

STARTERS IDEAL TO SHARE

"WHEN LIFE GIVES YOU LIMES, WE MAKE CEVICHE" **CHEF SPECIAL**

Fresh, vibrant & healthy sliced "fish of the day" marinated in citrus juices - pickled seaweed - wasabi mayo - cherry tomatoes **14.50**

PROSCIUTTO SAN DANIELE E MOZZARELLA DI BUFALA

19-month old perfection - this ham is a rare work of art - served with fresh Mozzarella di Bufala topped with Due Vittorie Oro Gold, Barrel Aged Balsamic Vinegar **14.50**

CALAMARI FRITTI

Homemade Tartare sauce - Fresh lemon **16.50**

BOCCONCINI DI BUFALA

Fried Mozzarella balls - cranberry sauce - Pistachio crumbs **12.00**

3PCS HOMEMADE TRUFFLE ARANCINI (VG)

Pecorino fondue - truffle mayo - truffle shavings **14.50**

FOCACCIA DEL PADRINO

Fior di latte - guanciale - Alba white truffle cream - Fresh premium Truffle from Umbria **18.50**

"LA BARCHETTA" - CHEF'S SIGNATURE FOCACCIA

Fior di latte - porcini - Alba white truffle cream & topped with Prosciutto San Daniele, Rucola & 32 months aged Parmigiano **18.50**

CAESAR'S FAVOURITE SALAD

Fresh Greens from our garden - grilled chicken - cherry tomatoes - garlic chips - tequila mayo dressing - grated parmigiano **15.00**

SOUP

CREAMY ROASTED PUMPKIN SOUP (VG)

Dedicated to Nanna Maria - Ġbejna mousse - pumpkin seeds - fried sourdough - herb oil **10.50**

PASTA "FAZOO" (PASTA E FAGIOLI) (VG)

Rustic, hearty & a real definition of comfort food. Creamy Borlotti beans, tender pasta and delicious herbs all in a rich and savory broth **12.00**

PASTAS

MAIN PORTION SIZE ONLY

CHEF SPECIAL

LOBSTER RAVIOLI

Luxurious local red prawn bisque - soft herbs **22.00**

GNOCCHI AL RAGU

18 hour slow cooked pulled beef ragu - parmesan "snow" **15.50**

KANE'S PACCHERI

Pistachio di Bronte pesto - guanciale - 32 months aged Parmigiano **18.50**

TONARELLI CARBONARA

Fresh artisanal Pasta **16.50**

Add Fresh Black Winter Truffle **4.50**

NONNA'S LASAGNA

Beef & Pork ragu - béchamel - parmesan **14.50**

GOURMET BURGERS SERVED WITH CHIPS

GUANCIALE BUTTER BURGER

Scottona Beef - lettuce & tomato - caramelised onions - crispy guanciale - melted cheddar - truffle mayo **16.50**

CRISPY FRIED CHICKEN BURGER

Corn flakes fried chicken thigh - lettuce - cheddar cheese - spicy mayo **15.00**

MAIN COURSES SERVED WITH CHIPS

CHEF SPECIAL FILET MIGNON

After 150 years it remains the most royal of all Steak Dishes. 30 Day dry-aged Fillet Mignon - homemade brioche topped with a delicious creamy chicken liver pate - braised Maltese carrots - truffle mash - Madeira jus Add Fresh Truffle **4.50**
35.00

IT'S ALL ABOUT THAT BASS

Wild pan-seared Sea bass - sautéed mushroom sweetcorn - creamy mash potato citrus butter sauce **28.50**

IT'S DUCKING AMAZING

The most amazing juicy duck breast - barley "risotto" à l'orange - potato fondant - fig jus - candied pecans **28.50**

HOUSE SPECIAL

LARA'S FAMOUS PORK RIBS

Slow cooked in our wood oven for 4 hours.
Half Rack **23.95** | Full Rack **27.90**

NONNO'S BEEF RIBS

Braised for 8 hours inside our signature Wood Oven **28.50**

FRENCH VEAL RIB-EYE ON THE BONE

Premium milk-fed cut **31.00**

SCOTTONA BEEF RIB-EYE

Wild garlic butter **31.00**

CHAR-GRILLED CHICKEN BREAST

Free range & corn fed **18.50**

SIDES / SAUCES

Crunchy Hasselback Potatoes Topped w/ Grated Parmigiano **4.50**

Wood-Oven Roasted Vegetables **2.90**

Truffle Mash Potato **5.00**

Mushroom / Bbq / Pepper **2.90**