la Buona Trattoria & Bisteccheria Del Nonno

TRATTORIA & BISTECCHERIA

GROUPS · EVENTS · CORPORATE

Set Menus & Group Packages

CHRISTMAS PARTIES · STAFF CELEBRATIONS · FAMILY GATHERINGS
CORPORATE EVENTS · PRIVATE FUNCTIONS

Choose your table. *Choose your experience.*

Every group booking at La Buona Trattoria del Nonno is designed around one idea — *Nonno's table*. Generous food, served to share.

From an easy-going Italian feast for a staff party, to the traditional Maltese Fenkata, to one long unhurried table with free-flowing wine, we have built a set of complete group experiences so that you can choose the celebration and leave the rest to us.

Something for everyone at Nonno's table

WE HOST

- CHRISTMAS PARTIES
- STAFF CELEBRATIONS
- FAMILY GATHERINGS
- CORPORATE EVENTS
- PRIVATE FUNCTIONS

"Probably, Malta's Favourite Family-run Restaurant"

That is how the trattoria describes itself — and with three generations of the same family still running the floor and the kitchen, it has the reviews to back it up.

TURN THE PAGE TO MEET THEM

The menu reads *like a family tree.*

"Probably, Malta's Favourite Family-run Restaurant" is how the trattoria describes itself. Look down any of the menus in this brochure and you will see why.

Ben Muscat Snr.

FOUNDER

Came out of retirement in 2012 to build his idea of a genuine trattoria, drawing on a lifetime in Maltese hospitality.

Lara Grima Baldacchino

DIRECTOR

Ben's daughter. She has stepped into her father's shoes and carries his spirit forward, working hand in hand with the next generation to continue what he built — and the famous ribs on the menu are hers.

Kane

THE THIRD GENERATION

A hospitality professional who spent years in some of London's finest restaurants before bringing his team home to the trattoria. Driven by an uncompromising eye for food and service — and it is through him that Nonno's creativity still shows on the plate.

Jake

THE THIRD GENERATION

The perfectionist behind the numbers. He keeps the books straight and works hand in hand with Kane so that every part of the operation runs as it should — usually out of sight, and one of the engines that keeps the place moving.

NAMED AFTER THE FAMILY

Nannu's Fettuccine Bolognese	*Grandad*
Nonna's Lasagna	*Grandmother*
Lara's Famous Pork Ribs	*Ben's daughter*
Jake's Classic Burger	*Lara's son*
Kane's Pistachio Paccheri	*Lara's son*
Polpette della Nonna	*Grandmother*

Three generations of the family behind the trattoria.

When you book a group here, you are booking a family's table.

INSIDE

Contents

One Big Family — The menu reads like a family tree — 03

At a Glance — Every package, every price — 06

01 · Party Menu — Pizza, Pasta & Burger — €20 — 09

02 · Fenkata Classica — The traditional Maltese Fenkata — €25 — 10

03 · Nonno's Set Menu — Our signature group experience — €35 — 11

04 · Fenkata Feast — The full Maltese experience — €39.50 — 12

05 · La Tavolata di Nonno — The long-table feast — €55 — 13

06 · Nonno's Finger Food — For standing events — €25 — 15

Open Bar — 3 hours, unlimited drinks — €25 — 16

The Cocktail Bar — Where the evening starts — 18

Gin 1861 — The Honeymoon Gin — 19

Corporate Company Day — A full private company day — €65 — 21

Our Spaces — Six areas & the 360° virtual tour — 24

The Wine Cellar — For people who take wine seriously — 27

Dietary Menus — Vegetarian · Vegan · GF · Dairy-Free — 28

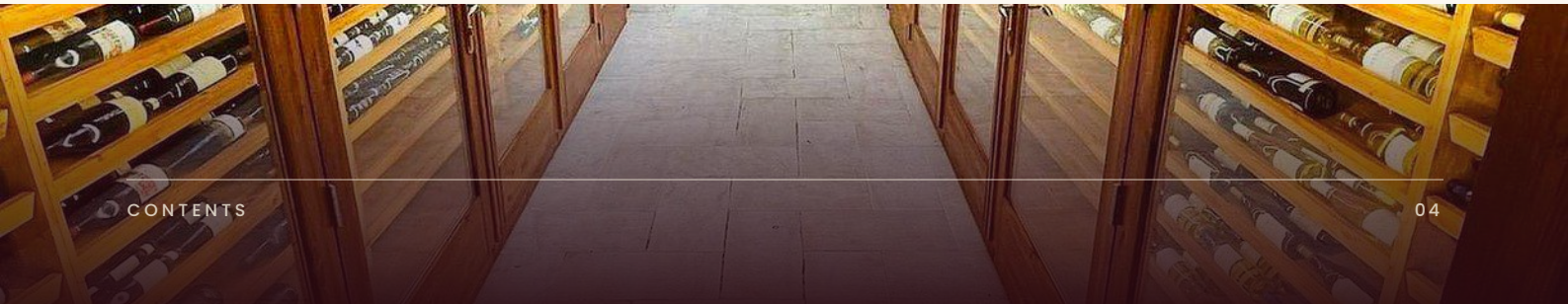
I Piccoli — The children's menu — 32

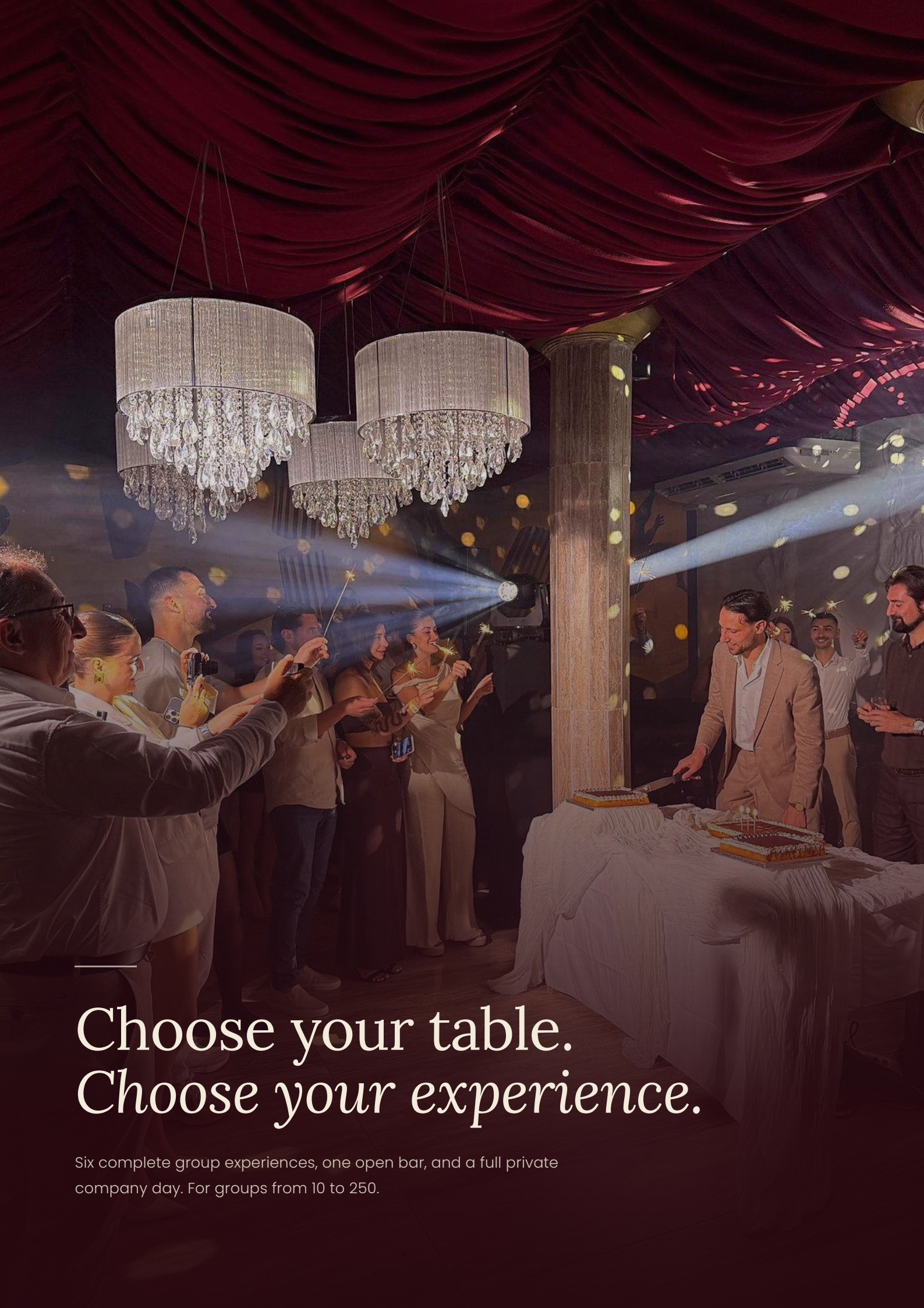
Loved by Our Guests — What people actually say — 33

Planning Your Event — How it works, start to finish — 34

Good to Know — Pre-order, deposits & booking — 35

Let's Plan Your Table — Book, follow, find us — 37





Choose your table.
Choose your experience.

Six complete group experiences, one open bar, and a full private company day. For groups from 10 to 250.

Every package, every price.

Six group experiences. Prices are per person and include everything listed on the package page.

01 **€20**

Pizza / Pasta / Burger Party Menu

Easy-going Italian feast

Perfect for staff parties, large groups & casual celebrations

MINIMUM 20 PERSONS

02 **€25**

Fenkata Classica

The traditional Maltese Fenkata

Spaghetti tal-Fenek · Whole Rabbit · Maltese Bread · Chips · Sweet Table

MINIMUM 10 PERSONS

03 **€35**

Nonno's Set Menu

Our signature group experience

Pinsa del Padrino · Kane's Pistachio Paccheri · Choice of Main · Cassata

MINIMUM 10 PERSONS

04 **€39.50**

Nonno's Fenkata Feast

The full Maltese experience

Bruschetta · Meatballs · Rabbit Liver · Spaghetti tal-Fenek · Whole Rabbit · Sweet Table

MINIMUM 10 PERSONS

Choose your table.
Choose your experience.

Continued overleaf — packages 05 & 06, the Open Bar and the Corporate Company Day.

05 €55

La Tavolata di Nonno

Designed for sit-down groups of 40+ persons

A generous Italian feast with antipasto, buffet, dessert & 3-hour free-flowing wine or beer

MINIMUM 40 GUESTS

06 €25

Nonno's Finger Food

Perfect for standing events, parties, corporate mixers & social gatherings

Italian & Maltese bites · Pizza selection

MINIMUM 20 PERSONS

ADD TO ANY PACKAGE

€25 Add Open Bar

3 hours · unlimited drinks

Beer · Italian Wine · Prosecco · Italian Spritz · House Spirits · Soft Drinks · Juices · Water

+€10 PER PERSON PER EXTRA HOUR · MINIMUM 20 GUESTS

€65 Corporate Company Day

Private venue + full buffet + drinks + event facilities

Welcome Coffee & Tea · Morning Break · Pastizzi & Sandwiches · Antipasto Table · Full Buffet Lunch · Dessert · Free-Flowing Drinks

MINIMUM 40 · MAXIMUM 250 PERSONS

All prices are per person. Minimum guest numbers apply as shown. Full details of every package follow.

I MENÙ

The Group Set Menus

Packages 01 to 06 — from an easy-going party menu to the long table with free-flowing wine.

01

THE EASY-GOING FEAST

Pizza / Pasta / Burger Party Menu

MINIMUM 20 PERSONS

€20

PER PERSON

An easy-going Italian feast, perfect for staff parties, large groups & casual celebrations.

TO BEGIN — SERVED TO SHARE

Bruschetta di Casa

Traditional Maltese ftira | homegrown olives & tomatoes | chopped onions | garlic | herbs | melted gbejna

CHOOSE YOUR MAIN

Nannu's Fettuccine Bolognese

Slow-cooked beef ragù | Grana

Nonna's Lasagna

Homemade beef ragù | béchamel | Parmigiano

Jake's Classic Burger

Beef patty | aged cheddar | lettuce | tomato | caramelised onions | house sauce | fries

Pizza Margherita

Tomato Sauce San Marzano | Mozzarella di Bufala | basil

Pizza Pepperoni

Tomato Sauce San Marzano | Mozzarella di Bufala | spicy pepperoni | hot honey | basil

Pizza Bufala

Mozzarella di Bufala | Parma ham | rucola | grana | lime

DESSERT

Imqaret

Traditional Maltese date-filled pastry | warm syrup | hint of citrus

TRADITIONAL PINSA

Light, crisp & wood-oven fired. Top-quality ingredients, San Marzano tomato and mozzarella di bufala — on a base so light you will finish it without noticing.

A FAMILY-RUN TRATTORIA IN SAN PAWL IL-BAĦAR

€20 PER PERSON

Drinks not included.

02

MALTESE TRADITION

Fenkata Classica

MINIMUM 10 PERSONS

€25

PER PERSON

The traditional Maltese Fenkata.

THE FENKATA CLASSICA

Rabbit slow-cooked in garlic, olive oil and herbs, with fries and Maltese bread — and the spaghetti tal-Fenek that comes before it.

TO BEGIN — SERVED TO SHARE

Spaghetti tal-Fenek served in Padelli

Traditional Maltese rabbit ragù | tomato | herbs

THE MAIN EVENT

Whole Rabbit — To Share

Rabbit prepared in garlic and fresh herbs

SERVED WITH

Maltese bread | chips

SOMETHING SWEET

Maltese Sweet Table

Imqaret | Ħelwa tat-Tork

THE MALTESE TABLE, KEPT AS IT SHOULD BE

€25 PER PERSON

Drinks not included.

03

OUR SIGNATURE GROUP EXPERIENCE

Nonno's Set Menu

MINIMUM 10 PERSONS

€35

PER PERSON

An elevated Italian set menu featuring some of Nonno's signature dishes.

TO BEGIN — SERVED TO SHARE

Pinsa del Padrino

Mozzarella di Bufala | guanciale | truffle

and

½ Portion Kane's Pistachio Paccheri in Padella, per person

Pistachio pesto | guanciale | Pecorino

FROM THE KITCHEN — CHOOSE ONE

All mains are served with fries

Lara's Famous ½ Rack of Pork Ribs

Wood oven fired — served with fries

Pan-Fried Rabbit

Garlic | herbs | traditional jus

Filleted Fish of the Day

Fresh catch | seasonal preparation | light citrus butter

Flame-grilled Chicken Breast

Yoghurt, dill & jerk spice | mushroom sauce

Rib-Eye Steak +€10

Grilled rib-eye | served Pink or Done | choice of mushroom or pepper sauce

A SWEET ENDING

Cassata Siciliana

Layers of ricotta cream, sponge, candied fruit and pistachio

LARA'S FAMOUS PORK RIBS

Wood-oven baked for four hours. Named for the founder's daughter, who created them.

TWO OF THE FAMILY, ON ONE SET MENU

€35 PER PERSON

Drinks not included.

04

MALTESE TRADITION

Nonno’s Fenkata Feast

€39.50

PER PERSON

MINIMUM 10 PERSONS

The full Maltese experience. Our most complete Fenkata, designed around the idea of Nonno’s table — generous food, served to share.

NONNO’S TABLE, LAID

Polpette, rabbit liver, ħobż biż-żejt, the padelli of spaghetti tal-Fenek, chips, imqaret and Ħelwa tat-Tork — everything at once, in the middle, for everybody.

GENEROUS FOOD, SERVED TO SHARE

NONNO’S TABLE — EVERYTHING TO SHARE

Bruschetta di Casa

Traditional Maltese ftira | homegrown olives & tomatoes | chopped onions | garlic | herbs | melted gbejna

Polpette della Nonna

Homemade meatballs | rich tomato sugo | anisette

Rabbit Liver

Pan-fried | garlic | fresh herbs

Spaghetti tal-Fenek served in Padelli

Traditional Maltese rabbit ragù | tomato | herbs

THE MAIN EVENT

Nonno’s Whole Rabbit — To Share

SERVED WITH

Chips | Maltese bread

SOMETHING SWEET

Maltese Sweet Table

Imqaret | Ħelwa tat-Tork

€39.50 PER PERSON

Drinks not included.

La Tavolata di Nonno

€55

PER PERSON

MINIMUM 40 GUESTS

A generous Italian feast, at one long, unhurried table.

Antipasto, buffet, dessert and free-flowing wine — served to share across one long table, at your own pace.

ANTIPASTO

Bruschetta · Polpette
BBQ Sausages

BUFFET

Pork Ribs · Lasagna
Chicken & Mushroom Pie

DOLCI

Imqaret
Ħelwa tat-Tork

3 HOURS

Free-flowing wine, beer & soft drinks

Designed for sit-down groups of 40+ persons.

The Menu

ANTIPASTO TABLE

Bruschetta di Casa
Toasted rustic bread | tomato | basil | extra virgin olive oil

Polpette della Nonna
Homemade meatballs | rich tomato sugo | anisette

BBQ Sausages
Smoked sauce glaze

THE BUFFET TABLE

Lara's Famous Pork Ribs
Wood-oven baked for 4 hours

Nonno's Lasagna
Slow-cooked beef ragù | béchamel | Parmigiano

Chicken & Mushroom Pie

SERVED WITH

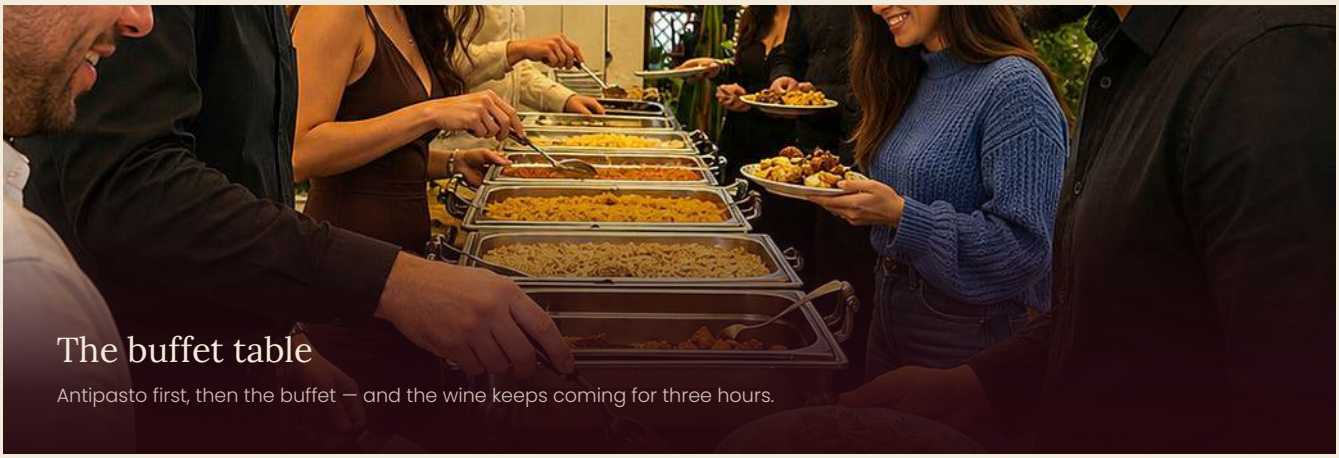
Roasted Potatoes

Mixed Leaf Salad

SOMETHING SWEET

Imqaret
Traditional Maltese date-filled pastry

Ħelwa tat-Tork



The buffet table
Antipasto first, then the buffet — and the wine keeps coming for three hours.

FREE-FLOWING DRINKS — 3 HOURS

House Wine (1 bottle per person) · Beer · Soft Drinks · Still & Sparkling Water

€55 PER PERSON

Free-flowing drinks are served per person over the agreed 3-hour period.
Minimum 40 guests.

06 · A STANDING EVENT

Nonno's Finger Food

€25
PER PERSON

Designed as a standing event.

Perfect for standing events, parties, corporate mixers & social gatherings.

MINIMUM 20 PERSONS

A SELECTION OF NONNO'S FINGER FOOD

Mini Homemade Burgers
Beef patties | cheddar | caramelised onions

Mini Polpette
Slow-cooked meatballs | tomato sauce | anisette

Bruschetta di Casa
Traditional Maltese ftira | homegrown olives & tomatoes | chopped onions | garlic | herbs | melted gbejna

Smoked & Fried Mozzarella di Bufala Balls
Crispy outside | creamy centre | apricot & zucchini jam

Chicken Kiev Bites
Herb butter filling | golden crumb | crispy finish

Prawns in Tempura
Light batter | crispy prawns

Angus Beef Skewers
Grilled tender beef | smoky glaze

Maltese Sausages in BBQ Sauce
Locally inspired sausages | sticky BBQ glaze

Qassata tal-Incova
Traditional savoury Maltese pastry

PIZZA SELECTION

Pizza Bufala
Buffalo mozzarella | salami spianata | hot honey | basil

Pizza Funghi
Mushrooms | buffalo mozzarella | thyme

Pizza del Padrino
Buffalo mozzarella | guanciale | truffle paste

TO FINISH

Imqaret
Warm date-filled pastry | syrup glaze

WHERE IT WORKS BEST

THE PALAZZO
Red velvet, chandeliers and standing tables — the room this menu was written for. Page 25.

THE COCKTAIL BAR
Beneath the limestone arches, with the whole floor on its feet. Page 18.

€25 PER PERSON

Add the Open Bar for €25 per person — see page 16.

ADD TO ANY PACKAGE

Open Bar

3 Hours · Unlimited Drinks

€25

PER PERSON

Everything you need to celebrate, all in one package.

BEER · ITALIAN WINE · PROSECCO · ITALIAN SPRITZ · HOUSE SPIRITS · SOFT DRINKS & MIXERS · JUICES · WATER

Choose a package. Add the bar. That's it.

One price covers the whole group for three hours — beer, Italian wine, prosecco, spritz, house spirits, soft drinks, juices and water. No tabs, no counting rounds, no surprises at the end of the night.

MINIMUM 20 GUESTS · APPLIES TO THE WHOLE GROUP

EXTEND THE CELEBRATION

+€10 per person, per extra hour

Keep the drinks flowing for an additional hour.

WANT TO TAKE IT UP A LEVEL?

Premium Spirits & Cocktails

Upgrade your celebration with our Premium Spirit & Cocktail Selection.

For details and pricing:
bookings@nonnomalta.com

Minimum 20 persons. Free-flowing service over the agreed 3-hour open-bar period.

OPEN BAR · €25 PER PERSON

Three hours, unlimited.

Beer · Italian Wine · Prosecco · Italian Spritz · House Spirits · Soft Drinks · Juices · Water

BEER

Peroni Nastro Azzurro

Cisk 0.0
Non-alcoholic beer

ITALIAN WINE

Chianti — Cadis
Tuscany, Italy

Soave — Cadis
Veneto, Italy

Rosata — Feudo Arancio
Sicily, Italy

PROSECCO

Prosecco by the Glass
Perfect for celebrations & special moments

ITALIAN SPRITZ

Aperol Spritz

Campari Spritz

Limoncello Spritz

HOUSE SPIRITS

House Vodka

House Gin

Barceló Rum

J&B Whisky

Jameson Irish Whiskey

SOFT DRINKS & MIXERS

Pepsi · Pepsi Zero · Mirinda · 7UP · Kinnie

Tonic Water · Bitter Lemon

Red Bull

JUICES

Orange Juice

Pineapple Juice

Cranberry Juice

WATER

Still & Sparkling

IMPORTANT INFORMATION

Minimum 20 guests.

Our packages are thoughtfully created as complete experiences and are not individually customisable. By keeping the packages simple, we're able to offer our groups our best possible price and exceptional value.

The selected Open Bar package applies to the entire group. All drinks listed are included during the agreed 3-hour open-bar period.

Premium spirits, premium cocktails and beverages not listed above are available separately by request.

BENEATH THE ARCHES

The Cocktail Bar

Where the evening starts.

The bar runs the full length of the room under the trattoria's limestone vaulting, shelves lit and stacked to the arches. It is the natural place to put a group before they sit down — a drink in the hand, everybody in one room, nobody looking for their table yet.

It works just as well as the event itself. For a standing reception the bar takes the whole floor, and the Finger Food menu on page 15 was written for exactly that evening.

The room, looking out to the street

RECEPTIONS

Drinks on arrival for the whole group before service.

STANDING EVENTS

The room works on its feet — see Finger Food, €25.

OPEN BAR

Three hours, unlimited, €25 per person — page 16.

BEHIND THE BAR

Gin 1861

The Honeymoon Gin

In 2010 Nannu Benny and his wife Maria set out on a second honeymoon: Italy from end to end, by car, south to north. They took their time over it. They ate in villages they could not have found on a map, drank wine made in the field behind the restaurant, and came home with the feeling that they had travelled through twenty different countries rather than one.

Somewhere on that road the thought arrived — that all of it might be brought together in a single bottle.

Gin 1861, on the shelf behind our bar

Gin 1861 is distilled in Torre del Greco, just outside Naples, in a corner of Italy close to Nannu's heart: it is where his sister lives. Twenty botanicals go into it, one for each of Italy's twenty regions, made in small batches in a copper still to an old Italian recipe.

The name is the year Italy became one nation. For Benny and Maria it carries something else as well — the love, the laughter and the happiness of that one long drive.

DISTILLED	Torre del Greco, Naples
BOTANICALS	Twenty — one per Italian region
METHOD	Small batches · copper still
STYLE	London Dry, with an Italian accent

A bottle with a story you will not find anywhere else.

Twenty regions. One Italy. One love story.

Love, laughter and happiness in every sip.

Try our Gin 1861 & Tonic, our Negroni, or let our bartender recommend something created just for you.

PER LE AZIENDE

The Corporate Company Day

One private venue, from seven in the morning until six in the evening.
Buffet, drinks, presentation space and stage — for up to 250 people.

A complete private company experience.

€65

PER PERSON

The whole of La Buona Trattoria del Nonno, yours for the day — from the morning welcome to drinks at the bar.

PRIVATE VENUE + FULL BUFFET + DRINKS + EVENT FACILITIES

WHAT'S INCLUDED

- Welcome Coffee & Tea
- Morning Break
- Pastizzi & Sandwiches
- Antipasto Table
- Full Buffet Lunch
- Dessert
- Free-Flowing Drinks

CAPACITY & TERMS

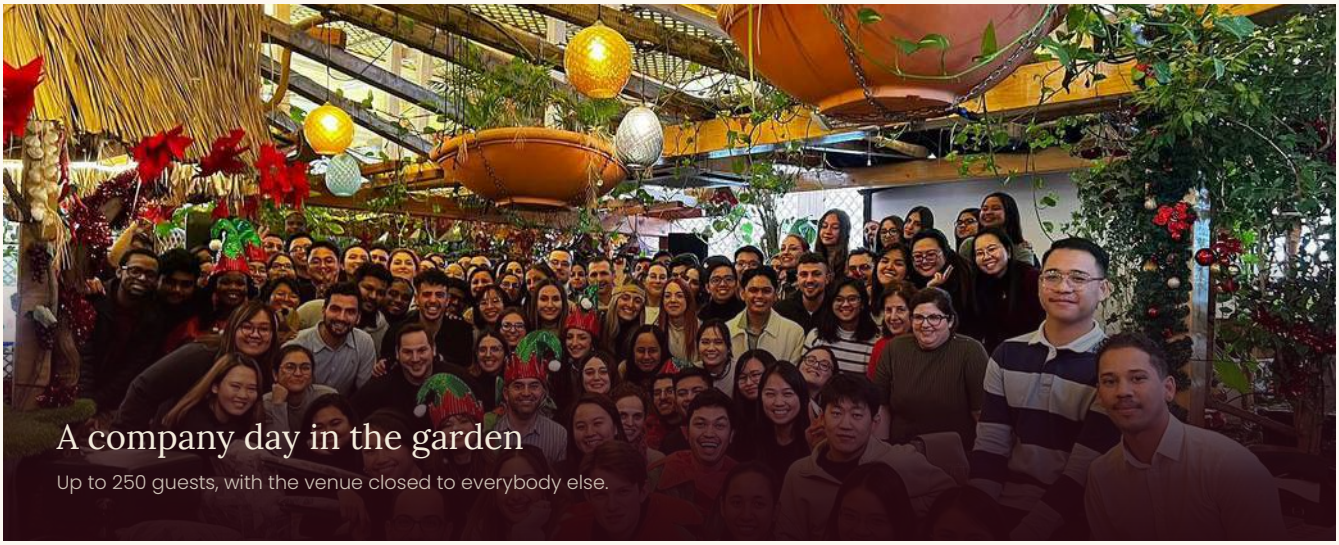
Minimum 40 · Maximum 250 persons

The whole venue is yours from 7:00AM until 6:00PM, closed to everybody else.

Settled in full on the day. We are not able to offer credit or post-event payment terms.

Prices are negotiable for larger groups and bespoke corporate requirements.

Perfect for company days, corporate events, presentations, seminars, team celebrations and private functions.



A company day in the garden

Up to 250 guests, with the venue closed to everybody else.

CORPORATE COMPANY DAY · €65 PER PERSON

The day, from start to finish.

The venue is yours from 7:00AM until 6:00PM. Here is how the day runs.

7:00 — 8:30 AM

Welcome

COFFEE & TEA STATION

Freshly brewed coffee · English Tea

NONNO'S BUONGIORNO

Orange Juice · Apple Juice

10:30 — 11:30 AM

Morning Break

DUO OF PASTIZZI

Ricotta · Peas

DUO OF SANDWICHES

A selection of freshly prepared sandwiches

> *Sandwiches are placed on the tables and served discreetly during presentations or meetings.*

1:00 — 2:30 PM

Lunch

ANTIPASTO TABLE

Bruschetta di Casa · Polpette della Nonna · BBQ Sausages

THE BUFFET TABLE

Lara's Famous Pork Ribs · Nonno's Lasagna · Chicken & Mushroom Pie

SERVED WITH

Roasted Potatoes · Mixed Leaf Salad

SOMETHING SWEET

Imqaret

3:00 — 6:00 PM

Drinks at the Bar

FREE-FLOWING DRINKS

House Wine · Beer · Soft Drinks · Still & Sparkling Water

The hours in between are yours — dedicated time for meetings, presentations and company activities.

Prices are negotiable for larger groups and bespoke corporate requirements.

Minimum 40 · Maximum 250 persons

YOUR PRIVATE CORPORATE VENUE

Everything the day needs, on site.

Private Venue + Full Buffet + Drinks + Event Facilities

PRIVATE VENUE

Exclusive use of La Buona Trattoria del Nonno for your company event.

FULLY AIR CONDITIONED

A comfortable environment for your guests throughout the entire event.

PRESENTATION SPACE

Dedicated space for presentations, speeches, meetings and company activities.

PROJECTOR FACILITIES

Space available for projector and presentation setup.

STAGE

Our stage can be used for presentations, speeches, entertainment and company activities.

KARAOKE

Karaoke facilities available for entertainment and team celebrations.

PRIVATE PARKING

20 spaces, available exclusively for private venue hire and Corporate Company Days, until 5:00PM.

VENUE ACCESS

The venue is available for private hire from 7:00AM until 6:00PM.

GOOD TO KNOW — FOR EVERY BOOKING

COVERED IN ALL WEATHER

Every event area is covered and comfortable in the rain — including the garden and the terrace. A wet forecast never moves your booking.

FULL WI-FI THROUGHOUT

Wi-Fi reaches every part of the venue, which matters for presentations, live demonstrations and corporate days.

STEP-FREE ENTRY

The venue is wheelchair accessible with step-free access at the entrance and easy movement throughout. Please note the toilets are not fully wheelchair accessible — there are five steps down to them, otherwise easily managed.

DECORATE YOUR TABLE

You are very welcome to decorate your own tables at your own expense. We do not supply decorations or event set-ups ourselves.

Perfect for company days, corporate events, presentations, seminars, team celebrations and private functions.

€65 PER PERSON

Four-legged guests are always welcome.

Where your event can happen.

Six distinct areas, bookable individually or taken together as an exclusive private hire of the whole venue. **Every one of them is covered** — including the garden and the terrace — so a wet forecast never moves your booking.

BEFORE YOU VISIT

Take a virtual tour

Walk through the whole venue from wherever you are — the front terrace, the cocktail bar, La Sala di Marija, the wine cellar and the BBQ area. Most planners decide from the tour alone.

EXPLORE BEFORE YOU ARRIVE →

tourmkr.com · 360° virtual tour

Cocktail Bar

50 STANDING

An impressive cocktail selection built on premium spirits, poured beneath the trattoria's limestone arches. The perfect way to start the evening. Full page 18.

La Sala di Marija

50 SEATED

A room dedicated to Nonna Maria, hung with photographs and keepsakes from the places she loved to visit through her life. It has projector facilities and closes completely for private events, and one long table can be laid down the length of it for up to 50 guests.

Continued overleaf — the Palazzo, the BBQ area, the front terrace and the wine cellar.

Palazzo

200 STANDING

An elegant, versatile room for standing events only, fully soundproofed and transformed to suit almost any occasion. We do not provide a sound system — professional sound equipment is rented separately.

BBQ Area

100 SEATED

A spacious setting built around large tables of up to 30 guests, with a separate private bar available for functions. Made for family celebrations, long lunches and longer dinners — a true Nonno's gathering.

Maximum table size: 30 guests

EXCLUSIVE PRIVATE HIRE

Take the whole venue

Every area can be booked together for exclusive use — the basis of the Corporate Company Day on page 21, and available for private functions on request. The venue is yours from 7:00am until 6:00pm.

Front Terrace

65 GUESTS SEATED

A bright, garden-inspired room full of natural light, real plants and flowers, and fully air-conditioned for comfort. A timber pergola hung with green, glass along one side and the garden just beyond it — the feeling of the garden, brought indoors, and never for a moment the feeling of a function room.

Maximum table size: 12 guests

GOOD TO KNOW

Sheltered and glazed, so it works in every season. It is also where most groups have their first drink before moving through to the table.

Ben Snr. and a regular.

Four-legged guests are always welcome.

Well-behaved dogs are welcome in the garden, on the front terrace and at the bar.

The Wine Cellar

A cellar built for people who take wine seriously.

The cellar corridor

The cellar is not a locked room at the back. It is a corridor under a timber pergola, lit cabinets down both sides, a lantern overhead and bougainvillea coming through the beams. You walk through it on the way to your table — and most people stop.

What is in the cabinets is the point. The Italian list runs the length of the country, and beside it sit Bordeaux labels most guests recognise on sight. Ask about one and somebody will take it down and talk you through it properly.

For a group it makes a very good beginning: a glass poured in the corridor, under the lanterns, before anybody sits down.

Choosing for the table

A GLASS BEFORE YOU SIT

Somewhere for a group to gather and start.

ASK FOR A RECOMMENDATION

Someone will open the cabinet and talk it through.

PAIRINGS BY ARRANGEMENT

Tell us at booking and we will plan the wine with the menu.

Something for everyone at Nonno's table

We have created these menus to make it easier for guests with vegetarian, vegan, gluten-free or dairy-free dietary requirements to see exactly what we can offer.

Please always inform your server of any allergies or dietary requirements before ordering.

FOUR DEDICATED MENUS

VEGETARIAN · VEGAN · GLUTEN-FREE · DAIRY-FREE

Guests requiring a dietary alternative should select from the relevant dedicated menu and will be charged according to the price of the selected dish.

Little ones have a menu of their own — see page 32.

Four menus, not four apologies.

Every guest chooses from a menu written for them — not a single substitution scribbled on the order pad. Vegetarian, vegan, gluten-free and dairy-free menus follow, each with its own dishes and its own prices.

TELL US AT BOOKING & IN THE FINAL PRE-ORDER

Vegetarian

STARTERS & SMALL PLATES

Bruschetta di Casa €10.50
Traditional Maltese ftira | homegrown olives & tomatoes | chopped onions | garlic | herbs | melted gbejna

Insalata Caprese €15
Mozzarella di Bufala | homegrown tomatoes | basil

PASTA

Gnocchi della Nonna €20
Handmade ricotta gnocchi | Gorgonzola | walnuts

Kane's Pistachio Paccheri €23
Pistachio pesto | Pecorino | basil | crumbled pistachio

PIZZA & PINSA

Pinsa ai Funghi €12.50
Mozzarella di Bufala | sautéed mushrooms | thyme

Vegan

STARTERS & SMALL PLATES

Bruschetta di Casa €10.50
Traditional Maltese ftira | homegrown olives & tomatoes | chopped onions | garlic | herbs

Cauliflower & Beetroot Salad €17.50
Caramelised cauliflower hummus | roasted beetroot | wood-fired cauliflower florets | rocket | mixed nuts

PIZZA & PINSA

Pinsa alla Napoletana €12.50
Extra virgin olive oil | black olive tapenade | cherry tomatoes | oregano

FROM THE GRILL

Vegan Burger €15
Chickpea patty | lettuce | tomato | caramelised onions | fries

Something for everyone at Nonno's table

Please always inform your server of any allergies or dietary requirements before ordering.
Dietary dishes are charged at the price shown against each item.

Gluten-Free

STARTERS & SMALL PLATES

Bruschetta di Casa €10.50
2 pieces gluten-free bun | melted gbejna | homegrown olives & tomatoes | chopped onions | garlic | herbs

Insalata Caprese €15
Mozzarella di Bufala | homegrown tomatoes | basil

PASTA

Kane's Penne Pistachio €23
Gluten-free penne | pistachio pesto | guanciale | Pecorino

Penne Bolognese €19
Gluten-free penne | slow-cooked beef Bolognese | Grana

Penne Gorgonzola & Walnuts €20
Gluten-free penne | creamy Gorgonzola sauce | walnuts

FROM THE GRILL & SEA

Filleted Fish of the Day ..... P.O.R.
Served with roasted potatoes

Beef Rib-Eye €35
Served with roasted potatoes

Veal Rib Eye on the Bone €37
Served with roasted potatoes

IMPORTANT GLUTEN-FREE INFORMATION

Please note: we do not operate a separate, dedicated gluten-free kitchen. Gluten-containing products are handled and prepared in the same kitchen. While we take care to minimise the risk of cross-contamination, we cannot guarantee that any dish is completely free from traces of gluten.

Guests with coeliac disease or severe gluten allergies must inform their server before ordering so our kitchen team can advise on the safest available options.

TELL US AT BOOKING

Let us know at the time of booking and again in the final pre-order, seven days before the event, so the kitchen can plan for it — see page 35.

Dairy-Free

STARTERS & SMALL PLATES

Bruschetta di Casa €10.50
Traditional Maltese ftira | homegrown olives & tomatoes | chopped onions | garlic | herbs

Polpette al Sugo €13
5 hand-rolled beef meatballs | slow-cooked tomato sugo

Nanna's Fritto Misto €18.50
Fried calamari | prawns | white fish | lemon wedge

Cauliflower & Beetroot Salad €17.50
Caramelised cauliflower hummus | roasted beetroot | wood-fired cauliflower florets | rocket | mixed nuts

PINSA

Pinsa alla Napoletana €12
Extra virgin olive oil | anchovies | black olive tapenade | cherry tomatoes | oregano

Pinsa Parma & Rucola €15
Extra virgin olive oil | rocket | Parma ham | lemon zest

BURGERS

Mc Benny Burger €22
Angus beef patty | Maltese sausage semi-crudo | pickled onion | rocket | fries

Jake's Burger €18.50
Angus beef patty | slow-cooked onions | lettuce | tomato

Vegan Burger €15
Chickpea patty | lettuce | tomato | caramelised onions | fries

PASTA

Nonno's Pasta Bolognese €19
Fettuccine pasta | slow-cooked beef ragù | herbs

FROM THE GRILL

320g Prime Beef Rib-Eye €35
Char-grilled to your liking | roast potatoes

450g Veal Chop on the Bone €37
Char-grilled to your liking | roast potatoes

Lara's Famous Pork Ribs
½ Rack €25.50 | Full Rack €29.50
Wood-oven baked for 4 hours | fries

Filleted Fish of the Day ..... P.O.R.

Please always inform your server of any allergies or dietary requirements before ordering. Prices shown are per dish. P.O.R. — price on request.

MENÙ PER I PIÙ PICCOLI

I *Piccoli*

THE CHILDREN'S MENU

Finish your plate — it's the only known way to make dessert appear.

Pasta

GRATED CHEESE ON REQUEST

- Penne with Butter & Cheese €9
- Penne with Tomato Sauce €9
- Penne with Cream €9

Dal Forno

FROM THE WOOD OVEN

- Pinsa Margherita €11

Con Patatine

ALL SERVED WITH CHIPS

- Chicken Nuggets *with chips* €9.50
- Wudy Sausages *with chips* €9.50
- Angus Cheese Burger *with chips* €13.50

Please always tell your server about any allergy or intolerance before ordering. Our kitchen handles gluten, dairy, nuts, sesame, fish and shellfish side by side.

Don't take *our word for it.*

4.5
★ ★ ★ ★ ★
GOOGLE RATING

Travellers' Choice
AWARDED BY TRIPADVISOR

UK Channel 5
FEATURED ON

> *"Our Favourite Restaurant"*
> TRIPADVISOR REVIEW

> *"Best pasta, best service, best dinner in Malta"*
> TRIPADVISOR REVIEW

> *"Best and friendliest restaurant in Malta"*
> TRIPADVISOR REVIEW

> *"One of my favourites up north"*
> TRIPADVISOR REVIEW

AS SEEN ON CHANNEL 5

The trattoria featured in *Malta: The Jewel of the Med* on the UK's Channel 5, following Kane as he put modern twists on traditional Maltese dishes — and waited to see whether his grandfather approved.

Google rating confirmed by the restaurant, 20 August 2026. Re-check before any reprint.

READ THE REVIEWS →

How it works, *start to finish.*

Five steps between your first email and your guests sitting down.

01

Tell us about your event

Numbers, date, and whether you are after a seated dinner, a standing reception or the full private venue. Email us or book online.

02

Choose your package

Pick one of the six group experiences, and add the Open Bar if you would like the drinks handled too.

03

Secure the date

Groups over 20 confirm with a €10 per person deposit.

04

Confirm numbers and pre-order

Seven days before the event we need your final guest count, menu choices, and any dietary requirements or allergies.

05

Leave the rest to us

Your table is set, the kitchen is briefed and the room is yours. Bring your people.

START HERE

Book online in a minute

TRATTORIADELNONNO.EU/BOOK →

OR TELL US WHAT YOU HAVE IN MIND

Private & corporate enquiries

bookings@nonnomalta.com

Full pre-order, deposit and cancellation detail on pages 35–36.

Pre-order & dietary requirements.

A little preparation lets our kitchen and service team give your group the best possible evening.

PRE-ORDER

7 days prior

- For group bookings, a full food pre-order is required 7 days prior to the event.
- The final number of guests and individual menu selections must be confirmed at this time.
- Once the 7-day deadline has passed, we cannot guarantee changes to menu selections or guest numbers.
- This allows our kitchen and service team to prepare your event to the highest standard.
- For larger corporate and private events, a dedicated pre-order form will be provided following confirmation of your booking.

GLUTEN — PLEASE READ

Important: we do not operate a completely separate dedicated gluten-free kitchen. Gluten-containing products are handled and prepared in the same kitchen, and therefore cross-contamination may occur.

Guests with severe allergies or coeliac disease must inform our team before ordering so that we can advise on the safest available options.

STEAKS

Pink or well done

- For group bookings, steaks are served pink or well done. Please indicate your preference when submitting your final pre-order.

DIETARY REQUIREMENTS

Tell us at booking

- We have created dedicated Vegetarian, Vegan, Gluten-Free and Dairy-Free menus to make choosing easier for guests with dietary requirements.
- Guests requiring a dietary alternative should select from the relevant dedicated menu and will be charged according to the price of the selected dish.
- Please ensure all dietary requirements and allergies are communicated to us at the time of booking and included in the final pre-order.

Group booking information.

DEPOSIT

€10 PER PERSON

Groups over 20

Any group of 20 guests or more requires a €10 per person deposit.

FINAL GUEST NUMBERS

Final guest numbers are confirmed in advance so that we can prepare your food, your seating and your service properly. One rule, two dates:

7 days before

FIRST FINAL NUMBER

We ask for your guest number seven days before the event. Changes can still be made after this point, up to the 72-hour deadline below.

72 hours before

THE NUMBER BECOMES BINDING

The number you give us 72 hours before the event is the one we prepare for, and the one your bill is based on. It cannot be reduced after this point.

> **Your bill is calculated on that 72-hour number. Guests who do not attend are still charged, and reductions made after the 72-hour deadline cannot be deducted from the bill.**

We hold to these two dates closely in December and other busy periods. It is the only way to give every table the evening it booked.

PAYMENT

The full balance is settled on the day of the event. We are not able to offer credit terms or post-event payment terms.

Group bookings are charged as a single bill. We are not able to split bills across a group.

CANCELLATIONS

MORE THAN 30 DAYS BEFORE

Cancel free of charge.

30 DAYS OR LESS

We will move your booking to an alternative date, subject to availability.

7 DAYS OR LESS

The booking can no longer be cancelled or refunded.

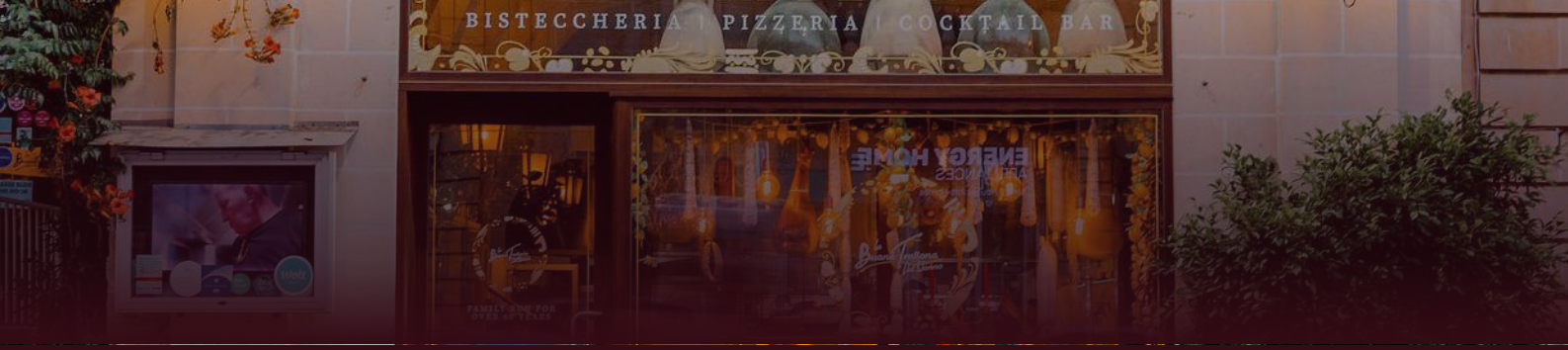
All cancellation and date-change requests must be made in writing. We will always do our best to move your booking to a date that works for you.

READY TO BOOK?

trattoriadelnonno.eu/book

Private & corporate enquiries

bookings@nonnomalta.com



Let's plan *your table.*

Bring your people. We'll take care of the rest.

BOOK YOUR EVENT
trattoriadelnonno.eu/book

TAKE THE VIRTUAL TOUR
Walk the venue in 360°

VISIT OUR WEBSITE
trattoriadelnonno.eu

FOLLOW OUR TABLE
@trattoriadelnonno

FIND US ON FACEBOOK
La Buona Trattoria del Nonno

SEE WHAT GUESTS SAY
Read our Tripadvisor reviews

GOOGLE REVIEWS & DIRECTIONS
Our Google Business Profile

TALK TO US DIRECTLY

bookings@nonnomalta.com
Private, corporate & large-group enquiries

+356 2157 3182

Triq San Pawl
San Pawl il-Baħar · Malta

OPENING HOURS

Monday — Friday	6:00pm — 10:30pm
Saturday	12:00pm — 3:00pm & 6:00pm — 10:30pm
Sunday · Oct — Jun	12:00pm — 3:30pm
Sunday · Jul — Sep	5:00pm — 10:30pm

Private hire of the venue is available from 7:00am until 6:00pm, outside regular service.

LA BUONA TRATTORIA DEL NONNO · TRATTORIA & BISTECCHERIA
CHRISTMAS PARTIES · STAFF CELEBRATIONS · FAMILY GATHERINGS · CORPORATE EVENTS · PRIVATE FUNCTIONS