

DESSERTS

DATE & VANILLA N	8.5
Warm date & toffee pudding, vanilla ice-cream	
CHOCOLATE INDULGENCE N	10.5
75% chocolate mousse, aerated chocolate, chocolate sable, yoghurt sorbet, kumquat	
EXOTIC TEMPTATION	8.5
Passion fruit crèmeux, pineapple millefoglie & crisp, coconut sorbet, honeycomb, mango & malibu reduction	
CHERRY & MANDARIN TART N	8.5
Milk chocolate mousse, mandarin crèmeux, cherry sorbet, cherry sauce	
IMQARET AND VANILLA ICE CREAM N	9.65
Traditional date stuffed pastry with vanilla ice cream	
PASTRY CHEF'S SPECIAL	POR
Chef Rushwell and his team are constantly thriving to offer something new & innovative. Ask your server for this week's special.	
SEASONAL FRUIT PLATTER	8.5
SELECTION OF ICE CREAMS (per scoop)	3.5
Ask your server for the ice cream selection	
INTERNATIONAL CHEESEBOARD	POR
Honey, fig chutney, quince jelly, bread	

KIDS MENU

CHEF'S SALAD	8.5
Lettue, tomatoes, Cheddar cheese, hard boiled egg, crispy chicken fingers & mayo	
EGG SANDWICH V	9.5
Egg & mayo spread, crisps	
GARGANELLE TOMATO SAUCE V, LF	8.5
GARGANELLE CHICKEN & MUSHROOM CREAM SAUCE	9.5
PINZA KIDS	13.73
Tomato sauce, mozzarella, cocktail sausage, boiled egg	
PINZA CHICKEN	13.75
Tomato sauce, chicken breast, mozzarella	
CLASSIC BURGER	15.5
Beef patty, melted Cheddar cheese, lettuce, tomato, fries	
FISH FINGERS & FRIES	8.5
BREADED FRIED COD FILLET & FRIES	15.75
GRILLED CHICKEN BREAST & FRIES LF, GF	15.5
CHICKEN NUGGETS & FRIES	8.5

BRUNCH - A LA CARTE

Brunch is served daily between 10.30am & 2pm.

EGG BENEDICT	€7.5	VEGAN SOUR BREAD	€7.5
Toasted English muffin, grilled bacon rashers, spinach poached eggs, Hollandaise sauce, crispy pancetta		Sweet potato, Portobello mushroom, chickpea, lettuce, tomatoes, alfa alfa sprouts & avocado	
EGG ROYALE	€11.95	DATE & VANILLA	€8.5
Toasted English muffin, baby spinach, smoked salmon, poached eggs, Hollandaise sauce, caviar		Warm date & toffee pudding, vanilla ice-cream	
CHICKEN & WAFFLE	€8.5	AMERICAN PANCAKES	€8.5
Spicy honey butter sauce, mash potato & gravy		Forest fruit, maple syrup & cream	
STEAK & EGG	€16.75	FRESH SEASONAL FRUIT PLATTER	€8.5
200gr hanger steak, Yorkshire pudding, fried egg, gravy & mash		BAKERY BASKET €4.5	
CARAMELISED RED ONION & ZUCCHINI QUICHE	€9.5	A selection of mini – French viennoiserie	
Pecorino, heirloom tomatoes & baby gem salad			

BRUNCH SET MENU - €35.00

Brunch is served daily between 10.30am & 2pm.

TO START

WELCOME COCKTAIL FROM THE BAR
Passion Twist or Watermelon Blast

BAKERY BASKET
A selection of mini – French viennoiserie

CHOOSE FROM

EGG BENEDICT
Toasted English muffin, grilled bacon rashers, spinach poached eggs, Hollandaise sauce, crispy pancetta

EGG ROYALE
Toasted English muffin, baby spinach, smoked salmon, poached eggs, Hollandaise sauce, caviar

CHICKEN & WAFFLE
Spicy honey butter sauce, mash potato & gravy

STEAK & EGG
200gr hanger steak, Yorkshire pudding, fried egg, gravy & mash

CARAMELISED RED ONION & ZUCCHINI QUICHE
Pecorino, heirloom tomatoes & baby gem salad

VEGAN SOUR BREAD
Sweet potato, Portobello mushroom, chickpea, lettuce, tomatoes, alfa alfa sprouts & avocado

SWEET TOOTH SELECTION

DATE & VANILLA
Warm date & toffee pudding, vanilla ice-cream

AMERICAN PANCAKES
Forest fruit, maple syrup & cream

FRESH SEASONAL FRUIT PLATTER

FROM THE BAR

UNLIMITED TEA OR COFFEE & TIRAMISU COCKTAIL
Captain Morgan Dark Rum, vanilla, Kahlua, Baileys & chocolate bitters

GOURMET BREAD

BURGERS	SANDWICHES
BALLUTA BURGER LF, N 17.5 Battered cod, grilled zucchini, lettuce, sweet pepper & orange house sauce	CLASSIC HAM & CHEESE TRIPLE DECKER N 10.5 Smoked ham, Emmental, butter
MARRIOTT BURGER N 18.5 200gr beef patty, crispy bacon, Red Leicester, iceberg lettuce, pickles, house sauce	RYE & CEREAL BAGUETTE N 15.5 Smoked salmon, exotic sauce, salad leaves, avocado, pickled onions
CHEF'S BURGER N 19.5 200gr beef patty, fried egg, crispy bacon, caramelized onions, Red Leicester, home-made sausage, iceberg lettuce, pickles, house sauce	HOME-MADE PASTRAMI CIABATTA LF, N 16.5 Beef Pastrami, wholegrain mustard mayo, sauerkraut
CHICKEN BURGER LF, N 18 Crispy chicken fillet, honey mustard mayo, cabbage slaw, iceberg lettuce, tomato	TRADITIONAL MALTESE TUNA "FTIRA" LF, N 10.5 Sour dough bread, tomato paste, tuna mix, EVOO
VEGAN BURGER VG 21.5 Meat-free patty, beetroot hummus, caramelized onions, iceberg lettuce, tomato, vegan Gouda cheese	HALLOUMI WRAP V, N 14.5 Roasted vegetable couscous, baby spinach, pistou
CLUB SANDWICH LF, N 19.5 Chicken breast, bacon, fried egg, tomatoes, iceberg lettuce, mayo	
<i>All burgers are served with fries & an optional gluten-free bread is also available on request at a €2 supplement.</i>	<i>All bread is served with crisps. Gluten-free bread is available at €2.</i>

PINZE

PINZE	BAKERY CORNER
TUNA N 16.5 Cherry tomatoes, Pecorino, basil, EVOO, tuna chunks, caramelized onions, alicee	CHICKEN & MUSHROOM PIE N 19.5 Chicken breast, mushrooms, onions, bechamel
SALSICCIA E FRIARELLE N 17.5 Broccoli tops, tomatoes, sausage, EVOO, Buffalo mozzarella D.O.P.	BEEF & GUINNESS PIE LF 23.5 Beef chuck, root vegetables, Guinness
MORTADELLA 19.5 Mortadella, pistachio cream, pistachios, buffalo mozzarella D.O.P.	MUSHROOM PIE VG 19.5 Panaché of mushrooms, chestnuts, root vegetables, spinach
ATRIO N 17.5 Tomatoes, buffalo mozzarella D.O.P, basil, EVOO, Parma ham, rucola	
VEGETARIAN V 16.5 Tomatoes, grilled zucchini, caramelized onions, rikotta, pistou	

SALADS

"CAPRESE" GF 14.5 Burrata, heritage tomatoes, sweet pickled onions, aged balsamic	
CAESAR SALAD 14.5 Baby gem lettuce, pancetta, Parmesan, alicee, croutons, Caesar dressing	
FARMER'S-PICK SALAD GF, LF, VG 15.5 Quinoa, barley, radish, avocado, spinach, cashew nuts, grapefruit, goji berries	
Salads' Adds Ons:	
Seared steak	7.5
Parma ham	5.5
Grilled chicken breast	4.5
Home-cured salmon	6
Grilled prawns	6.5
Buffala mozzarella V	6.5
Tofu VG	4.5
SOUP OF THE DAY 9.5	

GRAINS

LINGUINE PRAWNS N, LF 17.5 Prawns, chili, tomatoes, preserved lemon, bisque, soft herbs	
BEEF SHIN CALAMARATA N 18.5 Braised beef shin, Pecorino cream, truffle	
SPAGHETTI CARBONARA N 17.5 Guanciale, cracked black pepper, Pecorino, egg yolk	
"CARNAROLI" RISOTTO N 18.5 Smoked ham hock, crispy ears, apple, roasted chicory	
POTATO GNOCCHI N, V 16.5 Pumpkin, sage butter, rikotta salata, pumpkin seed crumble	

LAND & SEA

GREY MEAGRE GF, N 24.5 Baby leeks, shallots, chicory, watercress, saffron velouté	
GUINEA FOWL GF, N 27.5 Breast, leg & truffle sausage, parsnips, jus	
PORK LF, N 25.5 Porchetta, head croquette, carrot, five spice, plums, carob jus	
BEEF 36.5 300gr ribeye, portobello mushroom, Café de Paris butter, Hollandaise	
BROCCOLI V 19.5 White Bean hummus, harissa, barley & feta cheese	
SELECTION OF DRY-AGED MEAT Weight to market price From our meat chamber	
LOCALLY CAUGHT FRESH FISH Weight to market price Cooked in "Al Sale", "Aqua Pazza" or grilled	
<i>Complete your meal with one of our delicious sides. Bread basket is available at €2.50</i>	

SIDES

SWEET POTATO FRIES 4	
FRIES 4	
CHEF'S FRESH SALAD GF 6	
HERITAGE TOMATO SALAD GF, LF, N 7.5	
GRILLED PORTOBELLO MUSHROOMS, GARLIC BUTTER GF, N 6.5	
BUTTERED CARROTS & CAMELISED ONIONS GF, N 6.5	
CREAMED GREENS GF, N 5.5	
BATTERED ONION RINGS LF, N 6.5	

Our kitchen caters for all dietary requirements. The food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, kindly notify your server.
 GF — Gluten Free LF — Lactose Free V — Vegetarian VG — Vegan N — Contains Nuts