



Sharing Gozitan antipasto

Consisting for Gozo sheep cheese (fresh, peppered, chilly), Gozo sausage, bigilla, salty tomato paste, marinated vegetables, olives, deep fried ravioli, water biscuits, and fresh warm bread.

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Main course – Choose 1

Imqarrun biz zalza tal- majjal

Traditional rigatoni tossed with pork ragout

Ravjul biz-zalza hamra

Traditional local sheep cheese ravioli tossed in tomato and basil sauce

Spaghetti bil-qarnita

Traditional Spaghetti with local octopus sauce finished with E.V.O.O.

Stuffat tac-canga

Traditional gently simmered beef chuck in red wine and fresh herbs

Fenek moqli tan- nanna

Traditional local fried rabbit cooked in wine, garlic, herbs, and tomato sauce

Huta biz zalza tal kappar.

Fresh local fish of the day served with traditional caper sauce

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Dessert – Choose 1

Gelat tal -Gharusa

Traditional homemade ice-cream flavoured with candied peel, cinnamon, and almonds.

Trifel tal kuluri.

Traditional Vanilla, strawberry, and chocolate trifel.

Torta tat-tuffieh

Traditional apple pie served with vanilla ice-cream

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Drinks

¼ bottle of wine p.p. / ¼ bottle of water p.p. / Tea or coffee p.p.