

tòsca



ANTIPASTI

Sicilian Sardine Focaccia

Sour dough, tomato marmalade, Sicilian sardines

€8.50

Local Goat's Cheese

Double crusted Gozitan goat's cheese, tomatoes, mixed green leaves, 'Giuseppe Giusti Modena' balsamic vinegar

€9.00

Maltese Sausage Spring Roll

Hand-crafted Maltese sausage spring rolls, sweet carob syrup, peppered goat's cheese

€9.00

Calamari Fritti

Calamari fritti, lemon mayo

€9.50

Argentinian Beef Carpaccio

Thinly sliced fillet of beef, Parmesan cheese, wild rocket leaves, green pepper, honey dressing

€9.50

Roasted Camembert Cheese

Camembert cheese, toasted walnuts, blue berries, maple syrup, sour dough bread

€11.50

Grilled Octopus

Octopus, fennel, Chorizo oil

€11.75

SOUP

Fresh Soup of the Day

Please ask our servers for the fresh soup of the day

€6.50





PASTA

Bauletti ai Pistacchi di Bronte ✓

Bauletti parcels filled with pistachios, sheep ricotta, roasted pumpkin, baby spinach, cherry tomatoes

€12.50

Pumpkin Risotto ✓

Carnaroli risotto, sweet pumpkin purée, crispy carrots, feta cheese

€12.50

Gnocchi al Pesto ✓

Potato parcels, pine nut pesto, Parmesan cheese

€12.50

Spaghetti Squid Ink

Black hue squid ink, clams, octopus fingers, light herbs

€13.00

Spaghetti Carbonara

Guanciale, fresh eggs, black pepper, Pecorino cheese

€13.00

Gluten Free pasta is available
at a supplement of €1.50 per portion

Starter Portions available
at a discount of €2.50 per portion





PASTA

Tagliatelle Rabbit Liver

Pan-seared rabbit liver, pancetta, garlic, flat parsley, cream

€13.00

Sedanini Sausage Ragù

Sausage ragù, red wine, bay leaves, garlic, Parmesan cheese

€13.00

Pappardelle Manzo

Fresh pappardelle pasta, beef strips, porcini, sundried tomatoes, cream, 'Giuseppe Giusti Modena' balsamic vinegar

€14.00

Spaghetti Prawn & Bottarga

King prawns, tomatoes, bottarga, preserved lemon

€14.00

Gluten Free pasta is available
at a supplement of €1.50 per portion

Starter Portions available
at a discount of €2.50 per portion





MAIN COURSES

Aubergine Parmigiana **NGCI**

Baked aubergines, Parmesan cheese, basil, tomato sauce

€15.00

Vegan Pumpkin Steak **NGCI**

Char grilled pumpkin, shimeji mushrooms, tofu cheese, braised spring onions

€17.50

Crusted Chicken Kiev

Chicken breast, Gruyère cheese 'DOP', garlic butter, wet spinach

€22.50

Fillet of Brown Meagre **NGCI**

Brown Meagre, sesame seeds, Wakame, light spiced broth

€24.50

Pan-Seared Duck Breast **NGCI**

Duck breast, beetroot purée, local candied peel, char grilled parsnips

€24.50

Duo of Pork

Crispy pork belly, braised pork cheek croquette, Cisk beer, potato purée, pork sauce

€24.50

Main Courses are served with roasted potatoes or fries

Order your favourite sauce at €2.50

Gorgonzola, black pepper corn, chestnut mushroom, Béarnaise





MAIN COURSES

Rabbit with Mustard Sauce NGCI

Sous vide rabbit legs, wild thyme, garlic bulbs, lapin à la moutarde (mustard sauce), crispy guanciale, baby asparagus

€24.50

Grain Fed Beef Tagliata NGCI

Uruguayan beef steak, rocket leaves, Parmesan cheese, cherry tomatoes, olive oil

350g €24.50

800g €55.00

Classic Beef Wellington

Tender beef wrapped in chestnut mushrooms, Dijon mustard, aged Parma ham, short crust pastry, Béarnaise sauce. Ideally served medium.

€29.00

Fresh Fish of the Day

Please ask our servers for today's fresh fish on offer

Main Courses are served with roasted potatoes or fries

Order your favourite sauce at €2.50

Gorgonzola, black pepper corn, chestnut mushroom, Béarnaise





OUR BURGERS

200g B&C Burger

Brioche bun, double beef patties, gherkins, onions, lettuce, melted cheese, Béarnaise sauce, fries

€14.00

200g 'Tosca' Beef Burger

Brioche bun, double beef patties, onion and bacon chutney, melted Brie, our own Barbeque sauce, fries

€14.50



denotes lactose free dishes

NGCI denotes dishes that do not contain ingredients with gluten



denotes vegetarian dishes



denotes vegan dishes

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.





DESSERTS

Maltese Date Fritters

Drizzled with honey and accompanied with traditional ice-cream 'Ġelat tan-Nanna'

€6.00

Tiramisu

Coffee dipped sponge fingers, cocoa, warm chocolate ganache

€6.00

Kinder Mini Doughnuts

Mini doughnuts served with Kinder sauce

€6.00

Fried Sweet Ricotta Agnolotti

Drizzled with local honey, toffee and pecan ice-cream

€6.00

Pistachio Chocolate Fondant NGCI

Vanilla bean ice-cream, candy floss

€6.50

Kindly allow 15 minutes for this dish to be prepared

White Chocolate Cheesecake

Philadelphia cheesecake, 35% white Valrhona chocolate, passion fruit gel

€6.50

Home-made Ice-Cream

Choose your favourite flavour/s from vanilla, chocolate, strawberry, toffee and pecan, 'Ġelat tan-Nanna'

€2.00 per scoop

Sorbet

Lemon or Melon

€2.50 per scoop



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www.ilovetosca.com