





ANTIPASTI

Burrata di Bufala

*Heritage tomatoes, Tapioca pearls,
extra virgin olive oil, sour dough bread*

€ 11.00

Beef Carpaccio

*Irish fillet of beef, Parmesan cheese,
rocket leaves, cherry tomatoes, olive oil*

€ 11.00

Baked Camembert Cheese

Blueberry chutney, pecan nuts, black pepper cracker

€ 12.00

Fritto Misto

*Deep fried calamari, white local fish,
neonate fritters, aioli dip*

€ 14.00

TO SHARE

Asian Duck Spring Rolls

Pulled duck, crunchy vegetables, Hoisin sauce

€ 11.00

House Made Sausages

*Spicy pork, cheese and bell pepper pork sausage,
bourbon sauce*

€ 13.00

Crispy Saffron Bom Boms

*Prawn bisque, saffron carnaroli rice balls,
squid ink mayo*

€ 14.00



SOUP

Fresh Soup of the Day

Please ask our servers for the fresh soup of the day

€ 6.50



Denotes vegetarians dishes



Denotes vegan dishes



Denotes lactose free dishes



Denotes items prepared without any gluten containing ingredients

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, 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 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.

Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.



PASTA

Risotto Cacio e Pepe

Carnaroli risotto, aged Pecorino, black pepper, salted butter

€ 11.00

Kindly allow 20 minutes for this dish to be prepared

Garganelli con Pancia di Maiale

Spiced pork belly, soy, root vegetables, tomato sauce

€ 11.00

Rigatoni Amatriciana

Peppered guanciale, red chilli pepper, garlic, kosher salt, tomato sauce, aged Pecorino cheese

€ 11.00

Risotto Zucchini e Burrata

Carnaroli risotto, zucchini and leeks purée, burrata, pumpkin seeds, herb gremolata

€ 12.00

Kindly allow 20 minutes for this dish to be prepared

Gluten Free pasta available at an extra charge of € 1.50

Main Course Portion at an extra € 3.00



PASTA

Spaghetti Vongole e Gamberi

*Vongole, prawns, bisque, hint of herbs,
white wine*

€ 12.00

Pappardelle Manzo

*Beef strips, mixed forest mushrooms,
sundried tomato, balsamic vinegar, cream*

€ 12.50

Ravioli Burrata

*Black garlic butter, air dried tomatoes,
summer truffles*

€ 13.00

Octopus & Calamari Calamarata

*Octopus, calamari, juice of tomatoes,
lemon zest, chimichurri*

€ 13.00

Gluten Free pasta available at an extra charge of € 1.50
Main Course Portion at an extra € 3.00



MAIN COURSES

Aubergine Parmigiana

*Baked aubergines, parmesan cheese,
basil, tomato sauce*

€ 16.00

Duo of Chicken

*Chicken Kiev, local seared chicken breast,
chicken velouté*

€ 22.00

Braised Pork Cheeks

Potato mash, ruby Port jus, roasted shallots

€ 24.00

Grain-fed Beef Tagliata

*Uruguayan beef steak, chimichurri,
cherry tomatoes*

300g - € 25.00 | 700g - € 55.00

Argentinian Rib-eye

*300g of beef rib-eye, mushrooms, jus,
crispy onion rings*

€ 29.50

Fillet of Beef

*250g Fillet of beef, crust of black pepper corn,
cream of Brandy*

€ 30.00

Main Course dishes are served with roasted baby potatoes
and buttered vegetables



MAIN COURSES

Wild Sea Bass

*Seared in butter, pea and mint emulsion,
mussels, chorizo*

€ 26.00

Fresh Fish of the Day

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

P. O. R.

Order your favourite sides and sauces:

Gorgonzola Sauce	€ 2.50
Forest Mushroom Sauce	€ 2.50
Black Pepper Corn & Brandy Sauce	€ 2.50
Beef Jus Sauce	€ 2.50
Bearnaise Sauce	€ 3.00
Mixed Salad	€ 2.50
Potato Mash	€ 2.50
Triple Cooked Hand Cut Fries	€ 3.00

Main Course dishes are served with roasted baby potatoes
and buttered vegetables



OUR BURGERS

Cheesy Patty Burger

200g beef patty, onion relish, home-made sauce, red Leicester cheese

€ 14.00

Cacio, Pepe e Guanciale Burger

200g beef patty, cacio e pepe sauce, guanciale

€ 15.50

All burgers are served with hand cut fries and brioche bun

Gluten Free bun available at an extra charge of € 2.00



DESSERTS

Selection of Home-Made Ice Cream & Sorbet

€ 2.50 per scoop

Maltese Date Fritters (Imqaret)

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

€ 6.00

Fried Apple & Nut Strudel

*Crispy filo pastry, apple and nut filling,
cinnamon ice-cream*

€ 6.50

Vanilla Crème Brûlée 🌿

Caramelized sugar

€ 6.50

Sticky Toffee Pudding 🌿

Toffee and pecan ice-cream

€ 6.50

Double Chocolate Cheesecake

Set on digestive biscuits

€ 6.50

Milk Chocolate & Orange Fondant 🌿

Vanilla bean ice-cream

€ 7.00

Kindly allow 15 minutes for this dish to be served



toSCa

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