

SET MENU

€ 23.00 PER PERSON

Available from 18.00 hrs till 19.30 hrs



TO START

FRESH HOME-MADE BREAD

Olive oil & aged balsamic

TO FOLLOW

BRUSCHETTA MELANZANE E MOZZARELLA DI BUFALA

Marinated aubergines, mozzarella di Bufala, and basil oil

or

SICILIAN SAUSAGE ARANCINI

Smoked tomato, crispy kale, and mozzarella di Bufala foam

ENTRÉE

GNOCCHI AL PESTO GENOVESE

Basil pesto, Parmigiano Reggiano, and pine nuts

or

PIG'S CHEEK PIE

Served with clotted cream, mashed potato, and devilled sauce

or

SEA BREAM

Filleted sea bream, fish broth, green vegetables, and a creamy mash

DESSERT

MALTESE 'IMQARET' DATE FRITTERS

Glazed with local honey and served with 'Gelato Nanna'

or

HOME-MADE ICE-CREAM

tōsca



Denotes items suitable for vegetarians

All dishes are prepared in an environment which 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 staff regarding potential severity of food allergies. Please feel free to seek advice from your server with regards to which food cannot be consumed, if you have any food allergies or intolerances.