

Bread & Olive Oil

3.5-

STARTERS

Prosciutto di Parma and Cantaloupe Melon (GF) (LF)	15.-
Local Calamari Fritti, Home-Made Chili Jam	18.-
Calabrian ‘Nduja and Honey King Prawns (GF) (LF)	18.5-
Bruschetta Tomato and Apulian Burrata (V)	15.-
Chilled Soup (VG) (GF) (LF)	13.5-
<i>Ask our team for today’s flavour</i>	

RAW FISH PLATTERS

Entire Platter	50.-
Maltese Tuna Tomato and Basil (LF)	10.-
Avocado, Onion, Crispy Bread	
Catch of the Day (GF) (LF)	8.-
Lemon, Chives, Extra Virgin Olive Oil	
Salmon Siciliana (GF) (LF)	8.-
Capers, Olives, Pomegranate	
Gamberi Rossi (GF) (LF)	15.-
Aged Balsamic and Orange Segments	
Langoustine “Nature” (GF) (LF)	9.-

SALADS

Caesar	21.-
Lettuce, Croutons, Tomatoes, Dressing and Choice of Tuna or Chicken	
Classic Caprese (V) (GF)	15.5-
Tomato, Mozzarella and Basil	
Summer Greens (VG) (GF) (LF)	17.-
French Beans, Cucumber, Baby Spinach, Broccoli, Black Olives, Avocado	
Tuscan Panzanella (VG) (LF)	14.-
Bread Croutons, Cucumber, Tomato, Red Onion, Basil and Vinegar	
Maltese Salad (V) (GF)	17.-
Watermelon, Cherry Tomato, Red Onion, Black Olives, Gbejna Cheese	

SANDWICHES

<i>Served with fries</i>	
Classic Beef Burger	19.5-
Tomato, Lettuce, Onion, Ketchup	
Cheeseburger	21.-
Beef Patty, Tomato, Lettuce, Onion, Ketchup, Cheese	
Chicken Milanese Focaccia (LF)	17.-
Deep Fried Breaded Chicken Thigh, Mustard Mayo, Lettuce	
Vegan Sandwich (VG) (LF)	16.-
Aubergine, Cheese, Tomato, Onion, Lettuce, Vegan Mayo	
Shrimp Roll (LF)	21.-
Shrimps, Marie-Rose Sauce, Lettuce	

PASTA

Classic Tagliatelle Bolognese	17.-
Home-Made Tagliolini Gamberi e Limone (LF)	19.5-
Desirée Potato Gnocchi with Basil Pesto (V)	17.-
Ricotta and Spinach Ravioli (V)	17.-
Tomato and Basil Sauce	

PIZZETTE 25CM	
Margherita (V)	12.-
Tomato, Mozzarella and Basil	
Calabrese	14.5-
Spicy Salami, ‘Nduja, Tomato and Mozzarella	
Mushrooms (V)	15.5-
Wild Mushrooms and Mozzarella	
Broccoli e Salsiccia	15.5-
Tomato, Mozzarella, Broccoli and Tuscan Sausage	
Ortolana (VG) (LF)	13.5-
Tomato and Roasted Vegetables	
Tuna and Onion Pizza	14.-
Tomato, Mozzarella, Tuna and Onion	
<i>Extras: Prosciutto</i>	4.5-

SPECIAL OF THE DAY

Kindly ask a member of our team for today’s specials.

FROM THE GRILL

<i>Served with a side salad</i>	
Local Catch Swordfish 220g (GF) (LF)	19.-
Maltese Tuna Steak 220g (GF) (LF)	21.-
Sea Bream Butterflied (GF) (LF)	19.-
½ Corn Fed Chicken (GF) (LF)	16.-
Aged Beef Sirloin 230g (GF) (LF)	27.-
Cauliflower Steak (VG) (GF) (LF)	13.5-

SIDES

Fries (VG) (LF)	7.-
Sweet Potato Fries (VG) (LF)	7.-
Mix Salad Leaves (VG) (GF) (LF)	5.-
Olive Oil and Lemon Dressing	
Fine Beans, Garlic and Chili (VG) (GF) (LF)	8.-
Tomato and Onion (VG) (GF) (LF)	7.-
Basil and Extra Virgin Olive Oil	

SAUCES & CONDIMENTS	3.5- Each
Salsa Verde Oil (GF) (LF)	
Lemon Dressing (VG) (GF) (LF)	
Aged Balsamic Dressing (VG) (GF) (LF)	
Home-Made Chili Jam (VG) (GF) (LF)	

Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of VAT.

V – Vegetarian

VG – Vegan

GF – Gluten Free

LF – Lactose Free

MENU

SECRET
GARDEN

BY FRANCESCO MAZZEI