



# Don Royale

## ITALIAN AND MALTESE CUISINE

### RECOMMENDED

#### DON ROYALE BURGER

Home-made Angus beef burger, lettuce, tomato, caramelised onions, mustard mayo, served with homestyle fried potatoes. Add-ons available in the burgers section.

15.00

#### DON SALSICCIA DIAVOLATA

Tomato sauce, Mozzarella "fior di latte", basil, salsiccia (Pork), salami Calabrese (Pork).

14.00

#### TIMPANA ROYALE

Traditional baked pasta with beef ragu, tomato sauce & mozzarella. Baked in puff pastry.

17.00

### STARTERS

**BRUSCHETTA** 6.00  
Toasted home-made sourdough bread served with garlic, fresh tomato and basil.

**BRUSCHETTA ROYALE** 8.00  
Toasted home-made sourdough bread served with garlic, brie, tomato chutney, and drizzled with honey.

**GARLIC BREAD** 5.00  
Toasted home-made sourdough served with garlic, butter and parsley.

**FOCACCIA ROYALE** 10.50  
Served with rosemary, rock salt, cherry tomatoes, extra virgin olive oil, rucola and parmesan.  
Add on prosciutto crudo for €3

**GAMBERI IN PASTELLA** 16.00  
Tiger prawns in beer-batter, drizzled with honey and peperoncino emulsion and sprinkled with sesame seeds.

**CALAMARI FRITTI** 15.00  
Served with home-made "twistees" lemon tartar mayo.  
Add €4 for main course.

**ARANCINI** 9.50  
Sicilian rice balls "in bianco", creamy mozzarella filling, tomato chutney and grated grana.

**CHEEKY CHICKEN WINGS** 12.00  
Marinated chicken wings, honey and peperoncino glaze, spring onions and toasted sesame seeds, blue ranch dressing.

**ZUPPA DEL GIORNO** 9.00  
Freshly made local vegetable soup, served with toasted home-made sour-dough bread.

**PARMIGIANA** 12.00  
Eggplant layered with tomato sauce, mozzarella, parmesan and basil.  
Add €3 for main course.

### SALADS

**CHICKEN CAESAR** 17.00  
Grilled chicken served with crispy salad, cherry tomatoes, roasted croutons, crispy smoked pancetta, parmesan and caesar dressing.

**ROASTED BEEF SALAD** 18.00  
Roasted beef carpaccio served with crispy green salad, cashew nuts, cherry tomatoes, cucumber, spring onions, onion chutney, and a citrus honey dressing.

**BUFALA ROYALE** 17.00  
Fresh bufala mozzarella served with crushed pistachios, basil pesto, cherry tomatoes, crispy green salad, cucumber, rucola, citrus honey dressing, and aged balsamic.

**GBEJNA SALAD** 17.00  
Local Maltese goat cheeselet, breaded with panko and pistachio crumble, drizzled with local honey and served with crispy salad, cherry tomatoes, spring onions, cucumber, tomato chutney, and citrus honey dressing.

**SMOKED SALMON SALAD** 18.00  
Smoked salmon served with crispy salad, cherry tomatoes, cucumber, spicy mayo, cream cheese, and citrus honey dressing.

### TO SHARE

#### MEDITERRANEAN CHEESE AND CHARCUTERIE BOARD

Selection of artisanal cold cuts and cheeses. Served with local honey, dried fruits, nuts, and home-made bread.

25.00

GLUTEN

LACTOSE

NUTS

MALTESE

SESAME

CELERY

SHELLFISH

SPICY

Please be advised that some dishes may contain bones. We urge our guests to exercise caution while consuming these items to avoid any discomfort or injury. We strive to ensure the quality and safety of all our dishes and appreciate your understanding.

## PIZZA

**DON GHERITA** 🍕 🌱 10.00

Tomato sauce, mozzarella "fior di latte", basil.

**DON FUNGI** 🍕 🌱 12.00

Tomato sauce, mozzarella "fior di latte", chestnut mushrooms.

**DON VEGETARIANA** 🍕 🌱 12.50

Mozzarella "fior di latte", chestnut mushrooms, fresh tomato, onions, garlic and basil, topped with rucola and parmesan shavings.

**DON BOSCAIOLA** 🍕 🌱 13.00

Mozzarella "fior di latte", chestnut mushrooms, roasted salisiccia (pork).

**DON SALSICCIA DIAVOLATA** 🍕 🌱 14.00

Tomato sauce, Mozzarella "Fior di latte", basil, salisiccia (pork), salami Calabrese (pork).

**DON MORTADELLA E PISTACHIO** 🍕 🌱 14.00

Mozzarella "fior di latte", mortadella (pork), crushed pistachios, basil pesto, oregano.

**DON CAPRICCIOSA** 🍕 🌱 15.00

Tomato sauce, mozzarella "fior di latte", oregano, chestnut mushrooms, smoked ham (pork), boiled egg, black olives, artichoke hearts.

**DON CARLO** 🍕 🌱 16.00

Tomato sauce, mozzarella "fior di latte", beef mince tossed in cumin, honey and chili.

**DON MARE** 🍕 🌱 🐠 16.00

Mozzarella "fior di latte", mussels, clams, calamari & prawns.

**DON PORCHETTA** 🍕 🌱 15.00

Tomato sauce, mozzarella "fior di latte", basil pesto, porchetta (pork), onions, oregano.

**DON POLLO E GUANCIALE** 🍕 🌱 15.00

Mozzarella "fior di latte", guanciale (pork), sweetcorn, chicken, Bbq sauce.

**DON NAPOLI** 🍕 🌱 13.00

Tomato Sauce, mozzarella "fior di latte", anchovies, capers.

**DON GORGONZOLA** 🍕 🌱 🧀 13.00

Mozzarella "fior di latte", gorgonzola, walnuts, home-made fig jam.

Healthy/Allergen options available @ €2 extra  
Gluten Free dough / Charcoal (Black) dough  
Lactose free Mozzarella di Bufala / Vegan cheese

## GOURMET PIZZA (CHARCOAL "BLACK" DOUGH)

**DON BIANCA TARTUFATA** 🍕 🌱 17.00

Mozzarella "fior di latte", truffle cream, parmesan, rucola, fresh black truffle pesto.

**FIOR DI SALUMI** 🍕 🌱 17.00

Star shaped dough, mozzarella "fior di latte", parma ham (pork), porchetta (pork), maltese sausage (pork), spinata (pork), cherry tomatoes, rucola, parmesan.

**DON CARBONARA** 🍕 🌱 17.00

Cured guanciale (pork), egg yolk zabaione, pecorino, parmesan.

**DON MALTESE** \* 🍕 🌱 🌿 🍷 17.50

Tomato sauce, mozzarella "fior di latte", local pulled rabbit, confit garlic paste, cherry tomatoes, home-made rabbit BBQ sauce.

**DON ARROSTO** 🍕 🌱 🌿 17.00

Mozzarella "fior di latte", crushed sundried tomatoes, cashew nuts, roast beef, grana shavings, Home-made fig jam, rucola.

**DON RUCOLA & BUFALA** 🍕 🌱 16.70

Mozzarella "fior di latte", rucola, cherry tomatoes, grana shavings, bufala mozzarella.  
Add parma ham for €3.00

**DON STRACCIATELLA** 🍕 🌱 17.50

Mozzarella "fior di latte", mortadella (pork), crushed pistachios, basil pesto, stracciatella.

## CALZONES (CLOSED PIZZA)

**CALZONE CLASSICO** 🍕 🌱 14.50

Closed pizza filled with tomato sauce, mozzarella "fior di latte", ham (pork), topped with Grana shavings.

**CALZONE MALTESE** 🍕 🌱 🍷 16.50

Closed pizza filled with tomato sauce, mozzarella "fior di latte", Maltese sausage (pork), basil.  
Topped with grana shavings.

**CALZONE DI LELE** 🍕 🌱 🌿 16.50

Closed pizza filled with mozzarella "fior di latte", mortadella (pork), crushed pistachio, basil pesto.  
Topped with Grana shavings.

**CALZONE VEGETARIANO** 🍕 🌱 15.00

Closed pizza filled with tomato sauce, mozzarella "fior di latte", rucola, tomato, onions, mushrooms.  
Topped with grana shavings.

## PIADINA (CHARCOAL "BLACK" DOUGH)

**PIADINA MORTADELLA & BUFALA** 🍕 🌱 🧀 17.50

Mozzarella "Fior di latte", mortadella (pork), crushed pistachios, basil pesto, bufala mozzarella.

**PIADINA ROYALE** 🍕 🌱 🌿 18.50

Mozzarella "Fior di latte", crushed sundried tomatoes, cashew nuts, Roast beef, Grana shavings, Home-made fig jam.

**PIADINA CAPRESE** 🍕 🌱 14.50

Mozzarella "Fior di latte", Roasted plum tomatoes, fresh rucola, grana shavings.  
Add Parma ham for €3.00

## PASTA

### RIGATONI ALL' AMATRICIANA 🍷 14.50/17.50

Tomato sauce, guanciale (pork), pancetta (pork), crushed black pepper, pecorino.

### SPAGHETTI CARBONARA 🍷 15.50/18.50

Cured guanciale (pork), egg yolk, pecorino romano.

### SPAGHETTI BUFALA 🍷 🌱 🌿 16.50/19.50

Pistachio pesto, olive oil, parmesan, with whole bufala mozzarella.

### RIGATONI RAGÙ 🍷 🌿 14.50/17.50

Italian beef ragù, basil.

### RAVIOLI 🍷 🌱 14.50/17.50

Ravioli filled with ricotta cheese, tomato sauce, basil & parsley.

### RIGATONI ALL' ARRABBIATA 🍷 🌿 12.00/16.00

Tomato sauce, fresh pepperoncino, basil.

### RIGATONI FUNGHI E TARTUFI 🍷 🌱 14.50/17.50

Chestnut mushrooms, funghi porcini, truffle cream.

### RIGATONI BEEF & TRUFFLE 🍷 🌱 16.50/19.50

Roast beef, chestnut mushrooms & truffle cream.

### SPAGHETTI MARE 🍷 🌿 16.50/19.50

Garlic, white wine, cherry tomatoes, mussels, prawns, calamari, clams, citrus & basil oil.

### SPAGHETTI PUTTANESCA \* 🍷 🌿 16.50/19.50

Pulled seabass (fish), anchovies, olives, capers, tomato sauce.

### SPAGHETTI MALTESE \* 🍷 🌿 15.50/18.50

Spaghetti with pulled local rabbit, and grandma's spiced tomato sauce.

### RIGATONI POLLO & GORGONZOLA \* 🍷 🌱 14.50/17.50

Pulled chicken, gorgonzola sauce, crushed walnuts.

### TIMPANA ROYALE \* 🍷 🌱 🌿 17.00

Traditional baked pasta with beef ragu, tomato sauce & mozzarella. Baked in puff pastry.

ALL PASTA IS GARNISHED WITH  
BLACK PEPPER + GRATED CHEESE

GLUTEN FREE PASTA ALSO AVAILABLE @ €2 EXTRA

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## BURGERS

### DON ROYALE BURGER 🍷 15.00

Home-made Angus beef burger, lettuce, tomato, caramelised onions, mustard mayo, served with homestyle fried potatoes.

Burger add-ons:

Bacon, American cheese, Blue cheese, mushrooms (+ €2.50 each)  
Carbonara (Egg zabaione & guanciale crisp) (+ €3.50)

### CHICKEN BURGER 🍷 🌱 15.00

Charcoal burger bun, Southern-fried crusted breast, Peanut butter mayo, Candied bacon (pork), American cheese, lettuce, tomato, served with homestyle fried potatoes.

## MAINS

### BEEF TAGLIATA 🌱 28.50

Black Angus Beef, rucola and parmesan.

### ANGUS BEEF RIBEYE ALLA GRIGLIA 29.50

Angus beef ribeye, rucola.

### GRILLED CHICKEN 20.50

Chicken thighs in Italian marinade.

### ROLATA DI POLLO 🌱 21.50

Chicken breast roulade filled with smoked ham, crushed sundried tomatoes, mozzarella, served on a salsa rosa.

### STUFFED PORK FILLET ALLA GRIGLIA 🌱 🌿 22.50

Pork fillet stuffed with walnuts and figs with a chestnut mushroom & truffle sauce.

### SMOKED PORK RIBS 23.50

Slow-cooked pork ribs, rubbed with BBQ seasoning, home-made apple and mango chutney BBQ sauce.

### PESCE SPIGOLA ACQUA PAZZA 27.50

Filletted sea bass cooked in white wine, cherry tomatoes, garlic oil, citrus.

### OCTOPUS STEW 28.50

Octopus cooked in garlic, parsley, white wine, tomato sauce, fresh herbs, olive oil, lemon.

### RABBIT STEW \* 22.50

Local rabbit (bone-in) with red wine, garden peas, and grandma's spiced tomato sauce.

### BRAGIOLI STEW \* 🌱 23.50

Beef minute steak rolled with pancetta (Pork), hard boiled eggs, parsley & onions, slow cooked in spiced tomato sauce.



GLUTEN



LACTOSE

\* MALTESE



NUTS



SESAME



CELERY



SHELLFISH



SPICY