

Piatto Nero

R I S T O R A N T E

menu

Antipasti

LA FOCACCIA (Vegan/ANG) €9.75

Fresh baked sourdough, tomato salsa, black olives, EVOO.

addons €3.80 each: Parma Ham / Smoked Salmon / Whole Mozzarella di Bufola

CROSTINI CON SCAMORZA (V/D/ANG) €8.95

Toasted pumpkin seed croutes, warm smoked scamorza, grilled aubergines, marinated sundried tomatoes, baby rucola leaves.

ARANCINI (V/D) €9.25

Asparagus and Fontina cheese rice croquettes, smoky tomato chutney.

BOCCONCINI DI MOZZARELLA E ZUCCHINE (V/D/NG) €9.50

Baby mozzarella balls wrapped in grilled zucchini ribbons, lye cured olives, lemon and basil scented EVOO.

FORMAGGIO DI CAPRA FRITTO (V/D) €9.25

Crispy goat cheese, local peach chutney.

FIOR DI ZUCCA E ALICI (F/D) €8.95

Beer battered zucchini flowers, anchovies and mozzarella stuffing, roasted pepper aioli.

AGLIATA DI POLPO (SF/ANG) €16.80

Braised octopus in garlic, cherry tomatoes, capers, herbs.

CALAMARI FRITTI (SF) €15.50

Crispy baby calamari, marinated chickpeas, harissa mayonnaise, lemon.

CIAMBELLA AL SALMONE (F/D) €9.95

Toasted mini bagel, house cured beetroot salmon, dill and lemon cream cheese, capers, spring onions, cucumbers.

PANE, PANELLE E POLPETTE (D) €9.50

Freshly baked ciabatta, crispy panelle, roasted meat balls, veal jus, mozzarella mousse.

POLENTA CON SALSICCIA E FUNGHI (P/D/NG) €8.95

Grilled polenta, trio of mushrooms, pan seared Italian sausage.

Primi Piatti

CAPRESE (D/F/SS/ANG) €14.50

Fresh mozzarella di bufola, cherry tomatoes, vine tomatoes, heritage tomatoes, baby leaves, fresh basil, toasted whole meal croutons, anchovy dressing.

MARE E MONTI (SF/S/SS/NG) €19.50

Freshly grilled strips of beef, chilli prawns, grape tomatoes, cucumbers, spring onions, mixed salad leaves, lime and coriander dressing.

FUNGHI BRASATI (Vegan/S/SS/NG) €14.50

Tamari glazed mushrooms, quinoa pilaf, grilled baby gem, tofu dressing, pumpkin seed pesto.

ZUPPA DI CAROTE E ZENZERO (Vegan/NG) €7.50

Coconut cream, spring onions, toasted sunflower seeds.

CARPACCIO DI BRANZINO (F/ANG) €14.00

Raw seabass slices, chilli, oregano, extra virgin olive oil, baby leaves, lemon, basil cracker.

Riso e Pasta

RAVIOLI DI RICOTTA (V/D) €14.50

Fresh ricotta ravioli, roasted cherry tomatoes, baby spinach leaves, marinated black olives, basil salsa.

AGLIO, OLIO, PEPPERONCINO (Vegan/N/ANG) €11.50

Spaghetti pasta, garlic, extra virgin olive oil, chillies, wilted spinach leaves, toasted walnuts.

CARBONARA (P/D/ANG) €14.95

Sedanini pasta, guanciale, Pecorino, Grana Padano, egg yolks, cracked black pepper.

BOLOGNESE CON MOZZARELLA (D/ANG) €14.50

Calamarata pasta, rich beef and root vegetable ragout, fresh mozzarella balls.

POLLO E FUNGHI (P/D/ANG) €12.95

Fusilli pasta, chicken breast, smoked pancetta, mushrooms, cherry tomatoes, creamy poultry velouté.

FRUTTI DI MARE (F/SF/D/ANG) €16.95

Black spaghetti, creamed prawn bisque, vongole, mussels, calamari, prawns, tomatoes, fresh herbs.

RISOTTO CON SALSICCIA, GORGONZOLA E SPINACHI (P/D/N/NG) €15.50

Carnaroli rice, Gorgonzola cheese, seared Italian sausage, cherry tomato confit, cream, spinach, toasted walnuts.

RISOTTO, ZAFFERANO E GAMBERI (SF/D/ANG) €16.50

Saffron scented Carnaroli rice, chilli prawns, broth beans, dill, bottarga crumble.

Secondi Piatti

TAGLIATA DI MANZO (D/NG) €29.50

Grilled beef flank steak, baby rucola leaves, cherry tomatoes, Grana Padano, balsamic reduction.

VITELLO IMPANATO E PARMIGIANO (D) €26.00

Breaded milk fed veal, parmesan mash potatoes, garlic fried beans, cherry tomatoes, veal jus.

BRACIOLA DI MAIALE (P/NG) €22.00

Char grilled pork steak, crispy spiced chickpeas, broccoli rabe, charred red pepper, chimichurri sauce.

GROPPA D'AGNELLO (D/ANG) €28.00

Lamb rump, warm bulghur wheat and spinach salad, textures of carrots, pickled onions, lamb jus.

STRACCETTI DI POLLO E SALSICCIA AL GORGONZOLA (P/D/N/NG) €21.00

Pan seared strips of chicken breast, grilled Italian pork sausage, zucchini, cherry tomatoes, gorgonzola mousse, panelle, toasted walnuts.

BRANZINO ALLA MUGNAIA (F/D/ANG) €28.00

Pan seared floured seabass, Greek olives, trio of tomatoes, baby leaves, herbed quinoa timbale, lemon vinaigrette.

COZZE (SF/ANG) €24.00

Fresh mussels, smoked paprika, tomato sauce, soft herbs, freshly baked crusty bread.

PESCE DEL GIORNO (F/SF/ANG) €6.50 / 100g

Fresh fish of the day. Ask your server for the ideal preparation method of your choice.

All mains are served with vegetables and potatoes of the day or mixed salad and fries.

Extras

Sauces €3.00 Mushroom / Pepper / Gorgonzola / Veal Jus

Potato Sides €3.25 Fries / Spicy Wedges / Roast Potatoes / Mash Potatoes

Vegetable Sides €4.25 Mixed Salad / Roasted Mediterranean Vegetables / Boiled Greens

La Pizza

MARGERITA (V/D/ANG) €8.95

Tomato sauce, mozzarella.

FUNGI (V/D/ANG) €12.50

Tomato sauce, mozzarella, sliced cremini mushrooms, marinated button mushrooms, white truffle oil.

QUATTRO FORMAGGI (V/D/ANG) €12.50

Mozzarella, Gorgonzola, Ricotta salata, Pecorino Siciliano.

BUFALA (V/D/N/ANG) €14.50

Mozzarella, cherry tomatoes, mozzarella di Bufola, chopped roasted pistachio, baby rucola leaves, Parmesan shavings.

LA CAMPAGNOLA (Vegan/S/ANG) €12.95

Tomato sauce, vegan mozzarella, mushrooms, charred zucchini and capsicums, sweet corn, baby spinach leaves, EVOO.

TONNO (F/D/ANG) €12.50

Tomato sauce, mozzarella, tuna, olives, onions, fresh basil leaves, EVOO.

AL SALMONE (F/D/ANG) €14.50

Mozzarella, leeks, cherry tomato, smoked salmon, baby spinach leaves.

CAPRICCIOSA (P/D/ANG) €12.50

Tomato sauce, mozzarella, mushrooms, ham, eggs, olives, artichoke hearts.

PEPPERONI (P/D/ANG) €11.50

Tomato sauce, mozzarella, spicy pepperoni sausage.

CARBONARA (P/D/ANG) €13.75

Mozzarella, Grana Padano, Pecorino Romano, crispy guanciale, egg, cracked pepper.

MALTESE FTIRA (P/D/ANG) €13.50

Tomato sauce, mozzarella, fennel roasted potatoes, Maltese sausage, sun dried tomatoes, capers, onions, peppered goat cheese.

PARMA (P/D/ANG) €12.95

Mozzarella, Parma ham, Parmesan shavings, cherry tomatoes, baby rucola leaves, EVOO.

Extra ingredients may be added €1.50

Parma Ham / Smoked Salmon / Whole Mozzarella di Bufola €3.80

Il Dolce

PANNACOTTA (Vegan/NG) €6.00

Mango, lime, ginger pannacotta.

MERINGA AI FRUTTI (Vegan/NG) €6.50

Peach and passion fruit tart, aquafaba meringue.

FONDENTE AL CIOCCOLATO (V/D/NG) €7.00

Dark chocolate fondant, vanilla ice-cream.

TORTA CAPRESE (N/NG) €7.00

Chocolate and almond tart, pistachio ice-cream.

TIRAMISU (V/D/NG) €6.50

Mascarpone mousse, savoiardi biscuits, espresso liquor.

Special Dietary Requirements?

Please let us know

NG-No Gluten Ingredients, ANG - Available with No Gluten Ingredients, N-Contains Nuts,
P-Contains Pork, D - Contains Dairy, SS - Contains Sesame Seeds, F - Contains Fish,
SF - Contains Shell Fish, Vegan - Contains no animal products, V-Vegetarian,
S - Contains Soy, EVOO - Extra Virgin Olive Oil