

ANTIPASTI / STARTERS

TRIO OF BRUSCHETTA

Grilled Maltese bread topped with three different toppings:
(i) diced tomato with basil (ii) chopped speck and crushed figs
on a spread of goat cheese (iii) sweet and sour caponata.....€ 4.00

ZUCCHINI FRITTI

Battered courgette cigars, topped with a sun-dried
tomato paste and grated parmesan, served with a
freshly made aioli sauce€ 4.75

POLLO M'PANATO

Breaded chicken goujons, served on a bed
of mixed salad accompanied by an
orange-mustard sauce€ 6.50

TONNO AFFUMICATO

Fresh smoked tuna parcels, filled with herbed soft cheese
and seaweed, drizzled with sesame oil.....€ 7.50

CARPACCIO DI MANZO

Sliced, marinated beef fillet served with aged parmesan shavings
and fresh local rocket, dressed with an orange-flavoured
balsamic reduction and sprinkled with pistachio nuts.....€ 9.75

CALAMARI FRITTI

Fried calamari with parsley and garlic oil, dusted with
orange crystals and accompanied by a house-made tartare sauce.....€ 9.25

TAGLIERE MISTO PER DUE

Selection of smoked speck, parma ham, coppa,
gorgonzola, grana and ricotta salata served
with mango chutney, honey and nuts€15.50



*Cucina Moderna
Italiana*

INSALATE

GORGONZOLA

Crispy lettuce with tossed broccoli and crushed walnuts,
drenched in a warm gorgonzola dressing € 6.50

POLLO AL LIMONE

Lemon marinated chicken breast on a bed of salad leaves
topped with pink peppercorn, croutons and red pesto mayo € 9.50

AUTUNNO

A warm, root vegetable salad with parsnips, sweet potatoes,
fresh spinach, red kale, shallots, basil, and crushed walnuts,
drizzled with a sour cream dressing, served with grilled focaccia..... € 10.50

NICOSIA

Seared fresh tuna steak served on a base of french beans,
potatoes and black olives tossed in a house vinaigrette € 12.50

QUINOA SPUMANTE

Quinoa, toasted almonds, feta cheese, red grapes and
fresh mint leaves tossed in our signature spumante vinaigrette..... € 12.50

PRIMI

ZUPPA DEL GIORNO €4.50

GNOCCHI ALLA SORRENTINA

Potato gnocchi with a Napolitana sauce,
topped with crusted cheese and mozzarella..... € 8.75

RAVIOLI RICOTTA

Ravioli pasta filled with ricotta cheese and served
with a touch of tomato sauce and aubergine crisps € 9.50

RISOTTO AI FUNGHI

Toasted carnaroli rice with a mix of wild mushrooms
and dry porcini, mantegato with truffle oil and parmesan cheese..... € 9.50

TAGLIOLINO AL NERO DI SEPPIA

Black-inked tagliolino pasta tossed in a squid ink
sauce with fresh mussels and homemade pesto..... €12.50

PANCIOTTI SCAMORZA E MELENZANE

Fresh panciotti pasta filled with smoked scamorza cheese and aubergine caviar, tossed in a butter and sage sauce, topped with shaved parmesan..... € 13.50

RISOTTO LANGOSTINE E ASPARAGI

Risotto with local asparagus spears and fresh langoustines, simmered in our flavourful prawn bisque..... € 13.50

PAPPARDELLE CINGHIALE

Pappardelle pasta with a slow-cooked wild boar ragout, dusted with cacao powder and topped with parmesan cheese..... € 13.00

ORECCHIETTE GAMBERO ROSSO E BROCCOLI

Orecchiette pasta tossed in a house-made prawn bisque, Mediterranean red prawns and fresh broccoli € 14.50

FORNELLI serves Gluten Free Pasta at an extra charge of €2.00

SECONDI

MAIALINO CROCCANTE

Slow-cooked tagliata of pork belly, rubbed in French mustard and a honey pork jus € 15.50

VITELLINA MILANESE

Deep fried, breaded milk-fed veal with a salmoriglio sauce, served with stir-fried cabbage and shallots € 17.50

FILETTO DI MERLUZZO

Pan-fried fresh cod fillet with cherry tomato in dolce, served on a bed of caponata € 15.75

POLLO RIPIENO

Roulade of chicken filled with tomato chutney, soft cheese, fresh rosemary and wrapped in parma ham, served with a red wine reduction € 16.50

PETTO D' ANATRA

Crispy pan-fried duck breast, served with roasted honey-glazed pumpkin, drizzled with and an orange Cointreau sauce € 18.50

CARRE DI AGNELLO

Pan-fried rack of lamb, crusted with black sesame seeds, served with a minty jus and mashed mint peas..... € 18.75

SALMONE IN CROSTA

Baked Norwegian salmon fillet topped with a pistachio and mixed herb crust, served with fresh spinach sautéed with chili and garlic..... € 18.90

LA COSTATA DI MANZO

Prime cut of rib eye steak (350 grams) served with wild mushrooms and a beef jus reduction, seasoned with maldon salt€ 26.50

IL FILETTO DI MANZO

Prime fillet of beef (250 grams) set on pan-fried French beans, topped with caramelized shallots and a demi-glace jus..... € 27.50

PESCE DEL GIORNO

Fish of the day (price according to the weight and type of fish)

All mains are accompanied by roasted new Potatoes or French Fries

**NOTES: WE TREAT FOOD ALLERGIES SERIOUSLY.
EVERY EFFORT IS MADE TO INSTRUCT OUR STAFF
REGARDING THE POTENTIAL SEVERITY OF FOOD ALLERGIES.
PLEASE INFORM OUR STAFF OF ANY FOOD ALLERGIES.**

BURGERS DELLA CASA

POLLASTRO BURGER

Breadcrumbs chicken thighs with smoked cheddar, tomatoes, mustard mayo, served with lettuce, onions, pickles and french fries € 11.50

MAIALE STRACCIATO

Juicy pulled pork meat with caramelized onions, pickled red cabbage with smoked cheddar and french fries..... € 11.90

TORRE FORNELLI

Angus beef patty topped with provola cheese, tomatoes and our signature pink sauce, served with lettuce, onions, pickles and french fries € 12.90

SAUCES & SIDE DISHES

Salsa ai funghi /
Mushroom sauce
€ 1.75

Salsa al pepe /
Black peppercorn sauce
€ 1.75

Salsa al gorgonzola /
Gorgonzola sauce
€ 1.75

Patate al forno /
Roasted potatoes portion
€ 2.50

Patatine fritte /
French fries
€ 2.50

Misto di verdure /
Mixed vegetables portion
€ 2.50

PIZZA

MARGHERITA ● 🍄

Fior di latte mozzarella, fresh tomato sauce and basil leaves..... € 7.50

VEGETARIANA ● 🍄

Fior di latte mozzarella, fresh tomato sauce, aubergines, zucchini, mushrooms, peppers and basil € 7.90

TONNARA ●

Fior di latte mozzarella, fresh tomato sauce, tuna chunks, Kalamata olives, white sesame seeds..... € 8.75

CAPRINO ● 🍄

Fresh tomato sauce, baby spinach, goat cheese and pine nuts..... € 9.50

A'SASIZZA ○

Fior di latte mozzarella, scamorza cheese, Sicilian sausages, fresh rosemary € 9.75

VAL DIAVOLO ○

Fior di latte mozzarella, spianata salami, thinly sliced red onions, fresh chill..... € 9.75

SPIANATA ○

Fior di latte mozzarella, fresh tomato sauce, pancetta, aubergines and ricotta salata..... € 10.25

CALZONE AL CINGHIALE

Closed pizza filled with bufala mozzarella, ground wild boar, Italian sausage, salami Napoli and fresh oregano. Topped with fresh tomato sauce..... € 13.50

○ Pizze Bianche ● Pizze Rosse

I DOLCI

CANNOLO SMONTATO

Crispy cannolo pastry filled with sweet Sicilian ricotta,
crumbled nuts and melted chocolate.....

€ 4.00

CHOCOLATE FONDANT

Decadent chocolate fondant served with vanilla ice-cream.....

€ 4.50

CREMA CATALANA

Rich custard base topped with a layer of crispy caramel.....

€ 4.00

TORTINO ADAMO

Slow-cooked red apples on a pastry crust

€ 4.50

SEMI FREDDO

Almond and chocolate parfait served with a strawberry purée.....

€ 4.25

DRINKS

WATER

	50CL	75CL
Local still water.....	€1.50	€2.90
Local sparkling.....	€1.95	€2.90
Foreign still water.....	€1.95	€3.50
Foreign sparkling water	€2.25	€3.50

COLD DRINKS

Juices	€1.80	
Ice tea (peach or lemon)	€1.80	
Fresh orange juice	€2.75	
Soft drinks	€1.80	
Ice cream thick shakes	€2.65	
Fresh smoothies	€4.90	
Spirits inc. Mixer.....	€2.50	
Liqueurs - from	€2.90	

BEERS

	Half	pint
Cisk lager	€1.90	€3.50
Hopleaf pale ale.....	€1.90	€3.50
Blue label dark ale	€1.90	€3.50
Cisk excel lager		
Low carbohydrate	€2.50	€4.90
Heineken	€2.50	€4.90
Budweiser	€2.50	€4.90
Woodpecker		
Sweet cider	€3.00	€5.50
Strongbow		
Dry cider.....	€3.00	€5.50
Guinness.....	€3.50	€5.50

HOT DRINKS

Espresso.....	€1.60
Espresso lungo.....	€1.65
Espresso macchiato	€1.75
Cappucino.....	€1.80
Americano.....	€1.75
Decaf extra	€0.25
Hot chocolate.....	€1.90
Hot chocolate	
With cream.....	€2.50
Pot of tea	€1.65
Pot of coffee.....	€1.55
Selection of herbal teas	€2.50

COFFEE SPECIALITIES

TOPPED WITH CREAM

Maltese coffee	
Bajtra liqueur, coffee, brown sugar, fresh cream.....	€4.50
Irish coffee	
Irish whiskey, coffee, fresh cream, brown sugar.....	€4.50
Calypso coffee	
Tia maria, fresh cream, sugar.....	€4.50
Gaelic coffee	
Scotch whisky, coffee, fresh cream, sugar	€4.50

ALL COFFEE ALSO
AVAILABLE IN DECAF.

COCKTAILS

ALCOHOLIC COCKTAILS

White Russian Vodka, Kahlua, cream.....	€5.50
Margarita Tequila, Cointreau, lime juice	€5.50
Mojito Bacardi, fresh lime, fresh mint, brown sugar, soda.....	€5.50
Tom Collins Gin, simple syrup, lemon juice, club soda	€5.50
Maltese Surprise Bajtra liqueur, vodka, orange juice, Grenadine	€5.50
Aperol Spritz Aperol, Prosecco, soda.....	€5.50

NON-ALCOHOLIC COCKTAILS

Fornelli Sunset Pineapple juice, orange juice, fresh banana, watermelon,	€4.00
Tropicana Orange juice, pineapple juice, cranberry juice, passion fruit syrup.....	€4.00

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