



RISTORANTE TRATTORIA

## MENU

ALL PRICES INCLUDE VAT

*Operated by Marina Restaurants Ltd,  
Portomaso Business Tower, St. Julians*

**SALE E PEPE'S FAVOURITE  
IL MEGLIO DI SALE E PEPE**

**Our large selection of antipasti** € 12.50

*Choose from the large selection offered at our antipasti table*

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**STARTERS  
ANTIPASTI**

**Fresh soup of the day** € 5.00

*Zuppa del giorno*

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**Beef carpaccio in a lemon dressing with rocket leaves and parmesan shavings** € 8.00

*Carpaccio di manzo con limone*

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**Venison carpaccio with a raspberry dressing, rocket and parmesan shavings** € 9.00

*Carpaccio di cervo con aceto ai lamponi, insalatina di rucola e scaglie di parmigiano*

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**Caprese salad** € 8.50

*Insalata caprese*

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**Rocket salad with cherry tomatoes and parmesan flakes with a balsamic dressing** € 6.00

*Insalata di rucola, pomodori Pachino e parmigiano con una riduzione al balsamico*

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**Parma ham and melon** € 7.00

*Prosciutto crudo e melone*

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**Sautee of clams and mussels with wine, garlic, chilli and lemon juice** € 12.50

*Sautee di cozze e vongole*

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**PASTA**

**Spaghetti Carbonara** € 8.75  
*Spaghetti alla carbonara*

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**Home made Maltese ravioli filled with goat's cheese in a tomato and basil sauce** € 8.95  
*Ravioli Maltesi fatti in casa ripieni di formaggio di capra con pomodoro e basilico*

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**Home made tortelloni filled with rabbit in a mushroom, Madeira wine and cream sauce** € 11.50  
*Tortelloni fatti in casa ripieni di coniglio ai funghi*

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**Risotto with a mix of wild mushrooms and parmesan cheese** € 10.50  
*Risotto ai funghi e parmigiano*

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**Penne "alla Burina" (Sausage, mascarpone, mushrooms and parmesan)** € 8.95  
*Penne alla Burina (Salsiccia, mascarpone, funghi e parmigiano)*

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**Home made pasta in a rich seafood sauce** € 11.00  
*Tagliolini fatti in casa alla pescatora*

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**Spaghetti with mussels and cherry tomatoes** € 10.00  
*Spaghetti con cozze e pomodorini*

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**Spaghetti with fresh clams, garlic, white wine and chilli (When available)** € 11.00  
*Spaghetti alle vongole con aglio, vino bianco e peperoncino*

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**Lasagne with ragu `au gratin** € 10.50  
*Lasagne alla bolognese*

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**Gnocchi with blue cheese and cream** € 8.50  
*Gnocchi con gorgonzola e panna*

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**FISH MAIN COURSES**  
**SECONDI PIATTI DI PESCE**

<b>Fresh catch of the day served oven baked or al cartoccio</b> <i>Pescato del giorno al forno o al cartoccio</i>	<b>Market Price</b> <i>Prezzo di mercato</i>
<b>Pan fried red Prawns served with grilled vegetables</b> <i>Gamberoni rossi in padella con verdure grigliate</i>	<b>€ 23.50</b>
<b>Mixed grill of fish</b> <i>Grigliata mista di pesce</i>	<b>€ 20.00</b>
<b>Baked Seabass</b> <i>Spigola al forno</i>	<b>€ 19.00</b>
<b>Fresh grilled Swordfish (when in season)</b> <i>Trancio di pesce spada all a griglia</i>	<b>€ 16.50</b>
<b>Fresh grilled Tuna steaks (when in season)</b> <i>Tonno fresco alla griglia</i>	<b>€ 16.50</b>
<b>Fillet of Salmon in a potato crust and grilled vegetables</b> <i>Filetto di salmone in crosta di patate e verdure grigliate</i>	<b>€ 15.00</b>
<b>Fried calamari (300g)</b> <i>Fritto di calamari</i>	<b>€ 11.00</b>

**MEAT MAIN COURSES**  
**SECONDI PIATTI DI CARNE**

<b>Stuffed chicken breast with tomatoes and fresh cream</b> <i>Petti di pollo ripieni in salsa di pomodoro e panna</i>	<b>€ 14.50</b>
<b>Veal escalopes with lemon juice, fresh cream and parsley</b> <i>Scaloppina di vitella al limone, panna e prezzemolo</i>	<b>€ 15.00</b>
<b>Veal cutlet in breadcrumbs</b> <i>Cotoletta alla Milanese</i>	<b>€ 19.50</b>

**MEAT MAIN COURSES**  
**SECONDI PIATTI DI CARNE**

**Argentinian Fillet 250gr\*** € 23.00

*Filetto Argentino 250 gr*

**Argentinian Rib-Eye 300gr\*** € 20.00

*Costata Argentino 300 gr*

**Lamb shank braised in red wine** € 16.00

*Stinco di agnello brasato*

**Traditional home made "Porchetta"** € 13.00

*Porchetta fatta in casa*

**"Ossobuco alla Milanese"** € 17.00

*Ossobuco alla Milanese*

**Served with any of the following sauces: Pepper/ Mushroom**

*Salse in abbinamento: Al pepe/ ai funghi*

**\* Meat cuts are weighed before being cooked**

*\* I vari tagli di carne sono pesati prima di essere cotti*

**\* Main courses are served with potatoes**

*\* I secondi sono serviti con patate*

**SIDE DISHES**  
**CONTORNI**

**Mixed grilled vegetables** € 2.90

*Verdure grigliate miste*

**Green salad** € 2.90

*Insalata verde*

**RED WINES****BOTTLE****HALF BOTTLE****ARGENTINIAN**

Malbec (St Lucia) €13.50

**AUSTRALIAN**

Shiraz Cabernet (Badger's Creek) €14.00

**CALIFORNIAN**

Cabernet Sauvignon (Western Cellars) €12.00

**CHILE**

Cabernet Sauvignon (Misiones De Rengo) €16.50

Carmenere (Misiones De Rengo) €16.50

Cabernet Syrah (Misiones De Rengo) €20.00

**FRENCH**

Cotes Du Rhone (Chemin des Papes) €17.50 €9.50

Merlot ( La Roche) €17.50

Beaujolais (Bouchard Aine de Fils) €18.50

Saint Emilion (Cruse) €18.00

Bordeaux (Cruse) €18.00

**ITALIAN**

Bardolino €12.50

Montepulciano D'Abruzzo €10.50

Chianti (Coli) €17.50 €10.25

Valpolicella Classico €17.50 €10.25

Nero D'Avola €17.00

**SOUTH AFRICAN**

Pinotage (Cape Spring) €13.50

**SPANISH**

Beronia Tinta Crianza (Bodegas Beronia) €18.00

**WHITE WINES****BOTTLE****HALF BOTTLE****AUSTRALIAN**

Semillion Chardonnay (Badger's Creek) €13.50

**CALIFORNIAN**

Colombard Chardonnay (Western Cellars) €14.50

**CHILE**

Chardonnay (Misiones De Rengo) €16.50

**FRENCH**

Chardonnay (Louis Eschenauer) €12.50

Sauvignon Blanc (La Roche) €17.50

Chablis (La Roche) €28.00 €18.50

**GERMAN**

Liebfraumilch (Langenbach) €12.50

**ITALIAN**

Glicine (Corvo) €14.50

Soave Classico (Pasqua) €12.50 €10.25

Pinot Grigio (Pasqua) €16.50 €10.25

Verdicchio (Ruviano) €16.00

Gavi (Bersano) €19.50 €14.50

**SOUTH AFRICAN**

Chenin Blanc (Cape Spring) €13.50

**ROSE WINES**

Rose D'Anjou (Henri Le Cuvier) €11.00

Rose (Cotes Du Rhone) €15.00

**SPARKLING WINES**

Martini Brut €25.00

**LOCAL WHITE****BOTTLE****HALF BOTTLE**

Chardonnay (Donato)	€10.50	€7.00
Chardonnay (Medina)	€11.00	
Sauvignon Blanc (Cavalli)	€10.50	
Chardonnay de Hauteville	€17.00	
Isis (Meridiana)	€20.50	€13.50

**LOCAL RED****BOTTLE****HALF BOTTLE**

Cabernet Sauvignon (Carissimi)	€10.50	
Merlot (Marenzio)	€10.50	€7.00
Medina Rose	€11.00	
Bel (Meridiana)	€32.00	
Melqart(Meridiana)	€30.00	

**HOUSE WINE****1/4 CARAFE****1/2 CARAFE**

<b>White</b>	<b>€4.00</b>	<b>€8.00</b>
<b>Red</b>	<b>€4.00</b>	<b>€8.00</b>
<b>Rose</b>	<b>€4.00</b>	<b>€8.00</b>

Operated By **Marina Restaurants Ltd**, Portomaso, St, Julian's

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