2016 - Il Nonno, Ben Muscat snr with his grand children, Jake, Kane, Kate, Mia & Sienna
appetizers

01. House Bruschetta
   Toasted Bread, Onions, Cherry Tomatoes, Olives, Basilico, Extra Virgin Oil, Balsamic Glace
   €3.95

02. Garlic Bread
   €2.95

03. Open Focaccia
   With sliced Black & Green Olives, Olive oil & Oregano, Cherry Tomatoes baked in the Wood Oven
   €7.95

04. La Focaccia Del Nonno (closed)
   Baked in the Wood Oven with Sun-Dried Tomatoes, Anchovies, Garlic, Olives & Parsley
   €8.95

05. Arrosto di Verdure Miste al Forno a Legna
   A variation of Fresh Vegetables in season (Aubergines, Zucchini, Bell Peppers, Pumpkin, Potatoes, etc) fresh Roasted in our Wood Oven
   €8.50

06. Antipasto all’Italiana*
   Visit our table with a Buffet Style presentation of a wide variety of freshly made Hors d’Oeuvres and make your own choices
   €10.95

* Our mouth-watering selection of Italian Antipasto (hors d’oeuvres) Buffet Table is open on Weekends, Public Holidays, and Special Events for you to visit and enjoy.
appetizers

07. Mozzarella di Bufala Salad €13.95
Mozzarella di Bufala on a bed of Salad with Olives, Capers, Anchovies, Benny’s own Sun-dried Tomatoes, Cherry Tomatoes and Rucola
Extra Parma Ham €2.95

08. Carpaccio Di Tonno Fresco €15.95
Fine slices of fresh Mediterranean Tuna, Marinated in a Mix of Herbs, Olive Oil, Fresh Lemon Juice and Served with Garlic Bread

09. Zuppa di Cozze (House Speciality) €16.95
Fresh Mussels, Cooked in Garlic, Onions, Tomatoes, Wine & Fresh Herbs and served with Garlic Bread

10. Octopus Salad €13.50
Baby Octopus washed in Salmoriglio and presented in a Minted Crisp Salad with Chopped Tomatoes, Onions, Garlic, Olives, Capers and Olive Oil and served with Garlic Bread.

soups

11. Fish Soup (Ajiotta) Zuppa di Pesce €16.95
Our Fish Soup is a meal in itself. Freshly cooked with pieces of various fish, shellfish and including rice

12. Minestrone Soup €10.75
Freshly made vegetable soup with a variation of chopped fresh vegetables in season & small timbale pasta. Served with croutons.
### Pastas

All Pasta is Home Made on a Daily Basis.
The Chef Offers various choices of Pasta all’Uovo & Pasta al Grano Duro o Tenera every day.
On request we also offer **GLUTEN FREE** pastas.

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<tr>
<th></th>
<th>Starter</th>
<th>Main</th>
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<tbody>
<tr>
<td>13.</td>
<td><strong>Spaghetti all’Aglio, V</strong>&lt;br&gt;Olio e Peperoncino</td>
<td>€8.00</td>
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<td></td>
<td>Home made spaghetti cooked in Garlic, Olive Oil &amp; Chili with Cherry tomatoes</td>
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<td>14.</td>
<td><strong>Lasagne</strong></td>
<td>€10.95</td>
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<td>With Tomato &amp; Meat Sauce, Bechamel &amp; Grated Parmiggiano</td>
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<td>15.</td>
<td><strong>Spaghetti Bolognese (al Ragù)</strong></td>
<td>€9.95</td>
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<td>Traditional Italian dried spaghetti with a fine Bolognese Sauce</td>
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<td>16.</td>
<td><strong>Ravioli di Casa V</strong>&lt;br&gt;(House Speciality)</td>
<td>€8.95</td>
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<td></td>
<td>Filled with fresh Gozo Cheese, Ricotta, Garlic and finely chopped Parsley, al Sugo di Pomodoro e Pesto di Basilico</td>
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<td>17.</td>
<td><strong>Penne ai Quattro Pomodori</strong></td>
<td>€9.95</td>
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<td>Specialità del Nonno, freshly made</td>
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<td>Penne ai Bucatini with Umbria’s sun-dried Tomatoes, Pelati, Cherry Tomatoes &amp; Chopped Beef Tomatoes, Olives &amp; Anchovies tossed in Garlic, Onions and fresh Basil</td>
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<td>18.</td>
<td><strong>Penne alla Pancetta e La Salsiccia Maltese</strong></td>
<td>€9.95</td>
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<td>With Onions, Fennel, Mushrooms &amp; fresh Cream</td>
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<td>19.</td>
<td><strong>Tagliatelle alla Carbonara</strong></td>
<td>€8.95</td>
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<td>Onion, Butter, Egg, Bacon, Parmesan Cheese, Black Pepper, Fresh Cream &amp; chopped Parsley</td>
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<td>Starter</td>
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<td>20. Penne alla Norma</td>
<td>€7.95</td>
<td>€11.95</td>
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<td>Onion, Aubergine, Olive Oil, Fresh Basil, Polpa, Salt &amp; Pepper, Ricotta Salata</td>
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<td>21. Spaghetti alle Vongole</td>
<td>€11.95</td>
<td>€13.95</td>
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<td>With Garlic, Cherry Tomatoes, Olive Oil &amp; Parsley, cooked in a Vongole Sauce</td>
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<td>22. Spaghetti allo Scoglio</td>
<td>Main Course Only</td>
<td>€19.50</td>
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<td>(House Speciality)</td>
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<td>Olive oil, Garlic, Cherry Tomatoes, Calamari, Seppie, Moschini, Scampi, Red Prawns, Octopus, Mussels, Vongole, White Wine, Chilli Pepper, Parsley</td>
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<td>23. Risotto o Linguine al Nero di Seppia</td>
<td>€9.95</td>
<td>€14.95</td>
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<td></td>
<td>Onion, Garlic, Chopped Calamari, Cherry Tomatoes, Basil, Olive Oil all washed in Cuttlefish ink</td>
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<td>24. Risotto alla Marinara</td>
<td>€15.95</td>
<td>€19.95</td>
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<td></td>
<td>(House Speciality)</td>
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<td></td>
<td>An excellent platter with fresh fish &amp; a variation of sea-fruits. Giant Prawn, Scampi, cooked in Arborio rice</td>
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</table>
light platters

25. Gourmet Beef Burger €11.50
250gms of selected Ground Beef with Relish & Fries. Served on an open Toasted Bun
Additional Cheese, Bacon, Egg per item €1.95

26. Fish & Chips (House Speciality) €18.95
Deep fried strips of fresh Sea Bream in a Beer & Herbal Batter served on a bed of Butter lettuce, Rucola, & Tomatoes. Served with Fries, Mushy Peas & a Tartare dip

27. Fried Octopus in wine and garlic €18.95
Tender Baby Octopus pan Fried in Olive Oil, chopped Tomatoes and Onions, Garlic, Olives, Capers & Fresh Mint and Parsley served with Garlic Bread

28. Caesar’s Salad €12.95
Strips of Sautéed Breast of Chicken dressed on a fine Salad including, Fresh Asparagus Croutons and Avocado. Caesar’s dressing served separately

kids menu

29. Kids Pizza Margherita with wudy sausages €5.50

30. Chicken Nuggets with Smiley potatoes €5.50

31. Woody Cheese Sausages & Chips €5.50

32. Pasta with Butter & Cheese €5.50

33. Pasta with plain tomato sauce €5.50
## Main Courses

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<th>Half Rack</th>
<th>Full Rack</th>
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<tr>
<td>34.</td>
<td>Lara’s Special Marinated Honey Spare Ribs <em>(House Speciality)</em></td>
<td>€16.95</td>
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<td>BBQ Sauce, Tomato Ketchup, Mango Chutney, Soy &amp; Worcestershire Sauce, Brown Sugar, Ginger, Herbs, Wine, Peppercorns, Maltese Honey, slow baked in the Wood Oven</td>
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<td>35.</td>
<td>Honey Glazed Puissant</td>
<td>€18.75</td>
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<td>(Baby Chicken-550/600gms). Stuffed with Herbal minced Breast of Chicken, slow baked in the Wood Oven &amp; served with a fresh Lemon &amp; Rosemary Jus</td>
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<td>36.</td>
<td>Lamb Shanks</td>
<td>€19.50</td>
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<td>Slow Baked in our Wood-Oven in an Onion and Red Wine Jus</td>
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<td>37.</td>
<td>Supreme of Duck a l’ Orange</td>
<td>€19.50</td>
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<td>A Fine Breast of Duck, sautéed according to your taste and served in a Caramelized fresh Orange Sauce</td>
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<td>38.</td>
<td>Fresh Fish of the Day <em>(Price on Request)</em></td>
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<td>Al Cartoccio or Grilled</td>
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<td></td>
<td>Choose from a variety of fresh Fish of the Day from our Fish Display, either Al Cartoccio or Grilled</td>
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<td>39.</td>
<td>Brezza Marina <em>(House Speciality)</em></td>
<td>€49.95</td>
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<td>Can be shared between two persons</td>
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<td></td>
<td>A Platter consisting of a beautiful and tasty variety of Fresh Fish in Season, Red Prawns, Scampi and Shellfish</td>
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<td>40.</td>
<td>Fresh Salmon</td>
<td>€19.95</td>
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<td>A tranche of Fresh Salmon Baked in Lemon Butter and served on a base of Arjoli with Salad Garnish</td>
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**Note:** Fresh Tuna, Swordfish & Lampuki available according to Season
from the bistecceria (bbq)

ALL our Meats come from Top Brand Houses ONLY. Fresh Salads or Roasted Fresh Vegetables & Potatoes are included with any choice of main courses.

Chargrilled on our Grills/BBQ

41. Kildare Black Angus Fillet of Beef 300 - 330g €29.95
42. Pacheco Beef Rib Eye approx. 330g €26.50
43. Kildare Black Angus T-Bone approx. 700g €37.50
44. Kildare Black Angus Porterhouse Steak (Fiorentina) approx. 1.2kg €27.50 per person €55.00
   Ideal for 2 persons - Cooked up to medium rare only.
45. Kildare Black Angus Chateaubriand approx. 800gr €32.50 per person €65.00
   Ideal for 2 persons with Sauce Béarnaise. Carved at the table.
46. Dutch milk-fed Fresh Veal Fillet 300gr €29.95
47. Jean Flock Pork Fillet €15.95
48. Pork Rib-Eye Steak €15.95
49. Marinated & Chargrilled Boneless Baby Chicken €16.95
50. Chargrilled Breast of Chicken €12.95
51. Chargrilled Maltese Sausages each €2.95
   normal or piccante

SAUCES: BBQ OR Pepper OR Mushroom: €2.50
from the pizza bar

52. House Pizza del Nonno
Mozzarella di Bufala, Fresh Gozo Cheese, Halved Fresh Tomatoes, Cherry Tomatoes, Anchovy Fillets, Fresh Basilico & dressed with Rucola
€11.95

53. Pizza al Salmone Affuccato
With Mozzarella & topped with Smoked Salmon, Caviar & Double Cream
€11.95

54. Pizza with Parma Ham topping
Fresh Sliced Tomatoes, Parmesan Shavings, Parma Ham, Rucola and a dash of Olive Oil
€11.95

55. Original Pizza Napoletana
Tomato Sauce, Mozzarella, Anchovies & Oregano
€8.50

56. Pizza Margherita
Tomato Sauce, Mozzarella & Oregano
€8.00

57. La Capricciosa
Tomato Sauce, Mozzarella, Mushrooms, Ham, Eggs, Oregano, Artichokes Heart & Whole Olives
€9.95

58. La Pizza con Salumeria
Tomato Sauce, Mozzarella, Salami, Parma Ham, Oregano
€10.50

59. La Pizza Maltese
Sliced Fresh Tomatoes, Sun dried Tomatoes, Cherry Tomatoes, Maltese Sausages & Fresh Gbejniet
€9.95

60. La Calzone Gozitana (Closed)
With Sliced Potatoes, Onions, Fresh Gbejniet, Olive Rings, Bacon, Mushrooms & Eggs. Topped with Parma Ham & Rucola
€9.95

61. Quattro Stagioni
Tomato Sauce, Mozzarella, Mushrooms, Peas, Eggs, Artichoke hearts, Ham, Olives, Oregano
€9.95
from the pizza bar

62. Ai Pepperoni
Tomato Sauce, Mozzarella, Salami Pepperoni & Oregano

63. La Pizza di Verdure miste
Tomato Sauce, Mozzarella, Cherry Tomatoes, Oregano, Aubergine, Zucchini, Mushrooms, Artichokes, Green Peppers, Olives

64. La Pizza alla Marinara
Salsa di Pomodoro, Frutta di Mare, Fresh Coze, Lemon twist, Olive Oil, Prezzemolo

65. Pizza Delicata
Tomato Sauce, Mozzarella, Salame Piccante, Spring Onions, Blue Cheese, Double Cream & Oregano

66. Pizza ai Funghi
Tomato Sauce, Mozzarella, Mushrooms & Oregano

67. Pizza alla Caponata
Tomato Sauce, Aubergines, Green Peppers, Zucchini, Onions, Olives & Mozzarella

68. Pizza Pollo
Tomato Sauce, Mozzarella, Strips of Chicken Breast, Spring Onion and Oregano (BBQ Sauce Served Separately)

69. Pizza Quattro Formaggi
Tomato Sauce, Mozzarella, Blue Cheese, Parmeggiano, Gozo Cheese.

70. Pizza Hawaii
Tomato Sauce, Mozzarella, Blue Cheese, Pineapple, Grapes & Ham

Pizza with your choice of toppings:
Extra toppings to the above Pizzas will be charged at
- €1.75 per item
- €2.75 per item
- €2.75 per item
Book your Barbecues & Suckling Pig Parties with us

Our Suckling Pig Parties are the Talk of the Town. Give us the pleasure of organising your next Barbeque or Piggy Party.

For Further details contact Management directly or on trattoriadelnonno1@gmail.com or benito@maltanet.net or call us on 2157 3182