



STARTER

TRIO (G) (L)

Daily fresh homemade dips served with water biscuits and breadsticks
€7.00

SESAME PRAWNS (G)

Crusted Argentinian prawns drizzled with Bloody Mary sauce
€11.00

CALAMARI FRITTI (G) (L)

Deep fried, seasoned baby calamari with lemon wedge and homemade caper yoghurt
€12.00

SAUTÉED MUSSELS (L)

Fresh mussels steamed in white wine with spring onions, cherry tomatoes, parsley and cream
€13.50

FISH CAKES (G) (S)

Crispy fried fresh fish patties set on micro salad with chili squid ink mayo
€12.50

BRAISED PORK CHEEKS (G)

Over-night slow cooked local pork cheeks in red wine and rosemary
€12.50

MALTESE ANTIPASTO to share (G) (L)

Maltese sausage, local cow's cheese, bigilla, butter beans in garlic, sundried tomatoes and Kalamata olives
with an accompaniment of water biscuits and breadsticks
€19.00

FOCACCIA AL FERRETTI to share (G) (L)

Cherry tomatoes, rucola, Parma ham, mozzarella di Bufala DOP and Parmesan shavings,
drizzled with extra virgin olive oil and oregano
€13.50

FOCACCIA BLACK PEARL to share (G) (L)

Cherry tomatoes, rucola, smoked salmon, mozzarella di Bufala DOP and Kalamata olives,
drizzled with extra virgin olive oil
€14.50

Guests with food allergies or intolerances are requested to inform a member of our team who will provide the necessary guidance.
It should be noted that the garnish added to dishes is not checked for allergens. Should this be of concern, the garnish will be omitted at your request.
(V) Vegetarian (VGN) Vegan (G) Contains Gluten (L) Contains Lactose (N) Contains Nuts (S) Spicy

We also serve gluten free pasta and gluten free bread.



SOUP

LANGOUSTINE BISQUE AND ZUCCHINI (L)

Thick langoustine broth

€9.00

SOUP OF THE DAY

Ask your host for today's special

€7.00

SALAD

DUCK AND PEARS (N)

Duck breast, poached pears, walnuts and house mixed salad drizzled with honey and mustard

€12.00

BUFALA DOP (V) (L)

Seasonal greens, tomatoes and basil oil dressing

€10.50

SALMON QUINOA (G)

Smoked salmon, cherry tomatoes and beetroot with orange vinaigrette

€12.00

CHICKEN AND HAZELNUTS (N)

Chicken breast, apples, pickled onions, hazelnuts and house mixed greens in French vinaigrette topped with Parma ham

€12.50

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PASTA

RISOTTO TALEGGIO AND TRUFFLE (L) (V) (N)

Carnaroli rice with cauliflower, black truffle paste, walnuts, Taleggio cheese and fresh herbs

Starter €10.00 Main €12.50

PAELLA MIXTA

Long grain rice with mussels, clams, prawns, chorizo, peas and chicken fillets gently simmered and finished with rosemary oil

Starter €11.00 Main €14.50

SPAGHETTI RABBIT AND PARMIGIANO (G) (L)

Tossed with slow cooked rabbit in red wine, tomato, peas and Parmesan

Starter €10.00 Main €12.00

GARGANELLI CHICKEN PESTO (G) (L) (N)

Fresh pasta tossed with inner chicken fillets, basil, pine nuts, Parmesan cheese and cream

Starter €10.50 Main €12.50

SPAGHETTI BEEF AND MUSHROOM (G) (L)

Tossed with beef strips, mushrooms, Parmigiano Reggiano and basil, drizzled with black truffle oil

Starter €12.00 Main €14.00

TAGLIATELLE PRAWNS AND CALAMARETTI (G) (L)

Sautéed in garlic and spring onions with cherry tomatoes, herbs and homemade bisque flambéed with Sambuca

Starter €12.00 Main €14.00

SPAGHETTI SCOGLIO (G)

A mixed selection of shell fish with prawns and calamari in garlic and white wine, cherry tomatoes and fresh garden herbs

Starter €13.00 Main €15.00

SPECIALITY RAVIOLI (G)

Ask your host for today's choice

Starter €12.00 Main €14.00

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POULTRY & MEAT

CHICKEN BREAST

Marinated in Cajun spice with lemon pepper
€17.00

CHICKEN SUPREME (L)

Stuffed with rosemary planchette and goat's cheese
served on pea purée, torched corn and pickled cranberries
€18.00

DUCK BREAST SOUS-VIDE (G)

Lightly seared on a bed of red cabbage with crispy duck croquette
€21.00

CONFIT PORK BELLY (L)

Grilled peppers, crackling, ginger-carrot purée
€19.00

MILK FED VEAL CHOP

Flamed fresh veal with honey glazed carrots and searing juices
€24.00

ARGENTINIAN ANGUS BEEF RIBEYE*

350gr steak drizzled with roasting gravy
€25.00

NEW ZELAND BEEF FILLET*

300gr fillet finished with thyme jus
€26.50

HEREFORD 'TAGLIATA'* to share

1kg beef flank served carved with Grana shavings, rucola and cherry tomatoes
€55.00

SAUCES - Port Wine Jus, Mushroom, BBQ, Pepper € 2,50

*All portions are the approximate weights before cooking.
Served char grilled, blue, rare, medium rare, medium and medium-well.
Well done is only served as medallions

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FISH

OCTOPUS

Marinated and cooked in garlic with white wine, cherry tomatoes and parsley
€20.00

BRAISED CALAMARI (L)

*Stuffed with long grain rice, olives, capers, eggs, tuna and fresh herbs
in a tomato olive salsa*
€21.50

FRESH SALMON (G)

Oven roasted in Cajun spices with sundried tomato couscous and citrus vinaigrette
€19.50

FRESH LOCAL KING PRAWNS (L)

Pan tossed in butter with garlic and fresh herbs
€28.50

SEAFOOD PLATTER

*King prawns, black mussels, clams, razor clams, baby calamari and octopus
cooked in garlic, white wine and fresh herbs*
€30.00

DAILY FISHERMAN'S CATCH

*Enjoy fresh fish prepared by our Chef
Grilled, al Cartoccio, poached or salt crusted
M.V.*

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FOR THE LITTLE PIRATES

PENNE w/CREAM AND CHEESE (G) (L)
€6.50

PENNE w/TOMATO SAUCE (G)
€6.50

SPAGHETTI BOLOGNESE (G)
€7.00

CHICKEN NUGGETS AND FRIES (G)
€7.00

FUNNY FISH NUGGETS AND FRIES (G)
€7.00

GRILLED CHICKEN BREAST
Served with salad and fries
€9.50

PIZZA MICKEY (G) (L)
Tomato sauce, mozzarella 'fior di latte' and sausages
€6.50

PIZZA MINNIE (G) (L)
Tomato sauce, mozzarella 'fior di latte' and ham
€6.50

DESSERT

ICE CREAM
(per scoop) €1.80

SORBET
€4.50

HOMEMADE DESSERTS

On display. Price on request

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PIZZA

MARGHERITA (G) (L) (V)

Tomato sauce and mozzarella 'fior di latte'

€8.00

AI FUNGHI (G) (L) (V)

Tomato sauce, mozzarella 'fior di latte', mushrooms and oregano

€8.80

PEPPERONI (G) (L) (S)

Tomato sauce, mozzarella 'fior di latte', spicy salami and oregano

€8.80

CAPRICCIOSA (G) (L)

Tomato sauce, mozzarella 'fior di latte', mushrooms, ham, artichoke, hard-boiled egg, olives and oregano

€10.00

MALTESE (G) (L)

Tomato sauce, mozzarella 'fior di latte', Maltese sausage, sundried tomatoes, ricotta, capers, onions, olives and oregano

€10.50

MEAT LOVERS (G) (L)

Tomato sauce, mozzarella 'fior di latte', chicken, ground beef, sausage, bacon, pepperoni, onions and oregano drizzled with sweet chili

€12.50

VECCHIA FATTORIA (G) (L)

Tomato sauce, mozzarella 'fior di latte', chicken, bacon, bell peppers, onions, sweetcorn and coriander with BBQ sauce

€11.50

PORK FEAST (G) (L)

BBQ sauce, mozzarella 'fior di latte', pulled pork, Maltese sausage, pancetta, onions and sweetcorn

€13.50

QUATTRO FORMAGGI (G) (L) (V) (N)

Mozzarella 'fior di latte', Blue cheese, Brie and ricotta with walnuts and honey drizzled

€12.50

Extra ingredients €1.60; Parma Ham €2.20; Mozzarella di Bufala D.O.P. €4.00

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SIGNATURE PIZZA

FERRETTI (G) (L)

Closed pizza – mozzarella 'fior di latte', mushrooms, cherry tomatoes, Brie, Parma ham & rucola drizzled with extra virgin olive oil and oregano

€13,50

HAYWHARF (G) (L)

Mozzarella 'fior di latte', ricotta, prawns, smoked salmon, cherry tomatoes, onions and baby spinach drizzled with infused olive oil

€13,50

THE EXILES (G) (L)

Rucola, Grana Padano, mozzarella 'fior di latte', Parma ham and cherry tomatoes with extra virgin olive oil and oregano

€13,50

BLACK PEARL (G) (L)

Semi closed pizza - mozzarella 'fior di latte', ricotta, spianata Calabrese, sundried tomatoes and onions with baby spinach and black truffle oil

€13,50

Extra ingredients €1.60; Parma Ham €2.20; Mozzarella di Bufala D.O.P. €4.00

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Dietary Requirement & Allergen Information

We are pleased to provide information on the content of some of the most common allergies and intolerances in the dishes offered in this menu so as to ensure that patrons will be guided on which dishes suit their dietary needs.

If there are dishes you would like but prefer not to order because the description shows they contain ingredients you may be intolerant or allergic to, it may be possible to exclude or replace them with different but similar tasting foods. Please do not hesitate to ask us if this is possible.

Identifying Intolerance and Allergenic Foods

The Letters shown against the intolerances listed below are displayed next to the respective dish to indicate that the dish contains foods that may not be suitable for patrons suffering from these allergies or intolerances.

Gluten Intolerance – G

These dishes do contain wheat, barley, rye, oats or substances associated with them. Certain gluten free products are available and further information on this is available from a member of our team.

Lactose - L

These dishes do contain dairy products. Certain lactose free products are available such as soya cream and milk. Further information on this is available from a member of our team.

Nut allergy - N

Items that contain nuts will be marked by the letter.

Sensitivity to Spicy Food – S

These items will contain chili and/ or other spicy ingredients.

Please note that whilst every precaution is taken both in our research on this subject and in our kitchen to prevent cross contamination, such an outcome cannot be guaranteed.

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(G) Contains Gluten, (L) Contains Lactose
(N) Contains Nuts, (S) Spicy

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