STARTERS

MARGO’S FOCACCIA
Pecorino, thin red onions, oregano and poppy seeds. 6.95

PANZANELLA
Salad; Ricotta, rucola, pecorino, herbs, cherry tomatoes, and our own special bread. 6.95

OSSI DI PIZZA
Pizza Bones made from strips of baked dough, garnished with oregano sea salt and OEVOO (Organic Extra Virgin Olive Oil). 4.75

SPECIAL OSSI DI PIZZA
Pizza Bones with various spices, seeds, herbs and melted parmesan. 6.95

TAM TAM LIVER PÂTÉ
Pork liver pate using a 100+ year old recipe. Served with onion compote and our own sourdough bread. 6.95

SFI LATINO
Freshly baked bread, buffalo mozzarella, cherry tomatoes, rucola, herbs and drizzled with our OEVOO. 8.95

MARGO’S ANTIPASTO
Smoked buffalo mozzarella, pancetta, prosciutto cotto, pastrami, other seasonal charcuterie, oven dried olives and our own sourdough bread. 8.95

PONTE REALE
Salad; Buffalo mozzarella, rucola, cherry tomatoes and lemon and honey dressing. S:9.95/M:11.95

THE CLASSIC CHICKEN CAESAR SALAD REVISITED
Chicken, romaine lettuce, croutons, crispy pancetta, parmesan shavings and anchovies. Dressing; Parmesan, Lea and Perrins Worcestershire Sauce, garlic, lemon juice and mayonnaise. S:12.95/M:14.95

CRESPELLE
Crepes; Smoked pancetta cuts, ricotta, parsley, garlic, tomato sauce and grated Parmesan. S:11.50/M:13.50

HOME MADE LASAGNE
Parmesan laden white sauce, meaty and rich Bolognese sauce with even more parmesan. S:11.50/M:13.50

RIGATONI WITH MALTESE MATRICIANA SAUCE
Homemade Maltese sausage and pancetta. S:10.50/M:12.50

SPAGHETTI WITH NO MUSHROOM MUSHROOM EXPLOSION
Mushroom-stock sauce (with no mushrooms), prosciutto cotto, onions and dark chocolate. S:10.50/M:12.50

OCTOPUS SALAD
Octopus, mussels, rucola, oven roasted black olives, cherry tomatoes, garlic, herbs and a lemon and honey olive oil dressing. S:13.95/M:15.95

SEASONAL PASTA/ RISOTTO
Special for the day. If interested, ask us. S:10.50/M:12.50

SPARE RIBS/PORK SHANK
A whole rack of fresh Maltese pork ribs cooked sous vide in an aromatic tomato sauce served with potatoes or a whole smoked pork shank with dumplings and vegetables. 16.95
CRUDA  
Buffalo mozzarella, fresh cherry tomatoes, parma ham and rucola. 11.95

LA ROMANA  
Anchovies, onions, capers and organic buffalo mozzarella. 11.95

DEL CAVALIERE  
Cured pork, olives, rucola, goats’ cheese, cumin, caraway, sage and fennel. 11.95

ALLE VERDURE  
Carefully crafted blend of various vegetables that are in season includes parmesan, tomato sauce, buffalo mozzarella, pumpkin, aubergines, zucchini, spinach, and other vegetables according to the season (description may vary according to time of year). 11.95

MALTESE  
Pancetta, Maltese sausage, prosciutto cotto, buffalo mozzarella, onions, sesame and fennel seeds and cherry tomatoes. 11.95

AL TONNO FRESCO  
Fresh tuna, capers, onions, mint, olives and tomatoes. 11.95

LA CAMPAGNOLA  
Herbs and spices, goat’s cheese, cherry tomatoes, onions, ricotta, pumpkin/zucchini, Maltese sausage, crispy bacon and poppy seeds. 11.95

LA MARINARA  
Tomatoes, oregano and garlic. 8.95

CALZONE  
Closed pizza — Prosciutto cotto, parmesan, ricotta, cherry tomatoes, rucola, buffalo mozzarella. 11.95

LA NOTTE BIANCA  
Home cured (in vodka and wild fennel) Norwegian Salmon, roasted pumpkin on ricotta, zucchini, fresh thyme and cherry tomatoes. 11.95

FUNGHI  
Tomato sauce, oregano, parmesan, mushrooms, buffalo mozzarella. 10.95

STAGIONALE  
Special for the day. If interested, ask us!

BIG KIDS’ PIZZA  
Frankfurters, thinly sliced potatoes and buffalo mozzarella. 10.95

SCOGLIERA  
Octopus, mussels in wine and garlic, chilli, oregano, intense black olives and buffalo mozzarella. 11.95

AFFUMICATA  
Smoked pancetta, smoked Amalfi sausage, smoked prosciutto cotto, onions and smoked buffalo mozzarella. 11.75

MARGHERITA  
Sourdough base, San Mazano tomatoes, fresh organic buffalo mozzarella and a leaf or two of basil. Finished off with OEVOO. 8.95

CAPRICCIOSA  
Mushrooms, globe artichokes, prosciutto cotto and organic buffalo mozzarella. 11.00

THE NEW YORKER  
Pastrami, onions, parmesan, rucola, fresh horseradish, cherry tomatoes and buffalo mozzarella. 11.95

EXTRA TOPPINGS: +3.50 PER INGREDIENT

R RED  V VEGETARIAN  S SPICY
WHAT'S WITH THE JARS MARGO?

Calm down. It makes a lot of sense.

There are many reasons why we put desserts in jars. First of all the desserts are totally sealed and there is no chance of contamination. Secondly, there is perfect portioning. All desserts are the same size and shape. Thirdly, since the jars are sealed, there is a certain security against tampering. Finally, if you cannot finish the dessert, simply close the jar, put it in your bag and finish it at breakfast in the morning or have it with your afternoon tea.

THE ORGASMIC VALRHONA CHOCOLATE MOUSSE
Intense 85% Valrhona single estate chocolate with all the complex undertones and aftertastes, no fats added, just eggs, chocolate and sugar. $5.95

THE PALAZZO SANTA ROSA CRÈME CARAMEL
Eggs, milk, vanilla, spices and caramel. $5.50

THE 9.5 OUT OF 10 CHERRY CHEESECAKE
Home made fromage frais, Philadelphia cheese, vanilla, on a base of digestive biscuits and topped with a black cherry compote. Hard to share. $5.95

PASTIERA
A ricotta tart that is full of candied peel and cooked wheat with a hint of orange blossom flower water. $4.95

COCONUT TART
Coconut tart as it should be: moist, high, fruity base for contrast and a rich flavour encased in a delicate butter pastry. $5.50

THE BEST PANNACOTTA IN THE WORLD
Pannacotta infused with lavender, sometimes with rose petals, a hint of bayleaves and bourbon vanilla from Madagascar. $5.95

THE POIFICK VANILLA AND MORENO CHERRIES RICE PUDDING
Carnaroli riso, fresh milk, fresh cream, vanilla, chopped almonds and dark Moreno cherries. $5.75