

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**

SFILATINO

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**

CREPELLE

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**

PIZZA

CRUDA **W**

Buffalo mozzarella, fresh cherry tomatoes, parma ham and rucola. **11.95**

LA ROMANA **R S**

Anchovies, onions, capers and organic buffalo mozzarella. **11.95**

DEL CAVALIERE **W**

Cured pork, olives, rucola, goats' cheese, cumin, caraway, sage and fennel. **11.95**

ALLE VERDURE **R V**

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 **R**

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

AL TONNO FRESCO **R**

Fresh tuna, capers, onions, mint, olives and tomatoes. **11.95**

LA CAMPAGNOLA **W**

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

LA MARINARA **R**

Tomatoes, oregano and garlic. **8.95**

CALZONE **W**

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

LA NOTTE BIANCA **W**

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

FUNGHI **R V**

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

STAGIONALE

Special for the day. If interested, ask us!

BIG KIDS' PIZZA **R**

Frankfurters, thinly sliced potatoes and buffalo mozzarella. **10.95**

SCOGLIERA **R S**

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

AFFUMICATA **R S**

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

MARGHERITA **R V**

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

CAPRICCIOSA **R**

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

THE NEW YORKER **W S**

Pastrami, onions, parmesan, rucola, fresh horseradish, cherry tomatoes and buffalo mozzarella. **11.95**

EXTRA TOPPINGS:
+3.50 PER INGREDIENT

R RED

V VEGETARIAN

W WHITE

S SPICY

DESSERT

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 RUM BABA

Raisins soaked for months in Havana Club Vintage Rum, babas, 25ml of Havana Club aged rum and a light syrup infused with spices. **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 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**

THE POIFICK VANILLA AND MORENO CHERRIES RICE PUDDING

Carnaroli riso, fresh milk, fresh cream, vanilla, chopped almonds and dark Moreno cherries. **5.75**

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**