



## Set Menu 1

Lunch Available from Monday – Saturday

Dinner Available from Sunday – Thursday

### Starters

#### **Focaccia Bruschetta (to share)**

Focaccia pizza topped with fresh tomatoes, garlic, onions, rocket leaves and fresh basil.

### Main Courses

#### **Pizza Maltese**

Tomato sauce, mozzarella, maltese sausage, goats' cheese, caponata, olives, onions and oregano.

or

#### **Risotto Funghi and Porcini**

Garlic, asparagus, lentils, fresh herbs, brie cheese, spinach and roasted pistachios.

or

#### **Honey-Mustard Chicken Salad**

Char-grilled fresh chicken breast brushed with honey mustard sauce, on a bed of tomatoes, beetroot, cucumber, peppers, radicchio and onions.

or

#### **Classic Cheese Burger**

Beef patty topped with Red Leicester cheese, homemade dressing, caramelized onions, lettuce and tomatoes. Served with fries and coleslaw.

### Desserts

#### **Local date fritters (to share)**

Drizzled with honey and cinnamon dressing.

Price €18.50 per person

Including a glass of wine or soft drink and a half bottle of water

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Minimum number of guests: 15 (All prices include VAT)

Please inform our representative at reservation stage in case of any allergens or intolerances



## Set Menu 2

### Starters

#### **Focaccia Cheesy Garlic (to share)**

Focaccia pizza smothered in garlic butter & mozzarella.

#### **Nanna's Dips (to share)**

Bigilla (thick bean paste), garlic yoghurt and aioli with focaccia.

### Main Courses

#### **Pulled Duck Burger**

Pulled slow braised duck, melted Brie cheese, ice berg, tomatoes & cranberry jam. Served with fries and coleslaw.

or

#### **Half Rack of Ribs**

Pork ribs smothered in hickory BBQ sauce. Served with fries and coleslaw.

or

#### **Fish and Chips**

In house battered deep fried fish fillet served with a tartare sauce. Served with fries and salad.

or

#### **Thai Vegetable Curry**

Fresh vegetable on a bed of fragrant rice with our chef's special thai curry sauce, ginger, garlic, coconut and yoghurt.

### Desserts

#### **Apple Pie**

Traditional deep apple pie with hints of vanilla & cinnamon.

or

#### **Lemon Cheesecake**

Zesty lemon cheesecake set on a rich crunchy biscuit base.

Price €22.50 per person

Including a glass of wine or soft drink and a half bottle of water

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## Set Menu 3

### *Starters*

#### **Focaccia Cheesy Garlic (to share)**

Pizza base smothered with garlic butter and mozzarella.

#### **Garganelle Pork Cheeks (to share)**

Braised pork cheeks, cherry tomatoes, red wine, pork gravy, fresh herbs and grana cheese shavings.

#### **Penne Pollo (to share)**

Penne tossed with chicken strips, garlic, walnuts, sun dried tomatoes, fresh cream, fresh herbs and baby spinach.

### *Main Courses (to share)*

#### **Butcher's Mixed Grilled**

Grilled prime cut of flap meat with chimichurri salsa

Crispy fried chicken wings tossed in teriyaki dressing

Grilled boneless chicken thighs with rosemary and garlic infused oil marination

Braised pork ribs smothered with our signature BBQ sauce

Grilled local Maltese sausage

#### **Accompaniments**

Roast potatoes

Fresh salad

Coleslaw

French fries

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## *Desserts*

### **Apple Pie**

Traditional deep apple pie with hints of vanilla and cinnamon.

or

### **Chocolate Fudge**

Dense chocolate fudge cake with Belgian chocolate mousse filling and gianduja glaze.

Price €24.50 per person

Including a glass of wine or soft drink and a half bottle of water

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## *Set Menu 4*

### *Starters*

#### **Funghi Al Aglio**

Pan seared mushrooms in garlic butter, white wine and fresh herbs. Served with toasted Maltese bread.

or

#### **Rollo Tartufo & Mozzarella**

Rolled pizza dough filled with mozzarella and truffle cream.

or

#### **Zuppa Di Pesce**

Fresh clams, fish and mussels, cooked in fish liquor with fresh herbs, cherry tomatoes & onions. Served with toasted garlic bread.

### *Main Courses*

#### **Pizza Smoked Salmon & Feta**

Tomato sauce, mozzarella, cherry tomatoes, smoked salmon, rocket leaves and feta cheese.

or

#### **Pollo Ai Funghi**

Grilled chicken breast with fried mushrooms and creamy leek sauce. Served with fries and salad.

or

#### **Porchetta Grigliata**

Eight hour confit pork belly, caramelized with brown sugar and oyster sauce on braise lentils. Served with fries and salad.

or

#### **Grilled Veggie Quinoa Salad**

Quinoa, grilled vegetables, cherry tomatoes, olives, beetroot, orange, feta cheese and roasted pumpkin seeds, chickpeas dressed with roasted garlic oil.

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## *Desserts*

### **Apple Crumble**

Served with vanilla ice cream.

or

### **Chocolate Fudge**

Dense chocolate fudge cake with Belgian chocolate mousse filling and gianduja glaze.

Price €29.50 per person

Including a glass of wine or soft drink and a half bottle of water

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## *Set Menu 5*

### *Starters*

#### **Focaccia Bruschetta (to share)**

Focaccia pizza topped with chopped tomatoes, garlic, basil and onions.

### *Intermediate*

#### **Risotto Funghi**

Medley of mushrooms, garlic, fresh herbs, truffle paste, parmesan and extra virgin oil.

or

#### **Penne Chicken**

Chicken strips, walnuts, sun dried, fresh cream, fresh herbs and baby spinach.

### *Main Courses*

#### **Tagliata Di Manzo**

400gr Prime cut of flap meat grilled to your liking, served with rocket and parmesan shavings.

or

#### **Fillet of Seabass**

Grilled seabass served with orange and baby spinach salad and caper yoghurt.

or

#### **Grilled Lamb Koftas**

Fresh lamb koftas seasoned with Moroccan spices on a bed of herbed couscous and garlic yoghurt.

All served with a side salad and fries

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## *Desserts*

### **Carrot Cake**

Classic carrot cake with a cream cheese frosted centre and finished with roasted almonds.

or

### **Tiramisu**

Layers of lady fingers dipped in coffee, egg, sugar and mascarpone cheese.

Price €32.50 pp

Including a glass of wine or soft drink and a half bottle of water

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## *Beverage Options*

Packages accompanied with Set Menus at the table

### **Local House Package 1 €5.50 per person**

Still / sparkling water and half a bottle of local house wine or 2 local beers or 2 soft drinks

### **Local House Package 2 €10.50 per person**

Free flowing water, house wine, local beer and soft drinks

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