

## BEFORE PLACING YOUR ORDER

Please inform us if a person in your party has a food allergy. We do not knowingly use peanuts, nuts or peanut based products in our kitchen for the preparation of food unless stated in our menu items. However, some allergens may be present in products not manufactured by us and therefore, cross-contamination may occur. Therefore, we cannot guarantee that all products are always nut and/or peanut free. Before placing your order, please inform your server if a person in your party has a food allergy. Whilst we are happy to be as helpful as possible and cater for any special orders, we would like to inform our esteemed clientele that special orders might need extra preparation and cooking time.

## ANTIPASTI SUGGESTED TO SHARE

<b>Focaccia Bruschetta (2.)</b> ✓	7.25
<i>Focaccia pizza topped with fresh tomatoes, garlic, rocket leaves and fresh basil.</i>	
<b>Nanna's Dips (2. 6. 7.)</b> ✓	7.50
<i>Bigilla (thick bean paste), garlic yoghurt and aioli with focaccia.</i>	
<b>Rollo Tartufo &amp; Mozzarella (2. 7.)</b> ✓	7.50
<i>Rolled pizza dough filled with mozzarella and truffle cream.</i>	
<b>Focaccia Smoked Salmon &amp; Feta (2. 7. 5.)</b>	12.50
<i>Focaccia pizza topped with mozzarella, fresh tomatoes, smoked salmon, rocket leaves and feta cheese.</i>	
<b>Focaccia Bufala (2. 7.)</b>	11.95
<i>Focaccia pizza topped with cherry tomatoes, mozzarella di bufala and rocket leaves.</i>	
<b>Focaccia Prosciutto (2. 7.)</b>	11.50
<i>Focaccia pizza topped with prosciutto, rocket leaves and parmesan shavings.</i>	

## PRIMI | STARTERS

<b>Funghi Al Aglio (2. 7. 14.)</b> ✓	7.50
<i>Pan seared mushrooms in garlic butter, white wine and fresh herbs, served with toasted maltese bread.</i>	
<b>Calamari Fritti (2. 8. 4.)</b>	9.95
<i>Crispy fried fresh calamari served on a bed of rocket leaves, served with tartare sauce.</i>	
<b>Cozze In Padella (8. 2. 14.)</b>	10.95
<i>Black shell mussels cooked in garlic, tomatoes, white wine and fresh herbs, served with toasted maltese bread.</i>	
<b>Fisherman's Cakes (2. 5. 4. 7.)</b>	8.50
<i>Crispy fresh fish patties served on petit salad and caper yoghurt.</i>	
<b>Fresh Prawn Carpaccio (3.)</b>	13.50
<i>Local selected prawns, radishes, rucola, cracked dry capers and lemon-ginger oil.</i>	
<b>Zuppa Del Giorno</b>	5.50
<i>Ask your server for today's choice.</i>	
<b>Honey Drizzled Feta (2. 7. 4. 10.)</b> ✓	8.95
<i>Fried breaded feta cheese cubes served with a crispy garden salad drizzled with honey and cracked pistachios.</i>	
<b>Prosciutto Wrapped Fig &amp; Brie (7.)</b>	9.50
<i>Oven-baked parma ham wrapped figs and brie cheese, with crispy garden leaves and fig purée.</i>	
<b>Zuppa Di Pesce   Fish Soup (2. 5. 8. 3.)</b>	8.75
<i>Fresh clams, fish and mussels, cooked in fish liquor with fresh herbs, cherry tomatoes &amp; onions. Served with toasted garlic bread.</i>	

## INSALATE | SALADS

<b>Classic Caesar (2. 7. 4.)</b>	9.50
<i>Crispy iceberg lettuce, cherry tomatoes, bacon, parmesan shavings, croutons and caesar dressing on the side.</i>	
<b>ADD</b> Chicken	2.50
<b>Grilled Veggie Quinoa (7.)</b> ✓	10.75
<i>Quinoa, grilled vegetables, cherry tomatoes, olives, beetroot, orange, feta cheese and roasted pumpkin seeds, chick peas dressed with roast garlic oil.</i>	
<b>Baked Seabass (12. 5.)</b>	13.95
<i>Tomatoes, onions, cucumber, beetroot, fragrant rice, mixed peppers, sesame seeds, radish and lemon chutney.</i>	
<b>Honey-Mustard Chicken Salad (9.)</b>	11.95
<i>Char-grilled fresh chicken breast brushed with honey mustard sauce, on a bed of tomatoes, beetroot, cucumber, peppers, radicchio and onions.</i>	
<b>Salmon, Artichoke &amp; Capers (7. 5.)</b>	13.50
<i>Cured fresh salmon, tomatoes, quinoa, beetroot, artichokes, onions, peppers, cucumber, spinach and caper yoghurt.</i>	
<b>Crispy Beef Salad (2. 4. 12.)</b>	12.50
<i>Honey &amp; sesame glazed beef strips with leeks, cucumber, onions, beetroot, peppers, radish, dressed with pineapple salsa.</i>	
<b>Insalata Prosciutto e Mozzarella (7. 13.)</b>	12.95
<i>Parma ham, mozzarella di bufala, rocket leaves, olives, tomatoes, balsamic vinegar and extra virgin oil.</i>	
<b>Crispy Feta Salad (2. 7. 4. 10.)</b>	11.75
<i>Crispy warm feta cheese on a bed of garden fresh vegetables, beetroot, radishes, pistachio, rucola and drizzled with honey.</i>	

All prices are inclusive of VAT

# LUZZU

## Restaurant

## ANTIPASTI

<b>Platt Malti   Maltese Platter (2. 7. 6.)</b>	14.50
<i>Warm maltese sausage, bigilla (thick bean paste), sundried tomatoes, peppered goats' cheese, olives, aioli dip and butter beans, served with a 'baker's basket'.</i>	
<b>Antipasto Italiano   Italian Platter (2. 7. 6.)</b>	19.50
<i>Parma ham, salami milano, salami piccante, grana cheese, served with olives and grilled vegetables. served with a 'baker's basket'.</i>	

## PASTA FRESCA E AL FORNO

### FRESH PASTA AND OVEN BAKED

<b>Cannelloni Ricotta e Spinaci (2. 7.)</b> ✓	9.75
<i>Baked cannelloni with ricotta and spinach in a creamy tomato sauce.</i>	
<b>Ravioli Ripieni Agli Scampi (5. 2. 3. 7.)</b>	15.50
<i>Ravioli filled with scampi tossed in a light lobster bisque, cherry tomatoes, fresh herbs and cream.</i>	
<b>Ravioli Di Formaggio Maltese (10. 2. 5. 4. 7.)</b>	12.75
<i>Home-made ravioli filled with "gbejna" tossed with pistachio and anchovies' pesto.</i>	
<b>Braised Rabbit &amp; Feta Ravioli (2. 7. 4.)</b>	13.75
<i>Home-made ravioli filled with local rabbit, tossed with roasted garlic and sage butter.</i>	
<b>Pappardelle Noci (2. 7. 10.)</b> ✓	10.50
<i>An italian delicacy. Tossed with a thick walnut and parmesan fondue.</i>	
<b>Garganelle Pork Cheeks (2. 7. 14.)</b>	13.50
<i>Braised pork cheeks, cherry tomatoes, red wine, pork gravy, fresh herbs and grana cheese shavings.</i>	
<b>Pappardelle Prosciutto e Porcini (10. 2. 7. 14.)</b>	12.75
<i>Garlic, porcini mushrooms, parma ham, cream, parmesan shavings and pine nuts.</i>	

<b>REPLACE PASTA</b>	<b>Fresh Pappardelle (2.)</b>	2.50
	<b>Fresh Garganelle (2.)</b>	2.50

## PASTA ASCIUTTA E RISO DRY PASTA AND RICE

<b>Spaghetti Aglio, Olio e Peperoncino (2.)</b> ✓ 🌶️	8.50
<i>Fresh garlic, olive oil, fresh herbs and chilies.</i>	
<b>Penne al Pomodoro (2.)</b>	8.50
<i>Garlic, tomato sauce, basil and extra virgin oil.</i>	
<b>Linguine Polipo (2. 8. 5. 3. 14.)</b>	10.50
<i>Local octopus, cherry tomatoes, onions, garlic, fish stock, tomato sauce, pitted olives and herbs.</i>	
<b>Spaghetti Carbonara (2. 4. 7.)</b>	10.00
<i>Guanciale, egg yolk, crushed black pepper and pecorino cheese.</i>	
<b>Penne Pollo (2. 7. 10. 14.)</b>	10.75
<i>Chicken strips, garlic, walnuts, sun dried tomatoes, fresh cream, fresh herbs and baby spinach.</i>	
<b>Penne Salmone (2. 7. 8. 5. 3. 14.)</b>	10.95
<i>Salmon, cherry tomatoes, asparagus, garlic and a touch of cream dusted with roasted bread crumbs.</i>	
<b>Linguine Scoglio (2. 8. 5. 3. 14.)</b>	15.50
<i>Black shell mussels, vongole, king prawn, razor clams, prawns' tails, garlic, cherry tomatoes, white wine and fresh herbs.</i>	
<b>Spaghetti Vongole Verace (2. 14. 8.)</b> 🌶️	12.95
<i>Vongole, garlic, chilies, cherry tomatoes, white wine, fresh parsley and extra virgin oil.</i>	
<b>Risotto Verde (7. 10.)</b>	10.50
<i>Garlic, asparagus, lentils, fresh herbs, brie cheese, spinach and roasted pistachios.</i>	
<b>Risotto Funghi &amp; Porcini (7. 14.)</b>	11.50
<i>Medley of mushrooms, garlic, fresh herbs, truffle paste, parmesan and extra virgin oil.</i>	
<b>Thai Vegetable Curry (9. 13. 5. 7.)</b> 🌶️	12.50
<i>Fresh vegetables on a bed of fragrant rice with our chef's special thai curry sauce, ginger, garlic, coconut and yoghurt.</i>	

1. CELERY	8. MOLLUSCS
2. GLUTEN	9. MUSTARD
3. CRUSTACEANS	10. NUTS
4. EGGS	11. PEANUTS
5. FISH	12. SESAME SEEDS
6. LUPIN	13. SOYA
7. MILK	14. SULPHUR DIOXIDE



VEGETARIAN



SPICY



**PASSWORD:**  
**AXHotels!!**



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## GRIGLIA | GRILLS

<b>Bistecca Ai Gamberi (3. 7.)</b>	29.50
<i>Char-grilled 350gr prime cut of Ribeye, with cured king prawns and chimichurri salsa.</i>	
<b>Tagliata Di Manzo (7.)</b>	<b>400gr:</b> 23.50 <b>1kg:</b> 48.00
<i>Prime cut of flap meat grilled to your liking, served with rocket leaves, parmesan shavings and herb oil.</i>	
<b>Ribeye</b>	24.95
<i>350gr char-grilled Irish Ribeye set on seasonal vegetables and drizzled with extra virgin oil, served with chimichurri salsa.</i>	
<b>Grilled Lamb Koftas (2. 7. 9.)</b>	15.50
<i>Fresh lamb koftas seasoned with Moroccan spices on a bed of grilled zucchini, mango-cucumber rice salad drizzled with garlic yoghurt.</i>	
<b>Porchetta Grigliata (6. 9. 13.)</b>	16.50
<i>8-hour confit pork belly, caramelized with brown sugar and oyster sauce on braised lentils.</i>	
<b>Pollo Ai Funghi (7. 9.)</b>	15.50
<i>Chicken breast, mushroom and leek cream sauce.</i>	
<b>B.B.Q. Ribs (9. 2. 13. 4. 5.)</b>	<b>Full:</b> 18.95 <b>Half:</b> 14.75
<i>Pork ribs smothered with in-house smoked hickory B.B.Q. sauce served with fries and coleslaw.</i>	
<b>Stuffat Tal-Fenek   Rabbit Stew (2. 14.)</b>	17.25
<i>Braised rabbit in garlic, onions, carrots, peas, red wine and tomato sauce.</i>	

## PESCE | FISH

<b>Fish &amp; Chips (2. 4.)</b>	15.50
<i>In house battered deep fried fish fillet served with a tartare sauce.</i>	
<b>Luzzu's Catch (2. 4. 3. 5. 7.)</b>	<b>Portion for 1:</b> 24.95 <b>Platter for 2:</b> 47.95
<i>Seabass, fried calamari, octopus, king prawns, mussels and fish cakes served with a tartare sauce.</i>	
<b>Salmone al Oliva (5. 2.)</b>	19.50
<i>Baked salmon with a black olive tapenade on a spinach and orange salad.</i>	
<b>Duo of Fish (5. 3. 7.)</b>	24.95
<i>Grilled seabass and 3 king prawns in tomato and herb infusion.</i>	

ALL OF THE ABOVE ARE SERVED WITH A SIDE SALAD AND FRIES (2.), OR ROAST POTATOES AND ROAST VEGETABLES.

<b>Pepper sauce (7. 14.)</b>	1.95
<b>Mushroom sauce (7. 14.)</b>	1.95
<b>Blue cheese sauce (7.)</b>	1.95
<b>Hickory B.B.Q. sauce (2. 7. 13. 9.)</b>	1.95
<b>Roast potatoes</b>	2.75
<b>Sweet potato fries (2.)</b>	3.75
<b>Potato fries (2.)</b>	2.75
<b>Truffle fries (2.)</b>	3.25
<b>Roast vegetables</b>	2.75
<b>Fresh garden salad</b>	2.75
<b>Replace fries with sweet potato fries (2.)</b>	1.00
<b>Add truffle to your fries</b>	1.00

## HOUSE BURGERS

<b>Veggie Cheese Burger (2. 4. 7. 9.)</b> ✓	9.25
<i>Crispy fried smoked goat cheese with tomato chutney, rocket leaves and sweet pepper remoulade.</i>	
<b>Crispy Chicken Burger (2. 4. 7. 9.)</b>	10.95
<i>Crispy fried breaded chicken fillet, served with caramelized onions, lettuce, tomatoes and home-made dressing.</i>	
<b>Classic Burger (2. 4. 9.)</b>	10.75
<i>Beef patty with homemade dressing, caramelized onions, lettuce and tomatoes.</i>	
<b>ADD</b> Red Leicester Cheese (7.)	1.50
<b>Cheese and Bacon Burger (2. 4. 7. 9.)</b>	12.75
<i>Beef patty topped with smoked cheese, bacon jam, tomatoes and lettuce.</i>	
<b>Cezar Burger (2. 4. 7. 9.)</b>	11.95
<i>Grilled chicken breast with bacon, parmesan cheese, lettuce, tomatoes and caesar dressing.</i>	
<b>Pulled Duck Burger (2. 7. 4. 9.)</b>	11.95
<i>Pulled slow braised duck, melted brie cheese, ice berg lettuce, tomatoes and cranberry jam.</i>	

All burgers are served in a french brioche bun with fries and coleslaw (2.)  
\* All our beef burgers are served well done

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### CLOSED PIZZA

<b>Calzone Classico (2. 4. 7.)</b> <i>Mozzarella, tomato sauce, oregano, eggs and ham.</i>	9.75
<b>Fagottino (2. 7. 10.)</b> <i>Mozzarella, mushrooms, blue cheese, honey and walnuts.</i>	11.50

### SPECIAL PIZZA

<b>Smoked Salmon &amp; Feta (2. 7. 5.)</b> <i>Tomato sauce, mozzarella, cherry tomatoes, smoked salmon, rocket leaves and feta cheese.</i>	13.50
<b>Luzzu Mezza Luna (2. 7.)</b> <i>Truffle paste, mozzarella, radicchio, parma ham, rocket leaves and olive oil.</i>	13.50
<b>Truppi (2. 7. 10.)</b> <i>Truffle paste, mozzarella, mushrooms, bacon, sliced tomatoes, pine nuts, topped with parmesan shavings.</i>	13.75

### WHITE WINES

House Wine by the Glass	3.95
Cavalli, Sauvignon Blanc, Malta	12.80
Palatino, Vermentino, Malta	15.00
Caravaggio, Chardonnay, Malta	17.00
Fenici White, Malta	22.50
Blanc De Cheval, Gozo	31.50
Corvo Glicine, Italy	16.50
Bottega, Pinot Grigio, Italy	19.00
Beni Di Batasiolo, Gavi Del Comune Di Gavi, Italy	24.50
Chablis, Louis Moreau, France	34.50
Hanns Christof, Liebfraumilch, Germany	16.50
Tribu, Torrontés, Argentina	16.00
Santa Carolina Cellar Collection, Sauvignon, Chile	17.00
Kleine Zalze, Chenin Blanc, South Africa	18.00

### RED WINES

House Wine by the Glass	3.95
Marenzio, Merlot, Malta	12.80
Palatino, Cabernet Sauvignon, Malta	15.00
Caravaggio, Shiraz, Malta	17.00
Fenici Red, Malta	22.50
Cheval Franc, Malta	31.50
Chianti Classico, Italy	17.00
Antonio, Nero d'Avola, Sicily	18.00
Mouton Cadet Rouge, Rothschild, France	27.00
Jacob's Creek, Merlot, Australia	19.50
Tribu, Malbec, Argentina	19.00
35 South, Merlot, Chile	23.00
Woodbridge, Zinfandel, California	19.50
Capespring, Pinotage, South Africa	16.00

### ROSE WINE - 75cl

House Wine by the Glass	3.95
Palatino Rose, Malta	15.00
Fenici Rose, Malta	22.50
Rose D'Anjou, Chatelain Desjacques, France	17.50
Western Cellars, Zinfandel Rose, California	19.50

### SWEET WINES & SPARKLING WINES

Prosecco by the Glass	4.50
Verdala Frizzante, Gellewza, Malta	14.50
Cassar De Malte, Malta	45.00
Guze Passito, Shiraz, Malta	50cl: 64.00
Deor Prosecco, The Gold Collection, Italy	22.00
Moscato D'Asti, Italy	23.00
Martini Royale Rose, Italy	27.00
Moët Et Chandon	37.5cl: 45.00 75cl: 75.00

### HOT BEVERAGES

Espresso	1.50	Hot Chocolate	2.00
Espresso Lungo	1.50	Americano	1.75
Espresso Macchiato	1.60	Instant Coffee	1.75
Latte Macchiato	2.00	Tea	1.75
Cappuccino	1.85		

All prices are inclusive of VAT

### LE PIZZE | PIZZA

<b>Margherita (2. 7.)</b> ✓ <i>Tomato sauce, mozzarella, basil and oregano.</i>	7.95
<b>Funghi (2. 7.)</b> ✓ <i>Tomato sauce, mozzarella, mushrooms and oregano.</i>	8.75
<b>Vegetariana (2. 7.)</b> ✓ <i>Tomato sauce, mozzarella, mushrooms, sweet peppers, onions, sweet corn and oregano.</i>	8.75
<b>San Giorgio (2. 7.)</b> ✓ <i>Tomato sauce, mozzarella, caponata, onions and oregano.</i>	8.75
<b>Quattro Formaggi (2. 7.)</b> ✓ <i>Tomato sauce, mozzarella, blue cheese, smoked cheese, goats' cheese and oregano.</i>	9.50
<b>Parma (2. 7.)</b> <i>Tomato sauce, mozzarella, parma ham, rocket leaves, parmesan shavings and oregano.</i>	11.75
<b>Capricciosa (2. 7.)</b> <i>Tomato sauce, mozzarella, mushrooms, ham, egg, olives, artichokes and oregano.</i>	10.25
<b>Americana (2. 7.)</b> <i>Tomato sauce, mozzarella, pepperoni sausage and oregano.</i>	9.50
<b>Maltese (2. 7. 9.)</b> <i>Tomato sauce, mozzarella, maltese sausage, goats' cheese, caponata, olives, onions and oregano.</i>	9.50
<b>Pizza Al Pollo (2. 7. 13.)</b> <i>Tomato sauce, B.B.Q. sauce, mozzarella, chicken chunks, bell peppers, onions and oregano.</i>	10.50
<b>Pescatore (2. 3. 7. 5. 8. 13.)</b> <i>Tomato sauce, mozzarella, mussels, king prawn, clams, tuna, capers, onions and oregano.</i>	10.50
<b>Meat Lovers (2. 7.)</b> <i>Tomato sauce, B.B.Q. sauce, mozzarella, minced beef, chicken, bacon, pepperoni, onions, bell peppers and oregano.</i>	12.50
<b>Pulled Duck (2. 7. 9. 12. 13.)</b> <i>Tomato sauce, mozzarella, pulled duck, mixed peppers, leeks and hoisin dressing.</i>	11.95

### NON-ALCOHOLIC COCKTAILS

<b>Fruit Cocktail</b> <i>Orange Juice, Apple Juice, Cranberry Juice and Grenadine.</i>	4.50
<b>Virgin Colada</b> <i>Pineapple Juice, Coconut Syrup and Cream.</i>	4.95

### ALCOHOLIC COCKTAILS

<b>Negroni</b>	<i>Gin, Campari and Martini Rosso.</i>	5.95
<b>Bellini</b>	<i>Peach Juice and Prosecco.</i>	5.50
<b>Tequila Sunrise</b>	<i>Tequila, Orange Juice and Grenadine.</i>	5.95
<b>Luzzu's Gin &amp; Tonic</b>	<i>Infused Pink Gin and Tonic.</i>	5.95
<b>Maltese Spritz</b>	<i>Bajtra Liqueur, Prosecco, Soda Water and Lime.</i>	5.50
<b>Piña Colada</b>	<i>Rum, Coconut Syrup, Pineapple Juice and Cream.</i>	5.95
<b>Long Island Iced Tea</b>	<i>Gin, Vodka, Triple Sec, Rum, Tequila, Lemon Juice, Sugar Syrup and Cola.</i>	5.95

### ALCOHOLIC BEVERAGES

LOCAL BEERS	Regular	Pint
<b>Cisk Draught Beer</b>	2.10	3.75
<b>Cisk Excel, Cisk Chill (25cl)</b>	2.85	/
<b>Hopleaf (25cl)</b>	2.85	/
<b>Blue Label (33cl)</b>	3.50	/
FOREIGN BEERS & CIDERS		
<b>Beck's Non-Alcoholic (33cl)</b>	3.25	
<b>Heineken (25cl)</b>	2.85	
<b>Corona (33cl)</b>	3.50	
<b>Paulaner Weiss (50cl)</b>	4.00	
<b>Bulmers (50cl)</b>	5.50	
<b>Strongbow (33cl)</b>	3.50	

### COLD BEVERAGES

<b>Soft Drinks</b>	1.95	3.25
<i>Pepsi, Diet Pepsi, 7up, Diet 7up, Kinnie, Diet Kinnie, Mirinda.</i>		
<b>Mixers</b>	1.95	3.25
<i>Bitter Lemon, Tonic Water, Soda Water, Ginger Ale.</i>		
<b>Juices</b>	1.85	3.10
<i>Orange, Pineapple, Apple, Cranberry.</i>		
<b>Fresh Orange Juice</b>	3.50	
<b>Ice-Tea Peach/Lemon</b>	1.95	
<b>Energy Drink</b>	3.50	
<b>Foreign Still</b>	1.90	3.75
<b>Foreign Sparkling</b>	1.90	3.75

### Qassata Di Polipo (2. 5. 8.)

*Octopus, capers, olives, mint, onions, potatoes, anchovies and a touch of tomato sauce.*

13.25

### INGREDIENTS

- 250gr Raw Octopus
- 25gr Chopped Garlic
- 50gr Chopped Onions
- 50gr Capers
- 50gr Pitted Black Olives
- 100gr Boiled Potatoes
- 3 Sliced Anchovies
- 50gr Fresh Mint, Chopped
- 25ml Tomato Sauce
- Pinch Salt & Pepper
- 200gr Pizza Dough

### PREPARATION & COOKING METHOD

- Steam & Cut Octopus In 1 Inch Pieces
- Put in Large Bowl & Add Garlic and Onions
- Boiled Potatoes, Anchovies, Mint & Tomato
- Bind All Ingredients Together
- Add Seasoning According to Taste
- Open Pizza Dough
- Place Ingredients in Centre Of Dough
- Close Dough in A "Qassata" Shape
- Cook in Oven For 10-15 Minutes At 240 °C

SERVE AND ENJOY

### EXTRA INGREDIENTS

<b>Whole Mozzarella Di Bufala (7.)</b>	4.50
<b>Parma Ham, Smoked Salmon</b>	4.50
<b>Chicken, Minced Beef</b>	2.50
<b>Pulled Duck, Seafood (3.), Grana Padano (7.)</b>	2.50
<b>Gorgonzola Dolce (7.)</b>	2.50
<b>Other Toppings</b>	1.20

### SPIRITS AND LIQUEURS

<b>Aperitif</b>		
<i>Martini's, Aperol, Campari, Pernod, Pimm's.</i>		2.75
<b>Digestives</b>		
<i>Amaro Montenegro, Amaro Ramazzotti, Amaro Averna, Cynar, Jagermeister, Fernet Branca, Branca Mentha.</i>		3.25
<b>Whisky</b>		
<i>J&amp;B, Famous Grouse, Bells, Johnny Walker Red, Jameson, Jack Daniels, J/Walker Black, Chivas Regal 12yr, Glenfiddich 12yr, Glenmorangie 10yr., Laphroaig 10yr.</i>		6.00
<b>Rum</b>		
<i>Bacardi Carta Blanca, Capt. Morgan Dark Rum, Capt. Morgan Spiced Rum, Bacardi 8yr.</i>		4.75
<b>Tequila</b>		
<i>La Chica Silver, La Chica Gold.</i>		2.75
<b>Vodka</b>		
<i>Smirnoff Red, Stolichnaya Red, Belvedere.</i>		4.50
<b>Brandy</b>		
<i>Hennessy V.S., Remy Martin V.S.O.P.</i>		5.00
<b>Sherry</b>		
<i>Sweet, Medium, Dry.</i>		3.25
<b>Port</b>		
<i>Ruby, Tawny.</i>		2.75
<b>Gin</b>		
<i>Gordon's, Gordon's Pink, Bombay Sapphire, Hendrick's.</i>		4.00
<b>Grappa</b>		
<i>Julia, Poli Sarpa.</i>		3.75
<b>Liqueurs</b>		
<i>Amaretto Di Saronno, Cointreau, Baileys, Kahlua, Frangelico, Passoa, Sambuca, Tia Maria, Limoncello, Malibu, Bajtra, Archers, Galliano, Drambuie, Southern Comfort, Midori, Benedictine, Grand Marnier.</i>		3.75

2cl Measure And Includes A Dash Of Any Mixer (Excluding Energy Drink)