

LUZZU

Restaurant

Prices are inclusive of VAT

Wifi Password: AXHotels!!



Le Focaccia e.. | Focaccia and..

- | | |
|---|--------------|
| Focaccia Bruschetta [2]  | 7.75 |
| Pizza base topped with fresh tomatoes, garlic, onions and fresh basil mix.
Finished with rocket leaves. | |
| Nanna's Dips [2. 6. 7]  | 7.95 |
| Bigilla [thick bean paste], garlic yoghurt and aioli with focaccia. | |
| Closed Tartufo and Mozzarella [2.7]  | 7.75 |
| Rolled pizza dough filled with mozzarella and truffle cream. | |
| Focaccia Cheesy Garlic [2. 7]  | 7.75 |
| Pizza base topped with garlic butter and mozzarella. | |
| Focaccia Salmon and Feta [2. 7. 5] | 12.50 |
| Pizza base topped with mozzarella, cherry tomatoes, smoked salmon, rocket leaves and feta cheese. | |
| Focaccia Bufala [2. 7]  | 11.95 |
| Pizza base topped with cherry tomatoes, mozzarella di bufala and rocket leaves. | |
| Focaccia Prosciutto [2. 7] | 11.95 |
| Pizza base topped with prosciutto, rocket leaves and grana shavings. | |

Allergens:

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard
10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 15. Sulphur Dioxide  Vegetarian  Spicy

Primi | Starters

- Funghi Al Aglio** [2. 7. 14]  **7.75**
Pan-seared mushrooms in garlic butter, white wine and fresh herbs.
Served with toasted Maltese bread.
- Calamari Fritti** [2. 8. 4] **11.50**
Crispy fried calamari served on a bed of rocket leaves. Served with
tartare sauce.
- Cozze in Padella** [2. 5. 8. 14] **12.50**
Black shell mussels cooked in garlic, cherry tomatoes, white wine, fresh
herbs and fish stock. Served with toasted Maltese bread.
- Peppered Beef Carpaccio** [7] **12.50**
Served with pickled celeriac, rocket leaves, grana shavings and lemon
infused extra virgin oil.
- Zuppa Del Giorno** [2. 7] **6.50**
Ask your server for today's choice.
- Honey Drizzled Feta** [2. 7. 4. 10]  **8.95**
Fried breaded feta cheese cubes served on a crispy petite salad drizzled
with honey and cracked pistachios.
- Prosciutto Wrapped Fig and Brie** [7] **9.50**
Oven-baked Parma ham wrapped figs and brie cheese, with crispy
garden leaves and fig purée.
- Zuppa Di Pesce | Fish Soup** [2. 3. 5. 8] **9.50**
Clams, fish and mussels, cooked in fish stock with fresh herbs, carrots,
cherry tomatoes and onions. *Served with toasted Maltese bread.*

Zuppa Di Pesce Recipe

Ingredients

100gr fresh fish
50gr mussels
50gr clams
100gr prawn stock
50gr cherry tomatoes
50gr chopped onions
and garlic
50gr chopped carrots
50ml white wine
100ml fish stock
bunch of fresh
garden herbs
pinch salt

Preparation & Cooking Method



- Slice the fish into 1cm cubes
- Shallow fry the garlic, carrots, onions
- Add the fish and fry for 4 additional minutes
- Add the tomato paste, wine and both stocks.
- Cover and simmer gently for 30 minutes
- Add mussels, clams, tomatoes and simmer for 10 minutes
- Add the herbs
- Add seasoning according to taste

Serve and enjoy!


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Insalate | Salads

- Classic Caesar** [2. 4. 7] **9.50**
Crispy iceberg lettuce, cherry tomatoes, bacon, grana shavings, croutons and Caesar dressing on the side.
ADD Chicken 3.00
- Grilled Veggie Quinoa** [7]  **10.75**
Quinoa, mixed leaves, grilled vegetables, cherry tomatoes, olives, beetroot, orange slices, chickpeas, feta cheese and roasted pumpkin seeds, dressed with roast garlic oil.
- Baked Seabass** [5. 12] **13.95**
Fragrant rice, mixed leaves, cherry tomatoes, spring onions, cucumber, beetroot, peppers, radishes, sesame seeds and lemon chutney.
- Honey-Mustard Chicken Salad** [9] **12.50**
Char-grilled fresh chicken breast brushed with honey mustard sauce, on a bed of mixed leaves, cherry tomatoes, beetroot, cucumber, peppers, and spring onions.
- Salmon, Artichoke and Quinoa** [5. 7] **13.50**
Cured fresh salmon, cherry tomatoes, quinoa, mixed leaves, beetroot, artichokes, onions, peppers, cucumber, baby spinach and caper yoghurt on the side.
- Thai Beef Salad** [12. 13] **14.95**
Strips of prime cut of beef with our chef's special Thai curry dressing, mixed leaves, leeks, cucumber, beetroot, peppers, radish, dressed with pineapple salsa.
- Insalata Prosciutto e Mozzarella** [7. 13] **12.95**
Parma ham, bufala mozzarella, rocket leaves, olives, cherry tomatoes with a mix of balsamic vinegar reduction and extra virgin olive oil.
- Crispy Feta Salad** [2. 4. 7. 10]  **11.75**
Fried breaded feta cheese cubes on a bed of garden-fresh vegetables, beetroot, radishes, mixed leaves, cracked roasted pistachios and drizzled with honey.

Pasta Fresca e al Forno Fresh Pasta and Oven Baked

- Cannelloni Ricotta e Spinaci** [2. 7]  **9.75**
Baked cannelloni with ricotta and spinach in a creamy tomato sauce.
- Ravioli Ripieni Agli Scampi** [2. 3. 5. 7. 14] **15.75**
Ravioli filled with scampi tossed in a light lobster bisque, with cherry tomatoes, fresh herbs and cream.
- Ravioli Di Formaggio** [2. 4. 5. 7. 10] **12.75**
Homemade ravioli filled with Maltese cheeselets tossed with pistachio and anchovy pesto.
- Braised Rabbit and Feta Ravioli** [2. 4. 7] **13.75**
Homemade ravioli filled with local rabbit, tossed with roasted garlic and sage butter.

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Pasta Fresca e al Forno

Fresh Pasta and Oven Baked

Garganelle Pork Cheeks [2. 7. 14]	13.50
Braised pork cheeks, cherry tomatoes, red wine, pork gravy, fresh herbs and grana shavings.	
Pappardelle Prosciutto e Porcini [2. 7. 10]	13.50
Parma ham, garlic, porcini mushrooms, cream, grana shavings and pine nuts.	
Garganelle Manzo [2. 7. 14]	14.50
120 grams of prime cut beef strips, garlic, mushrooms, spring onions, carrots, sundried tomatoes, porcini and grana shavings.	
Garganelle Salmone [2. 3. 5. 7. 14]	13.50
Smoked salmon, cherry tomatoes, asparagus, garlic, white wine and a touch of cream.	

Pasta Asciutta e Riso | Dry Pasta and Rice

Spaghetti Aglio, Olio [2] 	8.50
Fresh garlic, olive oil, fresh herbs and chilies.	
Penne al Pomodoro [2] 	8.50
Garlic, tomato sauce, basil and extra virgin oil.	
Linguine Polipo [2. 3. 5. 8. 14]	11.95
Local octopus, cherry tomatoes, garlic, fish stock, tomato sauce, pitted olives and herbs.	
Spaghetti Carbonara [2. 4. 7]	10.75
Peppered guanciale, egg yolks and pecorino cheese.	
Penne Pollo [2. 7. 10]	11.25
Chicken strips, garlic, walnuts, sun dried tomatoes, cream, fresh herbs and baby spinach.	
Linguine Scoglio [2. 3. 5. 8. 14]	15.50
Black shell mussels, vongole, king prawn, razor clams, prawns' tails, garlic, cherry tomatoes, white wine and fresh herbs.	
Spaghetti Vongole [2. 3. 5. 8. 14] 	13.95
Vongole, garlic, fresh chilies, cherry tomatoes, white wine, fresh parsley, fish stock and extra virgin oil.	
Risotto Funghi and Porcini [7] 	12.50
Medley of mushrooms, garlic, fresh herbs, truffle paste, parmesan and extra virgin oil.	
Risotto Verde [7. 10] 	11.25
Garlic, asparagus, lentils, fresh herbs, brie cheese, spinach and roasted cracked pistachios.	
Replace pasta Fresh Garganelle or Pappardelle	2.75

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House Burgers

- Veggie Cheese Burger** [2. 7]  **9.75**
Crispy fried smoked goat cheese, caramelized onions, mixed lettuce and sweet pepper remoulade.
- Crispy Chicken Burger** [2. 4. 7. 9] **10.95**
Crispy fried breaded chicken fillet, served with caramelized onions, lettuce, tomato and homemade dressing.
- Classic Burger** [2. 4. 9] **10.75**
Beef patty with homemade dressing, caramelized onions, lettuce and tomatoes.
ADD Red Leicester Cheese 1.50
- Cheese and Bacon Burger** [2. 4. 7. 9] **12.75**
Beef patty topped with French dressing, smoked cheese, bacon jam, tomatoes and lettuce.
- Cezar Burger** [2. 4. 7. 9] **11.95**
Grilled chicken breast with bacon, grana shavings, lettuce, tomatoes and Caesar dressing
- Our beef patty is 200grms and served well done.*
All burgers are served with seasoned fries and coleslaw.

Griglia | Grills

- Grilled Lamb Koftas** [2. 7. 9] **15.95**
Freshly prepared lamb koftas seasoned with Moroccan spices on herbed couscous served with garlic yoghurt on the side.
- Porchetta Grigliata** [2. 4. 6. 7. 9. 13] **16.50**
8-hour confit pork belly with brown sugar and soy sauce on braised lentils.
- Pollo Ai Funghi** [2. 7. 9] **15.95**
Grilled chicken breast, fried mushrooms and leeks. Served with Marsala reduction sauce.
- Beef Fillet** [2. 7] **25.50**
300grms of grilled prime cut fillet, served with fried crispy onions.
- Ribeye** [2. 7] **24.95**
350grms of char-grilled Irish ribeye served with fried crispy onions.
- BBQ Ribs** [2. 4. 5. 9. 12. 13. 14] **FULL 19.95 HALF 15.75**
Pork ribs smothered with our in-house hickory BBQ sauce.
Served with fries and coleslaw.
- Stuffat Tal-Fenek | Rabbit Stew** [2. 9. 14] **17.25**
Braised rabbit in garlic, onions, mixed spices and herbs, carrots, green peas, red wine and tomato sauce.
- The above are served with a side salad and fries, or roast potatoes and roast vegetables.*

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Pesce | Fish

Fish and Chips [2. 4. 5] **15.75**
Battered deep-fried fish fillets served with seasoned fries, fresh salad and tartare sauce on the side.

Luzzu's Catch [2. 3. 4. 5. 8. 14] **Platter for 1: 25.50**
Fillet of Seabass, fried calamari, octopus, king prawns and mussels served with tartare sauce on the side. **Platter for 2: 48.50**

Salmone Al Olivo [2. 5] **19.75**
Baked salmon with a black olive crust on a spinach and orange salad.

Seabass Al Cartoccio [2. 3. 5. 14] **21.50**
Seabass fillets closed in a pouch with garlic, cherry tomato, pitted olives and soft herbs, white wine and fish stock.


The above are served with a side salad and fries, or roast potatoes and roast vegetables.

Additions

Pepper Sauce [2. 7. 9. 13. 14.]	1.95	Mushroom Sauce [2. 7. 9. 13. 14.]	1.95
Blue Cheese Sauce [7.]	1.95	BBQ Sauce [2. 5. 6. 9. 13. 14.]	1.95
Roast Potatoes	2.75	Sweet Potato Fries [2.]	3.95
Potato Fries [2.]	2.75	Truffle Fries [2.]	3.75
Grilled Vegetables	2.75	Fresh Salad	2.75
Replace Fries with Sweet Potato Fries	1.50	Add truffle to your fries	1.50

Closed Pizza

Calzone Classico [2. 5. 7.] **9.75**
Mozzarella, ham and eggs served with tomato sauce on top.

Pizzotto [2. 7. 10.]  **11.50**
Mozzarella, mushrooms, blue cheese. Finished with drizzled honey and cracked roasted walnuts.

Qassata Di Polipo [2. 5. 8.] **13.25**
Octopus, pitted olives, mint, onions, potatoes and a touch of tomato sauce.

* Qassata Di Polipo Recipe

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!


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Le Pizze | Pizza

Margherita [2. 7] 	7.95
Tomato sauce, mozzarella and oregano.	
Funghi [2. 7] 	8.75
Tomato sauce, mozzarella, mushrooms and oregano.	
Vegetariana [2. 7] 	9.50
Tomato sauce, mozzarella, mushrooms, sweet peppers, onions and oregano.	
Quattro Formaggi [2. 7]	9.50
Tomato sauce, mozzarella, blue cheese, smoked cheese, goats' cheese and oregano.	
Parma [2. 7]	12.95
Tomato sauce, mozzarella, parma ham, rocket leaves, grana shavings and oregano.	
Capricciosa [2. 4. 7]	10.25
Tomato sauce, mozzarella, mushrooms, ham, egg, olives, artichokes and oregano.	
Americana [2. 7]	9.95
Tomato sauce, mozzarella, pepperoni sausage and oregano.	
Maltese [2. 7. 9]	9.95
Tomato sauce, mozzarella, Maltese sausage, goats' cheese, olives, onions, sundried tomatoes and oregano.	
Pizza Al Pollo [2. 5. 7. 12. 13. 14]	10.95
Tomato sauce, mozzarella, chicken chunks, bell peppers, onions, oregano and BBQ sauce.	
Pescatore [2. 3. 5. 8. 14]	12.50
Tomato sauce, tuna, onions, capers, mussel in shells, prawns and clams in shells. Served with lemon wedge.	
Meat Lovers [2. 3. 5. 7. 8. 13]	13.50
Tomato sauce, mozzarella, minced beef, chicken, bacon, pepperoni, onions, oregano, bell peppers and BBQ sauce.	

..... **Special Pizza**

Truppi [2. 7. 10. 13. 14]	13.75
Truffle paste, mozzarella, mushrooms, bacon, cherry tomatoes, pine nuts, topped with grana shaving.	
Guanciaie and Gamberi [2. 3. 7]	13.75
Tomato sauce, mozzarella, pecorino cheese, crispy guanciaie, peeled prawns and spring onions.	
3 Mushrooms [2. 7] 	13.50
Truffle cream, mozzarella, mushrooms, porcini, finished with grana shavings.	
Indri's [2. 7. 9. 13]	12.75
Tomato sauce, mozzarella, caramelized onions, Sicilian sausage meat, chicken finished with baby spinach.	
Pulled Duck [2. 7. 9. 12. 13. 14]	13.50
Tomato sauce, mozzarella, pulled duck, mixed peppers, leeks and hoisin dressing.	

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Extra Ingredients

Whole Mozzarella Di Bufala	4.50	Parma Ham, Smoked Salmon	4.50
Chicken, Minced Beef, Tuna	3.50	Grana Padano, Pepperoni	2.50
Gorgonzola Dolce	3.00	Other Toppings	1.50

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