

LUZZU

Restaurant

Prices are inclusive of VAT

Wifi Password: AXHotels!!



Starters

- | | |
|--|--------------|
| Garlic mushrooms  | 7.95 |
| Chestnut mushrooms, garlic, fresh herbs, ciabatta croute | |
| Pot of mussels | 13.50 |
| Black shell mussels, garlic, leeks, cherry tomatoes, white wine, fresh herbs, shellfish broth, toasted bread | |
| Soup of the day | 6.50 |
| Ask your server for today's selection. Served with croutons | |
| Crispy 'Maltese gbejna'  | 9.50 |
| Maltese cheeselet, fig jam, rucola, mixed leaves, tomato confit | |
| Aljotta (Maltese fish soup) | 10.50 |
| White fish, onions, tomatoes, garlic, lemon, rice, fresh mint, grilled crusty bread | |

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Vegetarian


Vegan


Spicy

To Share..

- Focaccia pomodoro**  **8.25**
Stone baked dough, tomatoes, onions, fresh basil, rucola, extra virgin olive oil
- Cheesy garlic bread**  **8.25**
Flat bread, mozzarella, garlic, extra virgin olive oil, fresh parsley.
- Vegan option for extra 1.50** 
- Schiacciata bufala**  **13.50**
Pizza base topped with garlic, herbs, cherry tomatoes, mozzarella di bufala campana, rocket leaves, extra virgin olive oil
- Calamari fritti** **13.50**
Crispy fried calamari, lemon, tartar sauce, petit salad
- Charcuterie (Serves two)** **24.50**
Parma ham, chorizo, mortadella, artichokes sott'olio, sundried tomatoes, kalamata olives, mozzarella di bufala, peppered cheeselets, stone baked pizza dough, grissini
- ## Salads
- Classic Caesar** **9.95**
Cos lettuce, bacon, grana, ciabatta croutons, in-house caesar dressing.
Add grilled chicken breast 4.00
- Crispy feta**  **11.95**
Breaded feta cheese, mixed leaves, bell peppers, onions, kalamata olives, cherry tomatoes, lemon dressing
- Balsamic beef** **14.95**
Pan seared tender beef strips, salad leaves, onions, baby spinach, pickled beetroot, quinoa, sundried tomatoes, radish, artichokes, Italian dressing, croutons, toasted sesame seeds
- Honey mustard chicken** **12.50**
Grilled chicken breast, mixed leaves, cherry tomatoes, leeks, cucumber, chickpeas, peppers, spring onions, topped with honey and mustard dressing
- Falafel**  **11.95**
Chickpea fritters, mixed leaves, rocket, pickled beetroot, baby spinach, cucumber, leeks, globe artichokes, roasted pumpkin, maple and dill plant-based yoghurt
- Cured salmon** **14.95**
Lime and ginger salmon, cherry tomatoes, lime, ginger, quinoa, salad leaves, beetroot, artichokes, leeks, peppers, baby spinach, olive oil, caper yoghurt

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Dry Pasta

- Penne pomodoro**  **8.95**
Garlic, tomato sauce, cherry tomatoes, fresh basil, extra virgin olive oil
- Spaghetti aglio, olio e peperoncino**   **8.95**
Fresh garlic, red chillies, parsley, extra virgin olive oil, toasted breadcrumbs
- Spaghetti carbonara** **11.75**
Peppered guanciale, egg yolks, pecorino Romano
- Risotto funghi porcini**  **12.50**
Arborio rice, garlic, onions, leeks, mushrooms, herb butter, grana cheese, truffle oil, parmesan tuille
- Casarecce Maltese sausage** **11.75**
Gorgonzola, carrots, celery, artichokes, white wine, leeks, cream, baby spinach, crushed walnuts
- Linguine vongole**  **13.95**
Shell on clams, garlic, chillies, fresh herbs, white wine, fish stock, cherry tomatoes
- Risotto asparagus**  **11.75**
Arborio rice, globe artichokes, leeks, tallegio cheese, baby spinach, grana shavings, candied lemon
- Casarecce pancetta** **11.75**
Aubergines, marrows, bell peppers, fresh basil, garlic, tomato fondue, cream, fresh rosemary
- Linguine scoglio** **15.95**
Black shell mussels, clams, king prawn, peeled prawns, garlic, cherry tomatoes, white wine, fresh herbs

Recipe serves 1

Ingredients

- 60ml Olive Oil
- 20gr Garlic
- 80gr Cherry Tomatoes
- 100ml Fish Stock
- 120gr Dry Pasta
- 5 Black Shell Mussels
- 4 Vongole
- 1 King Prawn
- 2 Razor Clams
- 2 Prawns peeled
- Fresh Basil
- Fresh Parsley

Cooking Method

- Heat oil in pan
- Add garlic & stir until slightly brown
- Add white wine and reduce
- Add cherry tomatoes & cook for 3 minutes
- Add seafood & fish stock & reduce on low heat
- Season to your liking
- Cook pasta & add to sauce
- Cook for 1 minute
- Add parsley & basil

Serve, eat and enjoy!

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Fresh Pasta and Oven Baked

- Garganelle pollo** 13.50
Confit chicken thighs, garlic, porcini, chestnut mushrooms, baby spinach, beef jus, cream, fresh herbs
- Tagliatelle gamberi** 14.75
Chopped king prawns, leeks, zucchini, baby tomatoes, white wine, prawn bisque, cream, fresh herbs
- Goats' cheese ravioli**  12.50
Cherry tomatoes, tomato fondue, fresh basil, garlic, extra virgin olive oil
- Tagliatelle beef ragu'** 12.50
Slow cooked minced beef, garlic, tomatoes, red wine, beef jus, fresh thyme
- Ravioli cacio e pepe**  12.95
Cheese and cracked pepper filled pasta, sage butter, rucola, pan roasted pumpkin, tomato confit, grana shavings
- Garganelle salmon** 13.50
Fresh and smoked salmon, tomatoes, asparagus, leeks, shellfish bisque, cream, fresh herbs
- Baked potato and mushroom gnocchi**  12.50
Tomato fondue, porcini, fresh basil, baby spinach, grana shavings, cream, mozzarella

Replace pasta

- Fresh Garganelle or Pappardelle** 3.00
Gluten Free 1.50

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-  Vegetarian
 Vegan
 Spicy

Burgers

Vegan

11.75

Slightly spiced avocado and corn patty, non-dairy bun, fig chutney, fresh tomatoes, rucola, pickled gherkins, cabbage and celeriac slaw, French fries. Served with caramelized onion and barbecue sauce.

House

12.95

200gr pure beef patty, cheddar cheese, caramelized onion, grilled streaky bacon, fancy lettuce, fresh tomatoes, pickled gherkins, burger sauce, soft brioche bun

Add a second beef patty 4.00

Smokey

12.50

Grilled chicken breast, crispy bacon, smoked cheddar, caramelized onion, fancy lettuce, fresh tomatoes, pickled gherkins, barbecue sauce, soft brioche bun

Crispy chicken

11.95

Breaded fillet, fancy lettuce, fresh tomatoes, pickled gherkins, in-house burger sauce, brioche bun

All our meat-based burgers are served with coleslaw and fries

Local Fish

Grilled swordfish steaks

19.95

Tomato and caper salsa, fresh rucola

Baked seabass fillets

23.95

Cherry tomatoes, black olives, fresh mint, garlic, lemon

Mixed fish tower (serves 2)

55.00

Grilled swordfish with tomato and caper salsa, steamed mussels with fresh herbs and baby tomatoes, fritto misto of prawns, sea bass, calamari, tartar sauce, fresh lemon

The above are served with a choice of a side salad or roasted vegetables and roast potatoes or French fries

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Mains

Lamb

Homemade koftas, Moroccan couscous, chickpeas, zucchini, fresh mint, garlic & dill yoghurt

16.50

Grilled chicken breast

Pan tossed mushrooms and leeks, creamy mushroom sauce

17.95

Breaded pork loin

Cabbage and celeriac slaw, mustard sauce, rucola, lemon wedge

18.50

Beef rib eye

350gr [raw weight] grain fed, roasted vegetables, crispy onions

28.95

Beef tagliata

400gr [raw weight], fresh rucola, grana shavings, baby tomatoes, chimichurri dressing

26.95

Pan seared salmon

Skin on fillet, asparagus barley risotto, creamy shellfish and vegetable nage

22.95

Traditional stewed rabbit

Garlic, onions, spices, carrots, red wine, tomato sauce, peas

17.50

Ingredients serves 4 (dish served in menu is for 1 person)

Ingredients

- 1 Whole Rabbit
- 1 Large Onion, chopped
- 4 Garlic Cloves, chopped
- 300gr Tomato Sauce
- 80gr Tomato Paste
- 3 Carrots, peeled & diced
- 120gr fresh Peas
- 4 Bay Leaves
- 60gr Fresh Thyme, chopped
- rabbit spice
- Salt & Pepper
- 400ml Red Wine
- 50ml Olive Oil
- 80ml Vinegar

Cooking Method

- Marinate rabbit overnight in red wine, vinegar, garlic and bayleaves
- Heat Oil in Large Casserole
- Season rabbit and cook until slightly brown
- Add onions, carrots, tomato paste & fresh thyme
- Cook for 5 minutes
- Add tomato sauce & half of the rabbit marination
- Bring to boil on high temperature
- Add the rest of the rabbit marination & kidneys, liver & peas
- Reduced heat and simmer until sauce is thickened

Serve and enjoy!

Extras

Pepper sauce	2.50	In house BBQ sauce	2.50	Potato fries	3.00
Mushroom sauce	2.50	Roast potatoes	2.75	Grilled vegetables	2.75
Blue cheese sauce	2.50	Sweet potato fries	3.95	Side salad	2.75

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Pizza

Margherita 	8.50
Tomato sauce, mozzarella, oregano	
Funghi 	9.50
Tomato sauce, mozzarella, mushrooms, marjoram	
Del'Orto 	9.95
Tomato sauce, mozzarella, mushrooms, peppers, onions, rucola, extra virgin olive oil	
Cruda	13.50
Mozzarella, cherry tomatoes, Parma ham, rucola, grana shavings, extra virgin olive oil	
Capricciosa	11.75
Tomato sauce, mozzarella, mushrooms, ham, egg, olives, globe artichokes, oregano	
Americana	9.95
Tomato sauce, mozzarella, pepperoni, marjoram	
Pollo	10.95
Tomato sauce, mozzarella, chicken confit, onions, bell peppers, marjoram, barbecue sauce	
Maltese	11.75
Tomato sauce, mozzarella, Maltese sausages, peppered cheeselets, black olives, onions, sundried tomatoes, marjoram	
Meat lovers	13.50
Tomato sauce, mozzarella, minced beef, chicken thighs, streaky bacon, pepperoni, onions, bell peppers, barbecue sauce, oregano	
Piccante 	10.95
Tomato sauce, mozzarella, chorizo, jalapeno, onions, marjoram	

Closed Pizza

Calzone	9.95
Mozzarella, ham, eggs, mushrooms, tomato sauce	
Mezza Luna	13.95
Truffle paste, mozzarella, Parma ham, rucola and olive oil	

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Special Pizza

Bufalina

Mozzarella, mortadella, mozzarella di bufala campana, crushed pistachio, extra virgin olive oil

13.95

Pescatore

Tomato sauce, onions, capers, mussels shell-on, clams shell-on, king prawn, fresh lemon, herbs

13.95

Truppi

Truffle paste, mozzarella, mushrooms, bacon, cherry tomatoes, pine nuts, grana shavings, extra virgin olive oil

13.95

Gorgonzola dolce

Mozzarella, mushrooms, gorgonzola, honey, cracked roasted walnuts

12.50

Extra Ingredients

Whole mozzarella di Bufala	6.25
Parma ham	4.50
Chicken, minced beef, Maltese sausage, mortadella, pepperoni, truffle paste	3.50
Grana padano, gorgonzola, chorizo, ham, bacon, peppered cheeselets	3.00
Other toppings	1.50

 **Vegan option for an extra 1.50**

 **Gluten free option for an extra 2.00**

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