

**TA' XBIEX**  
**WATERPOLO CLUB**  
*Restaurant*

EST. 1945

## *Focacce*

### **Agljo, Olio, Peperoncino e Parmigiano €7.95**

Garlic, olive oil, fresh chilli, parsley & parmesan shavings.

### **Al Siciliano €8.95**

Freshly cut slices of tomatoes, garlic, marinated Sicilian olives & fresh basil.

### **Rucola e Prosciutto di Parma €9.95**

Parma ham, rocket leaves in a balsamic dressing & parmesan shavings.

### **Alle Acciughe €8.95**

Anchovies, capers, finely chopped tomatoes, onions, mint finished off with olive oil.

## *Primi Piatti*

Starters

### **Bruschetta alla Siciliana €3.95**

Toasted bread, topped with diced tomatoes, onions, garlic, olive oil & fresh mint.

### **Zuppa del Giorno €7.95**

A delicious home-made soup prepared daily with the freshest seasonal vegetables. (Ice - chilled soups served in summer) Please enquire with your waiter.

### **Zuppa di Pomodoro Fresco con Mozzarella di Bufala €8.95**

A freshly made tomatoe soup, topped with mozzarella di bufala, crushed pistachios & fresh basil.

### **Zuppa di Pesce €9.95**

A traditional Sicilian fish soup cooked using a variety of locally caught fish, fresh herbs, white wine, mixed shellfish in a delicate tomato infusion. Subject to availability.

### **Neonati €9.95**

Bite size portions of shallow fried baby fish, soaked in lemon juice, olive oil & crushed pepper.

### **Shellfish Plate €19.95**

Fresh mussels, fresh clams & local prawns gently steamed in thyme & lemon. Served with rustic garlic herb bread.

### **Cozze Gratinat€ 9.95**

Fresh mussels topped with garlic, olive oil, toasted breadcrumbs, crushed pepper, butter, cream & melted grana, placed in a salamander & grilled to perfection.

### **Mozzarella di Bufala Fritta €9.95**

Mozzarella di Bufala gently softened, melted and wrapped in a crispy lemon pepper bread crumb crust and served with a selection of forest fruits, rucola & a drizzle of honey.

### **Caprese €8.95**

Mozzarella di Bufala, fresh tomato, home-made pesto & fresh basil. Served with herb toasted bread.

### **Salsiccia Siciliana €12.95**

Three types of organic fed Sicilian sausage cut and char grilled to perfection. Served on a sizzling plate.

### **Fritto Misto €10.95**

Fresh baby local prawns, fresh calamari, and whitebait shallow fried in a very light Sicilian batter. Served with rucola, lemon & a side of tartar sauce.

### **Polipo Marinato in Agljo €12.95**

Tender pieces of octopus marinated in olive oil, lemon juice, garlic, crushed pepper & parsley. Layered on a bed of dressed rucola, iceberg lettuce, tomatoes & marinated olives.

### **Fritturina di Calamaretti €10.95**

Baby calamari deep fried in a light Sicilian batter & served with tartar sauce on a bed of rucola.

### **Calamari alla Siciliana €12.95**

Shallow fried baby calamari, Lobster bisque, garlic, olive oil, fresh mint, roasted cherry tomatoes, lemon & a hint of chilli.

### **Misto di Mare €25.00**

A mouthwatering combination of fresh octopus, New Zealand greenback mussels, prawns marinated in a lime and coriander dressing, and gently fried neonati soaked in lemon juice.

## *Pasta & Risotti*

Please be advised that Pasta types cannot be substituted with one another.

### **Ravioli di Ricotta Fresca con Pesto di Pistacchio €14.95**

Home-made ravioli topped with our exquisite pesto produced from organic Sicilian pistachios.

### **Risotto di Funghi e Tartufo €17.95**

Mushrooms blended with truffle oil, white wine, roasted pumpkin, a touch of cream, onion & garlic. Topped with Parmesan shavings.

### **Tortelloni della Casa con Crema di Tartufo €15.95**

Home-made tortelloni stuffed with veal and served with mushroom in a black truffle cream sauce. Topped with parmesan shavings.

### **Spaghetti Mare €15.95**

Mixed shellfish, baby prawns and calamari cooked in white wine, garlic & tomatoes.

### **Risotto ai Frutti di Mare €18.95**

Mixed shellfish, baby prawns & grilled baby calamari reduced in a delicate balance of white wine, zucchini, garlic & a home-made lobster bisque. Finally topped with fresh mint, parsley & black pepper.

## *Mains*

Second Course

A choice of either roast potatoes or pommes frites is also available with the main course.

### **Herb Goat cheese wrapped in a Walnut filo Pastry €16.95**

Topped with a selection of steamed vegetables, rucola leaves, roasted walnuts & fresh fruit.

### **Petto di Pollo alla Griglia €18.95**

Corn fed char-grilled chicken breast marinated in olive oil & served with fresh home-made basil pesto.

### **Add Mozzarella di bufala at €4.95**

### **Grigliata di Carne €22.50**

Corn fed chicken breast, rib-eye steak and organic fed Sicilian sausage char-grilled to perfection.

### **Filetto di Manzo €28.00**

USDA prime fillet of beef lava rock grilled to your preference.

### **Braciola Reale alla Griglia €25.00**

USDA Rib-eye steak lava rock grilled to your preference. However due to standard practice, please be aware that our rib-eye may not be served either rare or blue.

### **Tagliata di Manzo €55.00**

A very generous serving of premium cuts of USDA steak. Grilled to perfection & cut into juicy strips. Topped with rucola leaves & parmigiano reggiano. A true delicacy.

## *Fresh Fish*

Second Course

A choice of either roast potatoes or pommes frites is also available with the main course.

### **Salmone alla Griglia €22.95**

Grilled Fillet of Salmon served with a fresh dill sauce. Subject to availability.

### **Cozze alla Francese**

**(Moules Marinières) €21.95**  
A bowl of fresh Scottish mussels served in a white wine, garlic & cream sauce. Served with fresh mint, a hint of chilli and rustic garlic herb bread.

### **Fritto di Calamari €21.00**

Fresh calamari coated in a very light Sicilian batter, deep fried & served with a tartar sauce.

### **Pan Seared Fillet of Seabass €25.00**

Served with aromatic herbs & Sicilian extra virgin olive oil.

### **Pesce al Sale**

Fresh locally caught fish covered in rock salt & baked in stone oven.

### **Pesce al Cartoccio**

Fresh locally caught fish locked in foil with fresh herbs, lemon & olive oil. Gently steamed.

### **Pesce alla Griglia**

Fresh locally caught fish marinated in lemon and olive oil, then gently grilled to preserve moisture whilst maintaining the full flavour of the char grilled.

All of our fresh fish is sold according to weight, with prices displayed at the fish counter.

## *Contorni*

**Roast Potatoes €3.00**

**Pommes Frites €3.00**

**Side Salad €3.00**

**Verdure Grigliate €3.00**

**Jasmine Rice €3.00**

## *Sauces*

**Salsa di Burro e Agljo €2.50**

**Salsa al Pepe €3.95**

**Salsa di Funghi €3.95**

**Salsa di Tartufo €4.95**

*Your menus have been sanitized*

