



TA' PENNELLU KITCHEN

• MENU •

Soup

Traditional Aljotta/Fish Soup €7.50

Starters

Mushrooms in Garlic €8.00
Pan fried juicy mushrooms with garlic, parsley and a pinch of salt and pepper.

Egg Plant Parmesan €8.50
Three thick layer of Aubergine fried with bread crumbs, a filling of fresh tomato sauce and basil baked with Parmesan and Mozzarella.

Moules Marinière (Fresh Mussels) 450gr. €10.00
Fresh Mussels – Secret Recepte. **BEST SELLER.**

Beef Carpaccio 100gr. €13.00
Aged by our Chef Patron, served on a bed of Rucola with a slice of orange.

Platters

Antipasto Gozitano (minimum 2 persons) €12.00 p.p.
Local sausage, local cheese, sundried tomatoes, Bigilla paste and grilled Vegetables

Seafood Platter (minimum 2 persons) €15.00 p.p.
Fresh mussels, fresh local Prawns and fresh Calamari

Main Courses

Black Angus Burger €15.00
Served with chips and fresh salad on the side with Cheddar cheese.

Wagyu Burger €19.00
Wagyu beef is transcendently tender, fatty and rich taste, served with Cheddar cheese. Extremely fascinating.

Chicken Breast €16.00
Grilled with salt & pepper and sweet Paprika powder.

Rabbit Cooked the Traditional way (FAMILY RECEIPE) €15.50

Egg Plant Parmesan €17.00
Three thick layer of Aubergine fried with bread crumbs, a filling of fresh tomato sauce & basil baked with Parmesan & Mozzarella.

Full Rack of Ribs €20.00
Full rack of tender pork ribs marinated and brushed in our own barbecue sauce.

Duck Breast* €18.00
Served with orange sauce or cranberry sauce.

Aged Rack of Lamb* (RECOMMENDED) €26.50
Flamed and roasted in local red wine, garlic and fresh rosemary.

Aged Black Angus Fillet Mignon* 300gr. €28.00
Fillet steak cooked in copper pan, flambé with brandy and garlic mushrooms, sprinkled with parsley. **BEST SELLER.**

Grain Fed Black Angus Ribeye* 400gr. €30.00 or €8.00 p. 100gr.

Pasta

	STARTER	MAIN
Puttanesca Fresh Pasta Casarecce pan fried Aubergine, Zucchini, Onion, Pepper, Black Olives, Tomato and Fresh Basil.	€8.00	€11.00

Traditional Gozitan Ravioli Ravioli filled with fresh local sheep cheese served with tomato sauce, fresh basil and a touch of Olive Oil.	€8.00	€11.00
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Pasta Marinara al Pomodoro Fresh Pasta alla Chitarra with assorted Seafood, Shrimps, Mussels, Clams, Calamari and Octopus.	€10.00	€13.00
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Gozitana Fresh pasta Casarecce with garlic, sun dried tomatoes, olives, local sausage, rucola and Parmesan flakes.	€9.00	€12.00
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Carbonara Fresh Pasta alla Chitarra, Pancetta, onion, a touch of cream, eggs, pepper and parsley.	€8.50	€11.00
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Pasta al Gambero Rosso Fresh Taglierini with Shrimps and local Prawns, Flambé with brandy and Cherry Tomato sauce and Local Fish herbs.	€13.00	€19.50
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• GLUTEN FREE PASTA IS ALSO AVAILABLE •

Fish Dishes

Calamari (Grilled with garlic and parsley) €18.00

Seabass whole fish (Al Sale) €20.00

Salmon Fillet (Grilled) €18.50

Foreign King Prawns Flambé €22.00

Local Fresh King Prawns Flambé (L) €6.00 p. piece

Local Catch of the Day €6.00 p. 100gr.

Fish Platter (minimum 2 persons) Market Price
Fresh mussels, local prawns, calamari and local fish of the day.

• ALL ARE SERVED WITH POTATOES & VEGETABLES OR CHIPS & SALAD •

Desserts

• KINDLY ASK FOR ASSISTANCE •

Ask for our
Chef's
Specialities
of
the Day

Mushroom or
Pepper Sauce
@ €1.50

ALL ARE SERVED WITH
POTATOES &
VEGETABLES
OR CHIPS & SALAD

*Aged by our chef.

Kids Menu overleaf

**Pizza Margherita**

Mozzarella cheese with Napolitano sauce and oregano

€7.00

Pizza CapriciosaA combination of fresh mushrooms, ham, eggs,
Napolitano sauce, mozzarella cheese and oregano

€9.50

Pizza Peperoni

Mozzarella cheese with Napolitano sauce, peperoni and oregano

€8.50

Chicken Nuggets

€6.50

Tomato Penne

€6.00

Penne with Butter or Cream

€6.00

*T*a Pennellu is a family run restaurant owned by the eldest son Anthony, affectionately known as 'Pennellu' - the family nick-name and also for his artistic abilities ('Pennellu' is a derivative of the Italian word 'pennello' which means brush.)

Combining his artistic abilities with the art of cooking Pennellu has found his ideal niche, passionately cooking various types of dishes by including many touches from his culinary experiences in the past 15 years. This passion for concocting has been fueled since he was a little boy, by listening to the experience of his sailor grandfather, who used to pass on to his wife the many recipes he came across during his numerous voyages in foreign countries. Pennellu used to be awed and impressed by the way his grandmother adapted these recipes and made them her own with the ingredients which were available locally.

This restaurant is a dream turned reality for Anthony. His vision for the restaurant is not only to strive for perfection, but also the delight of his customers in being his patrons, and eventually becoming an extended family!