

# TASTING MENU

## BREAD COURSE

Sourdough Bread, Ta' Netta cold pressed extra virgin olive oil, Tomato & date conserve & marinated olives

## SNACKS

'Lasagnette fritti' beef ragu & herb emulsion  
24 months aged parmesan tart, truffle royale & crispy buckwheat

## STARTER

Golden delicious apple Tarte-tatin, Chicken Liver and Foie Gras Parfait & IGP hazelnuts

## SECOND COURSE

Ricotta Gnocchi, maltese sausage & sage butter

## MAIN COURSE

*please choose an option*

Local fresh Fish, zucchini & parsley puree, octopus bolognese, anchovies & olive oil

*or*

Local braised Pork neck, fondant potato, cabbage & tahini

*or*

Beef Sirloin, king oyster mushroom, mushroom ketchup, wilted greens & sauce diable

*(Ten Euro extra supplement)*

## PRE-DESSERT

Cinnamon & Grand Marnier cream & raspberries

*or*

Selection of unpasteurised french cheeses

*(Eighteen Euro supplement as an extra course)*

## DESSERT

35 % Milk chocolate and salted caramel pave'

## COFFEE & PETIT FOURS

Price Per Person - 75

# SCALA

Kindly inform us of any food allergies. The tasting menu needs to be ordered by the entire table by 21:30