



Penoteca

PLATTERS

Available from 18:00

EXCLUSIVE PLATTER FOR TWO - €34.50

- 4 types of our selected cheeses sourced from small family-run farmhouses
- 4 types of cold cuts which are cured, smoked and dried in-house
- A selection of nuts, fruits & condiments

ESSENTIALS PLATTER FOR TWO

The Degustation Platter - €39.50

our smoked meats (cured/dried in-house), Maltese artisan cheeses, liver pate cooked in oranges and spiced rum, pork rillettes, beef terrine marinated in port wine, two types of our sausages (prepared in-house) & two types of our famous focaccia, all accompanied with a selection of nuts, fruits & condiments

FOCACCIA PLATTER FOR TWO - €31.00

this platter consists of six different flavours

the first three are Mediterranean style:

- olives/garlic & rosemary
- figs/truffles & honey
- cherry tomatoes/basil & buffalo mozzarella

final three are with our in-house cured & smoked meats, complimented with a variety of cheeses, salads, fruits and dressings:

- smoked pork belly
- porchetta
- cured duck breast

**28, Triq San
Kataldu, Rabat.
9933 3886**



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THIN & CRISPY FOCACCIAS

Available till 18:00

Olive oil, Kalamata Olives, Rosemary & Garlic Focaccia - €9.50

Sun-dried Tomatoes, Parmesan & Oregano Focaccia - €10.50

Truffle, Figs & Honey Focaccia - €11.00

Seasonal Fruit Focaccia - €12.50

Smoked Pork Belly Focaccia - €13.00

mature cheddar, apples, rocket leaves, walnuts & wholegrain Dijon dressing

Smoked Pork Neck Focaccia - €14.50

grapes, cheddar, brie, cream-cheese, smoked scamorza, & caramelised onions

Porchetta Focaccia - €14.00

plums, blue Stilton cheese, cream-cheese, honey, walnuts, rosemary & cheddar

Cured Duck Breast Focaccia - €15.00

lamb, lettuce leaves with a Dijon mustard & orange mayo dressing

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L'Enoteca

OTHER DISHES

Available till 18:00

The Local Ta' - €9.00

roasted aubergines, buffalo mozzarella, sun-dried tomatoes, basil, olives & capers

Al Formaggio - €8.50

four cheeses, green leaves & cranberry jam

Piccolo Grande Amore - €9.50

porchetta, rocket leaves, pickled onions & salsa verde

L'Enoteca Toastie - €7.50

smoked pork belly, mature cheddar, tomato jam & salad leaves

Rita Margherita Pizza - €11.00

with buffalo mozzarella

Peperoni Pizza - € 11.50

with mature cheddar

Buffalo - €10.50

roasted red pepper, cherry tomato confit, buffalo mozzarella, rocket leaves & garnished with basil

Crisp - €9.00

mixed leaves, apples, seasonal fruits, cherry tomatoes, cucumber, roasted nuts, parmesan & dressing

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VEGAN DISHES

All dishes are plant-based and made in-house with care to maintain the highest quality of ingredients. Available all day.

Starters

Smoked & Savoury Pancake - €7.00

aubergine steak, vegetable and fruit concasse, cheese & truffle focaccia

Mozzarella Sticks - €7.50

sweet tomato chutney, mixed leaves, cranberry vinaigrette, rosemary & garlic focaccia

Broccoli Gratin - €7.00

smoked cheese, soya cream, garlic & parmesan cheese

Charcuterie Board for two - €19.50

selection of cheeses, cold-cuts & house specialities

Main Courses

Parmigiana - €10.50

rich tomato sauce, mozzarella, aubergines & parmesan

Pizza Rita Margherita - €11.00

tomato sauce & mozzarella

Don Peperoni Pizza - €13.00

peperoni & smoked cheddar cheese

Schnitzel Balls - €13.50

baked garlic potatoes & agave mustard

Mushroom Gnocchi - €12.50

with Trebbiano wine sauce & spring onion

Lentil Lasagne - €10.00

rich tomato sauce, lentils, soya béchamel, cheese & mixed leaves

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