

de Robertis

Rooftop Restaurant

Potages / Soups

Fresh Soup Of The Day (from Menu du Jour) €5.75
Served with garlic bread

Aljotta €5.75
Fresh Fish Broth garnished with rice and fish chunks



Hors d'oeuvres / Starters

Antipasto €12.00
Parma ham, various salami, mozzarella balls garnished with green leaves and olive tapenade

Baked Gbejniet (v) €8.50
Local cheeselets marinated in balsamic vinegar & herbs, baked in foil, and served on a green salad

Grilled Mediterranean Vegetables (v) €9.00
Grilled aubergines, coloured peppers, marrows and other veg topped with pecorino shavings

Frutti di Mare all'aglio e olio €12.50
Vongole, fazolari, mussels in shell, cooked in garlic, olive oil & fresh herbs

Maltese Platter (v) €12.00
Gbejniet, bigilla, galletti, olives, capers, butter beans, maltese bread with tomato paste, sun-dried tomatoes & mint

First course items served as main dishes – €2.00 extra



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Farineux / Pasta

Spaghetti Frutti Di Mare	€9.50 (€12.50)
<i>Pasta with garlic, onions, shrimps , mussels, diced tomatoes, fresh herbs, octopus, calamari rings & cannolicchi, flamed with anisette</i>	
Giant Tortelloni filled with Salmon	€9.00 (€12.20)
<i>Black pasta tossed in cream and caviar</i>	
Penne Porcini	€9.00 (€11.00)
<i>With Porcini mushrooms, pancetta & Parmigiano</i>	
Caramelle Tre Colori con Ricotta & Spinaci (v)	€9.25 (€11.25)
<i>Coloured toffee shaped pastry, stuffed with ricotta & spinach, topped with a sage and parsley sauce in low-salt butter</i>	
Risotto	€8.50 (€10.50)
<i>With fresh tomatoes, garlic, sun-dried tomatoes, onions & asparagus</i>	

Prices in brackets denote as main course.

Les Poissons / Fish

Fish of the Day <i>cooked to your choice</i>	€19.00
Escrevisses Polynessienne	€18.50
<i>King prawns with mango, bacon & ginger cream sauce</i>	
Garlic Prawns	€18.00
Mixed Fish (Grilled)	€22.00

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Entrees / Main Dishes

Lapin a la Maltaise €16.00
Rabbit cooked in red wine, garlic, herbs and hint of tomato paste

Poulet a la Marechal €15.00
Breast of chicken served with Pernod and asparagus sauce

Filet de Porc St. Lucie €18.50
Pork fillet with sun-dried tomatoes, topped with local cheese & Pecorino, gratineed, served with tomato sauce enhanced with wild thyme

Tournedos Cleopatra €24.00
Fillet of beef with bacon, served in a rich cream & mustard sauce

Filet de Boeuf au Poivres €23.00
Beef fillet in red & green fresh peppercorns sauce

Ribeye Steak - Mushroom Sauce €22.00



Desserts

Various desserts of the day €4.00

