

IL PIRATA

MELLIEHA BAY

ANTIPASTI

Involtini Di Melanzane (V)

Aubergine rolls filled with Provola cheese, tomatoes, parmesan & basil served with tomato fondue

10.50

Burrata (V)

Buffalo burrata, tomato tartare & basil dressing

12.50

Arancini Mignon (V)

Three mini mushroom arancini served with truffle mayo

9.00

USDA Burgers Mignon

Two USDA mini burgers, mature cheddar & sriracha mayo

9.00

Calamari Fritti

Fried calamari served with home-made tartar sauce

13.50

Polpette Di Pesce

Prawn & cod cakes served with home-made tartar sauce

12.50

Impepata Di Cozze

Fresh mussels, white wine, garlic, fish broth, herbs & tomatoes

12.50

Trio of Salsiccia (TO SHARE)

Three types of sausages served with two different types of mustards

16.00

PASTA

Rigatoni Amatriciana*

Rigatoni, tomato sauce, guanciale & pecorino

Starter/Main

12.00/14.00

Spaghetti di Gragnano Alla Nerano* (V)

Spaghetti 'gentile' from Gragnano, fried zucchini, parmesan, basil & buttercream

12.00/14.00

Paccheri di Gragnano con Ragu di Salsiccia*

Paccheri 'gentile' from Gragnano, Sicilian sausage ragu, goat cheese & a touch of cream

12.50/15.00

Linguine di Gragnano Cozze*

Linguine 'gentile' from Gragnano, fresh mussels, cherry tomatoes, chilli & fish broth

13.00/16.00

Linguine di Gragnano Al Ragu Di Polipo*

Linguine 'gentile' from Gragnano, slow cooked octopus ragu, cherry tomatoes, herbs

14.00/17.00

* all above pasta sauces can be served with gluten free pasta

Risotto Porcini (V) (GF)

Carnaroli rice, porcini, truffle oil, butter & parmesan cheese

14.00/17.00

Risotto Gamberi e Zucchini (GF)

Carnaroli rice, prawns, marrows, soft herbs & prawn bisque

14.00/17.00

FOCACCIA

Al Rosmarino (V)

Garlic, rosemary, black pepper, rock salt and olive oil

7.00

Rollo

Rolled focaccia, tuna and cheese or ham, cheese and olive oil

10.00

Saltimbocca

Parma ham, rucola, buffalo mozzarella, tomatoes grana and olive oil

13.50

SALADS

Mediterranean Bean Salad (V) (GF)

Iceberg lettuce, onions, radishes, cherry tomatoes, beetroot, white beans, broad beans, cranberries, crumbled feta, lemon and mustard vinaigrette
Tofu to be replaced instead of feta for a VEGAN option

12.50

Chicken Caesar

Iceberg lettuce, marinated grilled chicken thighs, bacon, anchovy, dressing & crostini

14.50

Insalata di Tagliata di Manzo

Beef tagliata, mixed leaves, carrots, leeks, cherry tomatoes, grana & sweet chilli sauce

16.50

BURGERS

Falafel Burger (V) (LF) (GF)

Chickpea patty, tomatoes, tofu, hummus spread and sweet potato fries

14.00

Pirata Gourmet Burger

250g of pure USDA beef patty, mature cheddar, local back bacon, balsamic caramelized onions, sriracha mayo & French fries

17.50

If you suffer from a food allergy, intolerance or have special dietary requirements, please inform our staff before you place your order.

V - Vegetarian | VG - Vegan | GF - Gluten Free | LF - Lactose Free



SECONDI MARE

Filetto di Salmone (GF)	23.50
<i>Fillet of salmon served with zucchini carpaccio & pistachio, zucchini cream, baked potatoes</i>	
Fritto Misto	25.00
<i>Fried prawns, calamari, cod, sea asparagus served with home-made tartar sauce, French fries</i>	
Filetto di Spigola (GF)	23.00
<i>Pan fried fillet of sea bass served with grilled vegetables & baked potatoes</i>	
Fish of the Day	6.00
<i>per 100g, served with sides</i>	

SECONDI DI TERRA

Duo di Pollo	21.00
<i>Duo of corn-fed chicken breast supreme & chicken thigh croquette served with mashed potatoes, mushrooms, jus</i>	
Cotoletta di Maiale Alla Milanese	24.50
<i>Breaded pork cutlet, rucola, grana shavings, French fries</i>	
Tagliata di Manzo 350g (GF)	25.00
<i>350g Black Angus Uruguayan flap meat served with cherry tomatoes, rucola, grana shavings & French fries</i>	
Ribeye di Angus 350g (GF)	29.50
<i>350g Black Angus Uruguayan Ribeye with beef jus, mashed potatoes & vegetables</i>	
Tagliata di Manzo 1kg (GF)	58.00
<i>1Kg Black Angus Uruguayan flap meat served with cherry tomatoes, rucola, grana shavings & baked potatoes</i>	

SAUCES

Mushroom	2.50
Pepper	2.50
Beef jus	2.50
Gorgonzola	2.50

SIDES

French fries	3.50
Baked potatoes	3.50
Mashed potatoes	3.50
Sweet potato fries	4.75
Mixed vegetables	3.50
Mixed salad	3.50

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PIZZE

PIZZE LE CLASSICHE

Margherita	8.50
<i>Tomato sauce, fior di latte, basil, olive oil</i>	
La Napoli	10.00
<i>Tomato sauce, fior di latte, anchovies, capers, oregano and olive oil</i>	
Capricciosa	11.50
<i>Tomato sauce, fior di latte, ham, eggs, olives, mushrooms, artichokes, oregano and olive oil</i>	
Bufala	14.00
<i>Buffalo mozzarella, Parma ham, cherry tomatoes, basil and olive oil</i>	
La Diavola	12.00
<i>Tomato sauce, fior di latte, spicy salami, chilli, basil, oregano and olive oil</i>	
Amatriciana	12.50
<i>Tomato sauce, fior di latte, guanciale, pecorino and black pepper</i>	
La Maltese	13.50
<i>Tomato sauce, fior di latte, tuna, capers, black olives, peppered goat cheese, caramelised onions, red bell peppers, sundried tomatoes, oregano and olive oil</i>	
Lo Scoglio	14.50
<i>Tomato sauce, mixed shellfish, parsley and olive oil</i>	

PIZZE NOSTRANE

Contadina	13.00
<i>Buffalo mozzarella, roast potatoes, guanciale, black olives, olive oil, basil</i>	
Gorgonzola E Noci	13.50
<i>Fior di latte, gorgonzola, speck, caramelised onions, walnuts, basil and olive oil</i>	
L'Italiana	14.50
<i>Tomato sauce, fior di latte, Parma ham, rucola pesto, burrata, cherry tomatoes</i>	
Mezza Luna	13.50
<i>Fior di latte, buffalo ricotta, Maltese sausage, black pepper, mortadella, pistachio, parmesan, basil and olive oil</i>	
Affumicata	13.00
<i>Tomato sauce, fior di latte, smoked cheese, speck, trio of sauteed mushrooms, oregano and olive oil</i>	
La Gricia	13.00
<i>Pecorino fondue, guanciale, fior di latte, pecorino shavings & pepper</i>	
Pistacchio	13.50
<i>Fior di latte, mortadella, smoked scamorza, pistacchio pesto, basil and olive oil</i>	
Autunno	13.50
<i>Fior di latte, pumpkin purée, crispy guanciale, gorgonzola, hazelnuts, basil oil and black pepper</i>	
Boscaiola	12.50
<i>Fior di latte, buffalo ricotta, Maltese sausage, trio of sauteed mushrooms, thyme, olive oil</i>	
Campana	14.50
<i>Fior di latte, kale purée, burrata, anchovies, crispy kale, olive oil and black pepper</i>	
I CALZONI	
Semplice	11.00
<i>Tomato sauce, fior di latte, mushrooms, ham, oregano and olive oil</i>	
Rustico	12.00
<i>Fior di latte, crispy guanciale, ham, Maltese sausage, egg, pecorino, oregano and olive oil</i>	
Napoletano	12.00
<i>Fior di latte, Buffalo ricotta, spicy salami, egg, pecorino, black pepper</i>	
PIZZE VEGETARIANE	
La Vegana	11.00
<i>Sweet potato sauce, fresh chilli, black olives, red bell peppers, red onions, cherry tomatoes, sweet corn, basil and olive oil</i>	
L'Ortolana	11.50
<i>Fior di latte, roast potatoes, red bell peppers, onions, cherry tomatoes, black olives, basil, oregano and olive oil</i>	
Quattro Formaggi	12.50
<i>Fior di latte, gorgonzola, smoked cheese and parmesan</i>	