

# IL PIRATA

SENGLEA

## ANTIPASTI

<b>Involtini Di Melanzane</b> (V)	10.50
<i>Aubergine rolls filled with Provola cheese, tomatoes, parmesan &amp; basil served with tomato fondue</i>	
<b>Burrata</b> (V)	12.50
<i>Buffalo burrata, tomato tartare &amp; basil dressing</i>	
<b>Arancini Mignon</b> (V)	9.00
<i>Three mini mushroom arancini served with truffle mayo</i>	
<b>USDA Burgers Mignon</b>	9.00
<i>Two USDA mini burgers, mature cheddar &amp; sriracha mayo</i>	
<b>Calamari Fritti</b>	13.50
<i>Fried calamari served with home-made tartar sauce</i>	
<b>Polpette Di Pesce</b>	12.50
<i>Prawn &amp; cod cakes served with home-made tartar sauce</i>	
<b>Impepata Di Cozze</b>	12.50
<i>Fresh mussels, white wine, garlic, fish broth, herbs &amp; tomatoes</i>	
<b>Trio of Salsiccia</b> (TO SHARE)	16.00
<i>Three types of sausages served with two different types of mustards</i>	

## PASTA

	Starter/Main
<b>Rigatoni Amatriciana*</b>	12.00/14.00
<i>Rigatoni, tomato sauce, guanciale &amp; pecorino</i>	
<b>Spaghetti di Gragnano Alla Nerano*</b> (V)	12.00/14.00
<i>Spaghetti 'gentile' from Gragnano, fried zucchini, parmesan, basil &amp; buttercream</i>	
<b>Paccheri di Gragnano con Ragu di Salsiccia*</b>	12.50/15.00
<i>Paccheri 'gentile' from Gragnano, Sicilian sausage ragu, goat cheese &amp; a touch of cream</i>	
<b>Linguine di Gragnano Cozze*</b>	13.00/16.00
<i>Linguine 'gentile' from Gragnano, fresh mussels, cherry tomatoes, chilli &amp; fish broth</i>	
<b>Linguine di Gragnano Al Ragu Di Polipo*</b>	14.00/17.00
<i>Linguine 'gentile' from Gragnano, slow cooked octopus ragu, cherry tomatoes, herbs</i>	
* all above pasta sauces can be served with gluten free pasta	
<b>Risotto Porcini</b> (V) (GF)	14.00/17.00
<i>Carnaroli rice, porcini, truffle oil, butter &amp; parmesan cheese</i>	
<b>Risotto Gamberi e Zucchini</b> (GF)	14.00/17.00
<i>Carnaroli rice, prawns, marrows, soft herbs &amp; prawn bisque</i>	

## FOCACCIA

<b>Focaccia Acciughe</b>	8.50
<i>Anchovies, garlic, olives &amp; olive oil</i>	
<b>Rosmarino</b>	7.50
<i>Maldon Salt, rosemary &amp; olive oil</i>	
<b>Focacciona</b>	13.00
<i>Mozzarella di bufala, parma ham, grana, rucola, cherry tomatoes &amp; olive oil</i>	
<b>Rollo Prosciutto</b>	10.00
<i>Ham &amp; Mozzarella Rollo</i>	
<b>Garlic Rollo</b>	9.00
<i>Garlic &amp; Mozzarella Rollo</i>	

## SALADS

<b>Mediterranean Bean Salad</b> (V) (GF)	12.50
<i>Iceberg lettuce, onions, radishes, cherry tomatoes, beetroot, white beans, broad beans, cranberries, crumbled feta, lemon and mustard vinaigrette</i> <i>Tofu to be replaced instead of feta for a VEGAN option</i>	
<b>Chicken Caesar</b>	14.50
<i>Iceberg lettuce, marinated grilled chicken thighs, bacon, anchovy, dressing &amp; crostini</i>	
<b>Insalata di Tagliata di Manzo</b>	16.50
<i>Beef tagliata, mixed leaves, carrots, leeks, cherry tomatoes, grana &amp; sweet chilli sauce</i>	

## BURGERS

<b>Falafel Burger</b> (V) (LF) (GF)	14.00
<i>Chickpea patty, tomatoes, tofu, hummus spread and sweet potato fries</i>	
<b>Pirata Gourmet Burger</b>	17.50
<i>250g of pure USDA beef patty, mature cheddar, local back bacon, balsamic caramelized onions, sriracha mayo &amp; French fries</i>	

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

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

## SECONDI DI TERRA

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

## SAUCES

<b>Mushroom</b>	2.50
<b>Pepper</b>	2.50
<b>Beef jus</b>	2.50
<b>Gorgonzola</b>	2.50

## SIDES

<b>French fries</b>	3.50
<b>Baked potatoes</b>	3.50
<b>Mashed potatoes</b>	3.50
<b>Sweet potato fries</b>	4.75
<b>Mixed vegetables</b>	3.50
<b>Mixed salad</b>	3.50

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## PIZZE

<b>Margherita</b>	9.00
<i>Tomatoes, fior di latte, basil &amp; olive oil</i>	
<b>Margherita DOP</b>	10.50
<i>Tomatoes, mozzarella di bufala, basil &amp; olive oil</i>	
<b>Funghi</b>	10.50
<i>Tomatoes, fior di latte, mushrooms</i>	
<b>Maltese</b>	13.50
<i>Tomatoes, fior di latte, maltese sausage, caponata, gozo cheese &amp; sundried tomatoes</i>	
<b>Capriciosa</b>	11.00
<i>Tomatoes, fior di latte, mushrooms, ham, artichokes, olives &amp; eggs</i>	
<b>Diavola</b>	12.00
<i>Tomatoes, fior di latte, spicy salami, peppers &amp; caramelized onions.</i>	
<b>Tonnarella</b>	11.00
<i>Tomatoes, fior di latte, tuna, garlic, caramelized onions, anchovies &amp; basil</i>	
<b>Quattro Stagioni</b>	10.50
<i>Tomatoes, fior di latte, mushrooms, salami Milano, peas &amp; egg</i>	
<b>Maiolina</b>	12.50
<i>Tomatoes, fior di latte, ham, salami, sausage, beef strips &amp; parmesan</i>	
<b>Parmigiana</b>	10.50
<i>Tomatoes, fior di latte, eggplant, parmesan &amp; basil</i>	
<b>Parma e Rucola</b>	13.00
<i>Tomatoes, fior di latte, parma ham, grana, cherry tomatoes, rucola &amp; olive oil</i>	
<b>Pollo</b>	11.50
<i>Tomatoes, fior di latte, chicken thighs, onions, bacon &amp; peppers</i>	
<b>Vegeteriana</b>	11.00
<i>Tomatoes, fior di latte, seasonal vegetables</i>	
<b>Pescatore</b>	14.50
<i>Tomatoes, calamari, mussels, king prawns, garlic, basil &amp; olive oil</i>	
<b>Quattro Formaggio</b>	12.50
<i>Fior di latte, gorgonzola, mozzarella di bufala, quattro formaggio cream &amp; parmesan</i>	
PIZZA CALZONE	
<b>Calzone Classic</b>	11.50
<i>Tomatoes, fior di latte, salami, ricotta cheese, ham, mushroom, topped with grana &amp; basil</i>	
<b>Calzone Bianca</b>	14.00
<i>Fior di latte, porcini, mushrooms, truffle, quattro formaggio cream, parmesan, rucola, parma ham &amp; olive oil</i>	
<b>Corona</b>	14.00
<i>Fior di latte, mushrooms, ricotta, truffle, topped with grana, rucola &amp; cherry tomatoes</i>	
PIZZA SPECIALS	
<b>Pizza Lasagna</b>	13.50
<i>Fior di latte, pork ragu, ricotta, parmesan &amp; basil</i>	
<b>Funghi Bianca</b>	13.50
<i>Fior di latte, mushroom velouté, porcini, mushrooms, truffle, parmesan, rucola &amp; olive oil</i>	
<b>Carbonara</b>	12.50
<i>Fior di latte, guanciale, egg yolk and pecorino</i>	
<b>Gamberi e Pesto</b>	16.00
<i>Fior di latte, basil pesto, king prawns, cherry tomatoes, &amp; pistachio crumbs</i>	
<b>Mortadellina</b>	14.00
<i>Fior di latte, pistachio cream, mortadella, provola, pistachio crumbs</i>	
<b>Bufalina</b>	14.00
<i>Mozzarella di bufala, parma ham, cherry tomatoes, pistachio crumbs</i>	
<b>Pizza Tagliata</b>	16.00
<i>Fior di latte, beef strips, potatoes, cherry tomatoes, rucola, parmesan shavings</i>	