

DA CICCIO CUCINA GOLD MENU

€ 36.00 per person | Minimum of 15 persons



Antipasto

Rosemary & Garlic Focaccia

Freshly baked focaccia infused with rosemary and garlic, served with marinated Mediterranean olives, and traditional 'Maltese' Bigilla

Piatti da Condividere

Calamari Fritti

Lightly coated crispy calamari, served with garlic aioli

Sicilian Sardines

Sicilian-style sardines served with caper berries, toasted Maltese bread, and extra-virgin olive oil

D.O.P. Mozzarella Di Bufala

D.O.P. mozzarella di Bufala, served with cherry tomatoes, fresh basil, and an aged balsamic glaze

Italian Sausages

Flame-grilled Italian pork sausages, served with homemade tomato chutney and oven-baked smoked Scamorza

Secondi

Fillet of Brown Meagre 'Gurbell'

Pan-seared fillet of brown meagre served with a delicate fish broth, semi-dried cherry tomatoes and basil oil

or

Pan-Seared Veal Sirloin

Fresh sirloin of veal, pan-seared in salted butter, and finished with a fresh lemon and caper salsa

or

Grain-Fed Beef Tagliata

Sliced grain-fed beef tagliata, served with rocket leaves, Parmesan shavings, and cherry tomatoes

All mains are served with a choice of roasted potatoes or fries

Dolci

Sticky Toffee Pudding

Served warm, with creamy caramel ice cream

or

Ciccio's Christmas Log

Served with warm vanilla custard

Da
Ciccio
cucina

 Denotes vegetarian dishes

Vegetarian, Vegan or any other dietary requirement can be catered for upon request