



Welcome to
Piatto Nero
MEDITERRANEAN RESTAURANT

A Mediterranean Table with a Mind of Its Own

This is more than a menu.
It is an invitation. Guided by sun, sea, and the quiet
power of tradition reimagined.

At **Piatto Nero**, we honour the essence of the
Mediterranean: bold ingredients, soulful techniques,
and food that feels like it belongs.
But we don't simply recreate. We refine, reinterpret,
and serve each plate with intention.

Under the creative direction of **Executive Chef
Christian Borg**, our kitchen draws from coastlines and
countryside, from old recipes and new instincts.
Sicilian roots, Maltese heart, Levantine whispers, all
woven into a language of taste.

Expect food that's honest, surprising, and deeply
satisfying. We don't follow trends. We follow feeling.

This is Piatto Nero.
**This is the Mediterranean: untamed, unapologetic,
unforgettable.**

Let the experience begin.





MENU

Starters

- | | |
|---|------------|
| Focaccia and Salsa (Vegan/ANG) | €12.00 |
| Stone-baked sourdough focaccia, vibrant tomato salsa, Kalamata olives, EVOO. | |
| add-ons €3.80 each: | |
| Parma Ham | |
| Grilled Maltese Sausage | |
| Smoked Salmon | |
| Mozzarella di Bufala | |
|
Mediterranean Bruschetta (Vegan/ANG) |
€9.50 |
| Rustic toasted bread slices, cherry tomato and basil confit, caper berries, EVOO. | |
| add-ons €3.80 each: | |
| Parma Ham | |
| Maltese Sausage | |
| Smoked Salmon | |
| Mozzarella di Bufala | |
|
Falafel & Beetroot Hummus (Vegan/SS) |
€9.50 |
| Crispy chickpea falafel, roasted beetroot hummus, herby tahini dill dressing. | |
|
Sfigneg, Fresh Local Irkotta, Kinnie Glaze (V/D) |
€9.50 |
| Maltese style bread fritters, whipped local irkotta, tangy-sweet Kinnie glaze. | |
|
Artichoke & Provolone Suppli (V/D) |
€14.50 |
| Golden risotto croquettes, tender globe artichokes, melting provolone, garlicky friarielli, cherry tomato and basil stew. | |
|
Cacio e Pepe (V/D) |
€12.75 |
| Crispy skin on potato curls, cacio e pepe sauce. | |



Starters

Sicilian Caponata Tartlet (V/D/N) €12.50

Sweet and sour aubergine caponata, toasted almond slivers, golden raisins, crisp phyllo tartlet, whipped local irkotta.

Shrimp Cocktail (F/SF/S/SS/ANG) €18.50

Seared baby gem lettuce, shrimps, sriracha aioli, salmon roe, marinated wakame, quinoa and sesame cracker.

Seabass Tartare (F/ANG) €18.50

Hand-cut local seabass, creamy avocado dressing, briny capers and preserved lemons. Aleppo pepper strands, salmon caviar, grapefruit supremes, pomegranate dressing, crispy sumac-spiced pita shards.

Calamari Fritti (F/SF/P) €18.00

Semola-coated baby calamari, Nduja aioli, fresh lime.

Lasagna Fritta (D/S) €12.50

Crispy fried beef and root vegetable lasagna slices, roasted bell pepper and tomato coulis, Grana Padano shavings.

Mortadella, Pistachios and Mozzarella (P/D/N/ANG) €14.50

Creamy mozzarella di bufala, thinly sliced Mortadella, baby rucola leaves, pistachio pesto. Freshly baked sourdough focaccia, local thyme honey.

Shish Taouk Chicken Skewers (D/NG) €15.00

Chargrilled spiced chicken skewers, fennel and orange salad, pomegranate molasses, creamy garlic-dill tzatziki.



Salads

Feta Cheese Salad (V/D/ANG) €16.50

Barrel-aged feta cheese, mixed lettuce leaves, cherry tomatoes, cucumber, pickled red onions, Kalamata olives, charred bell peppers, oregano oil, crispy sumac-spiced pita shards.

Summer Melon & Bulgur Salad with Caramelized Grapes (Vegan/ANG) €16.50

Sweet honey melon, crisp cucumber, caramelised grapes, juicy cherry tomatoes, mixed baby leaves, medium bulgur, nutty toasted pumpkin seeds, mint and citrus vinaigrette.

Roasted Zucchini, Quinoa & Chickpea Salad (Vegan/SS/N/NG) €16.50

Local zucchini chunks, charred bell peppers, fluffy quinoa, spiced roasted chickpeas, baby leaves, spring onions, toasted walnuts, lemon tahini dressing.

Parma Ham & Sweet Potato Salad (P/N/ANG) €18.00

Thinly sliced Parma ham, mixed salad leaves, roasted sweet potatoes, grilled zucchini, cherry tomatoes, chili-marinated olives, carrot ribbons, toasted hazelnuts, rosemary focaccia croutes, balsamic carob vinaigrette.

Chargrilled Chicken Caesar (P/F/D/ANG) €18.50

Marinated chicken breast, lettuce leaves, Parmesan shavings, smoked pork lardons, crispy herbed croutons, Caesar dressing.

Charred Tuna & Peppered Goat Cheese Salad (F/D/NG) €20.00

Grilled line-caught tuna steak, local peppered goat cheese, Kalamata olives, creamy cannellini beans, cherry tomatoes, charred bell peppers, baby leaves, zesty herb vinaigrette.



Pasta

Traditional Maltese Ravioli (V/D) €14.00
Ricotta filled ravioli, roasted garlic tomato sauce,
Grana Padano shavings, extra virgin olive oil.

Busiate, Zucchini & Feta (V/D/ANG) €15.50
Busiate pasta, seared zucchini, garlic, Calabrian
chilli flakes, Kalamata olives, cherry tomatoes,
fresh basil, citrus scented feta cheese.

**Garganelli, Pistachio Pesto &
Mozzarella Di Bufola (V/D/N/ANG)** €16.75
Garganelli pasta, creamy pistachio pesto,
torn mozzarella di bufala, baby spinach leaves,
cherry tomatoes, lemon zest,
oregano scented olive oil.

Fusilli Integrali, Zucca e Noci (Vegan/N/ANG) €14.00
Wholemeal fusilli pasta, roasted pumpkin velouté,
charred bell peppers, toasted walnuts,
oregano scented olive oil, baby spinach leaves.

Troccoli alla Siciliana (Vegan/N/ANG) €14.00
Troccoli pasta, sweet and sour Sicilian caponata,
golden raisins, toasted almonds, hand-torn basil
leaves, extra virgin olive oil.

Chicken, Spinach & Provolone Cannelloni (D) €16.50
Baked chicken and spinach cannelloni,
creamy poultry velouté, Provolone dolce,
roasted pepper and tomato coulis, soft herbs.

Sedani Bolognese (D/ANG) €16.00
Sedani pasta, rich beef Bolognese sauce,
Grana Padano shavings, cracked black pepper.



Pasta

Tagliatelle Carbonara (P/D/ANG) €16.50

Fresh tagliatelle pasta, seared guanciale, Pecorino Romano, Grana Padano, egg yolks, cracked black pepper.

Gnocchi, Salsiccia e Gorgonzola (P/D) €18.50

Potato gnocchi, seared Maltese Sausage, cremini mushrooms, rich Gorgonzola cream sauce, crispy fried onions.

Spaghetti Vongole, Acciughe e Uvetta (SF/F/ANG) €18.50

Gragnano spaghetti, vongole shell on, anchovies, sweet raisins, garlic, local Maltese Vermentino wine, crispy rosemary focaccia crumbs.

Tortelli di Ricciola (F/D/ANG)

Amberjack filled tortelli, extra virgin olive oil, chili, Kalamata olives, seared zucchinis, cherry tomatoes, fresh basil, citrus infused fennel petite salad. €20.00

Spaghetti Neri, Polpo e Pomodorini (SF/ANG) €22.00

Squid ink spaghetti, octopus confit, cherry tomatoes, roasted tomato coulis, olives, caper berries, tangy lemon gremolata.

Risotto allo Scoglio (F/SF/ANG)

Carnaroli risotto, rich prawn bisque, fresh fish, vongole, mussels, baby calamari, prawns, fresh herbs, citrus zest, squid ink rice cracker. €22.50

Gluten free pasta available €2.00



Mains

Tagliata of Beef (D/NG) €35.00

Prime beef flank steak,
baby rucola leaves, cherry tomatoes,
Grana Padano shavings, balsamic reduction,
roasted rosemary baby potatoes.

Grilled Lamb Skewers (D/ANG) €33.00

Warm bulgur wheat salad, charred Mediterranean
vegetables, garlic-dill tzatziki, lamb jus.

Crispy Pork, Provolone & Caponata (P/D/N) €29.00

Coated pork fillet cutlets, luscious Provolone dolce,
sweet and sour Sicilian caponata, golden raisins,
toasted almonds, skin-on potato curls.

Honey Glazed Chicken Breast (D/NG) €29.00

Pan-seared corn-fed chicken breast, cheesy risotto,
roasted cherry tomatoes, charred bell peppers,
grilled asparagus, pickled red onions, toasted
pumpkin seeds, capers and preserved lemon salsa.

Traditional Maltese Rabbit (D/ANG) €29.00

Pan seared rabbit in garlic and thyme, rich gravy,
buttered peas, crispy skin-on potato curls.



Mains

Halloumi & Quinoa Pilaf (V/D/N/ANG) €24.00

Grilled halloumi cheese, fragrant quinoa pilaf, charred bell peppers and zucchini, spiced roasted chickpeas, silky pumpkin velouté, toasted walnuts, olive and oregano tapioca cracker.

Calamari Stew & Neonati Croquettes (F/SF) €28.00

Tender baby calamari, rich tomato and olive stew, fresh soft herbs, crispy neonati croquettes, zesty lemon gremolata, squid ink rice cracker, basmati rice.

Fresh Catch of the Day (F/SF/ANG) €7.00 per 100g

Select your preferred fish from our daily market display. Available whole or filleted and prepared to your liking, grilled, roasted, steamed or lightly pan-fried. Accompanied by your choice of two sides.

Sides

French Fries	€3.50
Skin on Potato Curls	€3.50
Basmati Rice	€3.50
Roasted Mediterranean Vegetables	€5.00
Mixed Side Salad	€5.00
Spicy Twister Fries	€5.00
Sweet Potato Fries	€5.00
Mash Potatoes	€5.00

Sauces €3.50

Mushroom
Pepper
Gorgonzola
Beef Jus
Cherry Tomato & Caper Sauce



Pizza

Margherita (V/D/ANG)

Tomato sauce, mozzarella.

€9.50

Funghi (V/D/ANG)

Tomato sauce, mozzarella, assorted mushrooms, summer truffle oil.

€12.95

Quattro Formaggi e Miele (V/D/SS/ANG)

Mozzarella, gorgonzola, ricotta salata, pecorino Siciliano, local thyme honey, sesame seeds.

€15.00

Bufala (V/D/N/ANG)

Mozzarella, cherry tomatoes, mozzarella di Bufala, chopped roasted pistachio, baby rucola leaves, Parmesan shavings.

€16.50

La Vegana (Vegan/S/ANG)

Tomato sauce, vegan mozzarella.

€10.50

Vegan Ftira (Vegan/S/ANG)

Tomato sauce, vegan mozzarella, fennel roasted potatoes, peppered cannellini beans, sun-dried tomatoes, capers, olives, onions.

€15.50

La Campagnola (Vegan/S/ANG)

Tomato sauce, vegan mozzarella, mushrooms, charred bell peppers and zucchini, sweet corn, baby spinach leaves, EVOO.

€15.00

Siciliana (Vegan/ANG)

Tomato sauce, sweet and sour aubergine caponata, toasted almonds, golden raisins, thorn basil leaves, EVOO.

€12.95

Tonno e Olive (F/D/ANG)

Tomato sauce, mozzarella, tuna, olives, onions, fresh basil leaves, EVOO.

€14.00

Al Salmone (F/D/ANG)

Mozzarella, leeks, cherry tomato, smoked salmon, baby spinach leaves.

€18.00

All our pizzas are finished with oregano

Piattò Nero
MEDITERRANEAN RESTAURANT



Pizza

Pesce Spada e Agrumi (F/D/ANG) €18.50

Mozzarella, smoked swordfish, cherry tomatoes, baby leaves, grapefruit segments, pickled red onions, whipped local irkotta, capers and preserved lemon salsa.

Polpo, Olive e Patate (SF/D/ANG) €18.50

Mozzarella, rosemary scented cherry tomatoes, octopus confit, fennel roasted potatoes, Kalamata olives, baby rucola leaves, gremolata.

Capricciosa (P/D/ANG) €14.00

Tomato sauce, mozzarella, mushrooms, ham, eggs, olives, artichoke hearts.

Pepperoni (P/D/ANG) €12.95

Tomato sauce, mozzarella, spicy pepperoni sausage.

Calzone (P/D) €14.00

Tomato sauce, mozzarella, eggs, pork sausages, smoked ham.

Nduja, Friarielli e Scamorza (P/D/ANG) €18.50

Mozzarella, smoked scamorza, cherry tomatoes, friarielli, nduja.

La Finocchiona (P/D/ANG) €16.50

Roasted pumpkin velouté, mozzarella, pecorino, roasted cherry tomatoes, grilled zucchini, Finocchiona salami.

Maltese Ftira (P/D/ANG) €15.00

Tomato sauce, mozzarella, fennel roasted potatoes, Maltese sausage, sun-dried tomatoes, capers, onions, local peppered goat cheese.

Parma (P/D/ANG) €16.00

Mozzarella, Parma ham, grana Padano shavings, cherry tomatoes, baby rucola leaves, EVOO.

Extra ingredients may be added €1.50

Change to vegan mozzarella €1.50

Parma Ham / Smoked Salmon / Mozzarella di Bufola €3.80

No Gluten pizza bases are available €2.00

All our pizzas are finished with oregano

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Vegan

Focaccia and Salsa (Vegan/ANG)	€2.00
Stone-baked sourdough focaccia, vibrant tomato salsa, Kalamata olives, EVOO.	
Mediterranean Bruschetta (Vegan/ANG)	€9.50
Rustic toasted bread slices, cherry tomato and basil confit, caper berries, EVOO.	
Falafel & Beetroot Hummus (Vegan/SS)	€9.50
Crispy chickpea falafel, roasted beetroot hummus, herby tahini dill dressing.	
Potato Dippers (Vegan)	€9.50
Crispy skin on potato curls, creamy avocado sauce.	
Mushroom Soup (Vegan/S/ANG)	€12.00
Velvety mushroom soup, soy cream, seared mushrooms, chives, summer truffle oil.	
Vegan Feta, Peach & Bulgur Salad (Vegan/ANG)	€18.50
Caramelized summer peaches, Greek style vegan cheese, baby garden leaves, medium bulgur, toasted pumpkin seeds, pickled onions, balsamic vinaigrette.	
Roasted Zucchini, Quinoa & Chickpea Salad (Vegan/SS/N/NG)	€16.50
Local zucchini chunks, charred bell peppers, fluffy quinoa, spiced roasted chickpeas, baby leaves, spring onions, toasted walnuts, lemon tahini dressing.	
Fusilli Integrali, Zucca e Noci (Vegan/N/ANG)	€14.00
Wholemeal fusilli pasta, roasted pumpkin velouté, charred bell peppers, toasted walnuts, oregano scented olive oil, baby spinach leaves.	
Troccoli alla Sicilian (Vegan/N/ANG)	€14.00
Troccoli pasta, sweet and sour Sicilian caponata, golden raisins, toasted almonds, hand-torn basil leaves, extra virgin olive oil.	
La Vegana (Vegan/S/ANG)	€10.50
Tomato sauce, vegan mozzarella.	
Vegan Ftira (Vegan/S/ANG)	€15.50
Tomato sauce, vegan mozzarella, fennel roasted potatoes, peppered cannellini beans, sun-dried tomatoes, capers, olives, onions.	
La Campagnola (Vegan/S/ANG)	€15.00
Tomato sauce, vegan mozzarella, mushrooms, charred bell peppers and zucchini, sweet corn, baby spinach leaves, EVOO.	
Siciliana (Vegan/N)	€12.95
Tomato sauce, sweet and sour aubergine caponata, toasted almonds, golden raisins, thorn basil leaves, EVOO.	



Kids

Fish and chips (F/D)	€9.00
Chicken goujons and chips (D)	€9.00
Pork sausages, creamy mash potatoes (P/D)	€9.00
Grilled chicken and rice (NG)	€14.50
Crispy cheese bites and cherry tomatoes (V/D)	€10.50
Pasta tomato or cream sauce (ANG)	€8.00
>> <i>Gluten free pasta available €2.00</i>	

Desserts

Baked Vanilla Cheesecake, Blueberry Chantilly (V/D)	€6.50
Thyme Roasted Peach Crumble, Cinnamon and Raisin Gelato (Vegan/NG)	€6.50
Sicilian Cannolo Cream Cup, Sheep's Ricotta, Citrus Zest, Crispy Shell Shards (V/D)	€6.50
Golden Strega, Peacan Cake, Praline Crunch (D/N)	€7.00
Pistachio Choco Tart, Silken Pistachio Gelato (D/N)	€7.00
Molten Chocolate Fondant, Double Chocolate Ice-Cream, Cocoa Nib Dust (V/D/NG)	€7.00
Warm Imqaret, Carob Syrup, Toasted Almonds, "Tan-Nanna*" Spiced Ice Cream (Vegan/N)	€7.00
Ice-Cream - scoop	€1.80
Vanilla Chocolate Pistachio Strawberry	
Vegan Ice-Cream	€2.00
Vanilla Chocolate Lemon Sorbet Cinnamon and Raisin Tan-Nanna (traditional Maltese ice-cream)*	

NG (No Gluten Ingredients) | D (Contains Dairy) | SF
(Contains Shellfish) F (Contains Fish) | N (Contains Nuts) |
Vegan (Contains no animal products) | S (Contains Soy) | SS
(Contains Sesame Seeds) | P (Contains Pork) | V (Vegetarian)