

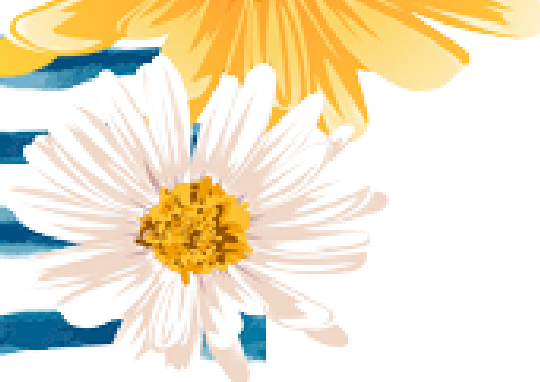
Piatto Nero

MEDITERRANEAN RESTAURANT
FUSION

OPEN DAILY FOR LUNCH AND DINNER

12:00 – 22:00





Welcome to

Piatto Nero

MEDITERRANEAN RESTAURANT
FUSION

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**,
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.



Piatto Nero
MEDITERRANEAN RESTAURANT



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.

Sfineg, Fresh Local Irkotta, Kinnie Glaze (V/D)

€9.50

Maltese style bread fritters, whipped local irkotta, tangy-sweet Kinnie glaze.

Artichoke & Provolone Supplì (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) €18.00

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) Ricotta filled ravioli, roasted garlic tomato sauce, Grana Padano shavings, extra virgin olive oil.	€14.00
Busiate, Zucchini & Feta (V/D/ANG) Busiate pasta, seared zucchini, garlic, Calabrian chilli flakes, Kalamata olives, cherry tomatoes, fresh basil, citrus scented feta cheese.	€15.50
Garganelli, Pistachio Pesto & Mozzarella Di Bufola (V/D/N/ANG) Garganelli pasta, creamy pistachio pesto, torn mozzarella di bufala, baby spinach leaves, cherry tomatoes, lemon zest, oregano scented olive oil.	€16.75
Fusilli Integrali, Zucca e Noci (Vegan/N/ANG) Wholemeal fusilli pasta, roasted pumpkin velouté, charred bell peppers, toasted walnuts, oregano scented olive oil, baby spinach leaves.	€14.00
Troccoli alla Siciliana (Vegan/N/ANG) Troccoli pasta, sweet and sour Sicilian caponata, golden raisins, toasted almonds, hand-torn basil leaves, extra virgin olive oil.	€14.00
Chicken, Spinach & Provolone Cannelloni (D) Baked chicken and spinach cannelloni, creamy poultry velouté, Provolone dolce, roasted pepper and tomato coulis, soft herbs.	€16.50
Sedani Bolognese (D/ANG) Sedani pasta, rich beef Bolognese sauce, Grana Padano shavings, cracked black pepper.	€16.00



Pasta

- Spaghetti Carbonara (P/D/ANG)** €16.50
Fresh spaghetti, 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)** €20.00
Amberjack filled tortelli, extra virgin olive oil, chili,
Kalamata olives, seared zucchini,
cherry tomatoes, fresh basil,
citrus infused fennel petite salad.
- 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)** €22.50
Carnaroli risotto, rich prawn bisque, fresh fish,
vongole, mussels, baby calamari, prawns,
fresh herbs, citrus zest, squid ink rice cracker.

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

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. *per 100g*

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)**€9.50**

Tomato sauce, mozzarella.

Funghi (V/D/ANG)**€12.95**

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

Quattro Formaggi e Miele (V/D/SS/ANG)**€15.00**

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

Bufala (V/D/N/ANG)**€16.50**

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

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/ANG)**€12.95**

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

Tonno e Olive (F/D/ANG)**€14.00**

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

Al Salmone (F/D/ANG)**€18.00**

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

All our pizzas are finished with oregano



Pizza

Pesce Spada e Agrumi (F/D/ANG)	€18.50
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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
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Mozzarella, rosemary scented cherry tomatoes, octopus confit, fennel roasted potatoes, Kalamata olives, baby rucola leaves, gremolata.

Capricciosa (P/D/ANG)	€14.00
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Tomato sauce, mozzarella, mushrooms, ham, eggs, olives, artichoke hearts.

Pepperoni (P/D/ANG)	€12.95
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Tomato sauce, mozzarella, spicy pepperoni sausage.

Calzone (P/D)	€14.00
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Tomato sauce, mozzarella, eggs, pork sausages, smoked ham.

Nduja, Friarielli e Scamorza (P/D/ANG)	€18.50
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Mozzarella, smoked scamorza, cherry tomatoes, friarielli, nduja.

La Finocchiona (P/D/ANG)	€16.50
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Roasted pumpkin velouté, mozzarella, pecorino, roasted cherry tomatoes, grilled zucchini, Finocchiona salami.

Maltese Ftira (P/D/ANG)	€15.00
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Tomato sauce, mozzarella, fennel roasted potatoes, Maltese sausage, sun-dried tomatoes, capers, onions, local peppered goat cheese.

Parma (P/D/ANG)	€16.00
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Mozzarella, Parma ham, grana Padano shavings, cherry tomatoes, baby rucola leaves, EVOO.

<i>Extra ingredients may be added</i>	€1.50
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<i>Change to vegan mozzarella</i>	€1.50
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<i>Parma Ham/Smoked Salmon / Mozzarella di Bufola</i>	€3.80
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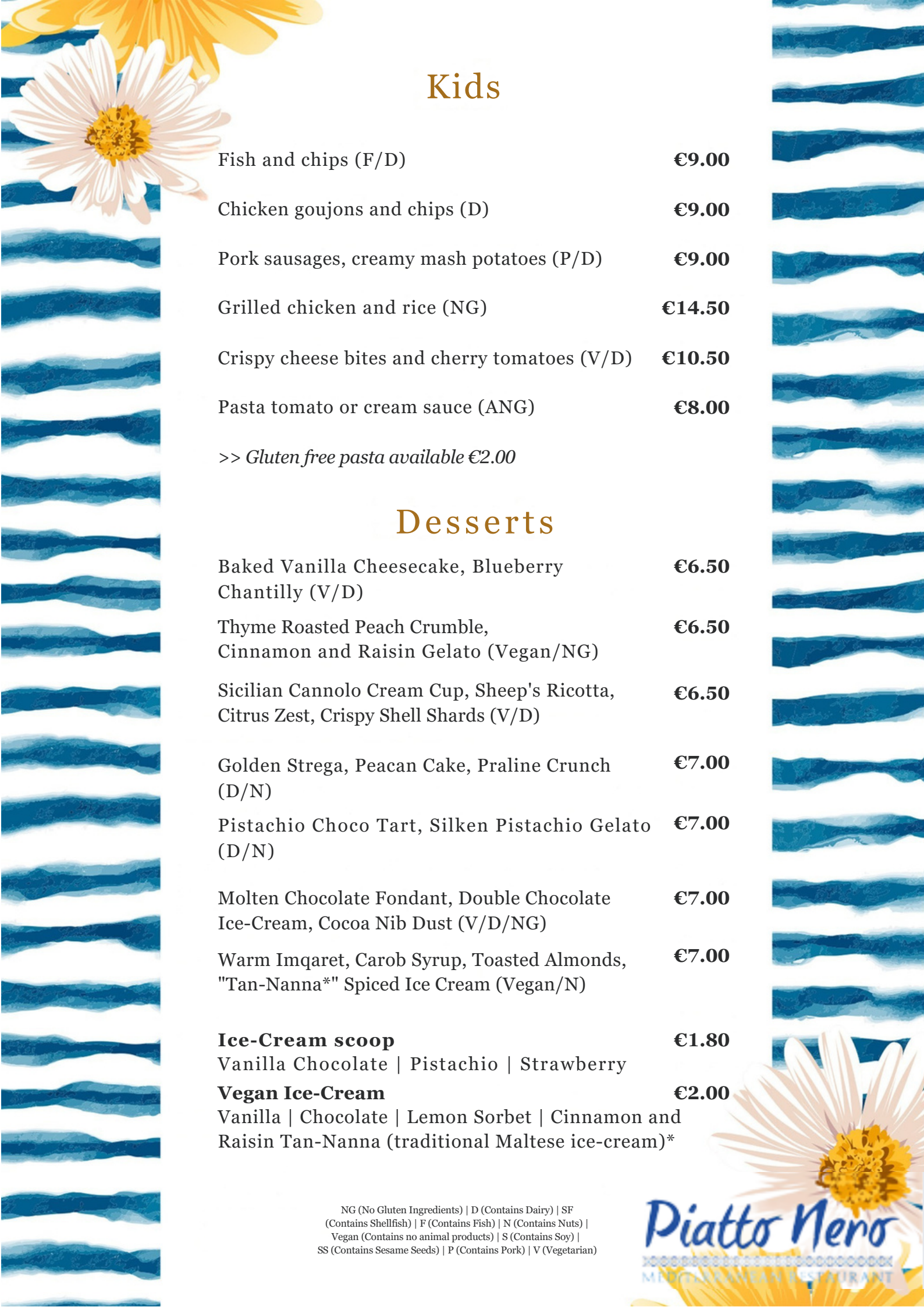
<i>No Gluten pizza bases are available</i>	€2.00
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All our pizzas are finished with oregano



Vegan

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



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)



Piatto Nero
MEDITERRANEAN RESTAURANT



Burgers

House Burgers (P/D)

€25.00

10oz of prime Scottona beef burger, toasted brioche bun, hickory BBQ sauce, mature cheddar, streaky bacon, mixed lettuce leaves, vine tomatoes, sweet and sour gherkins, grilled pork sausages, crispy battered onion rings, spicy twister fries.

>> *Feeling bold? Make it a double beast! +€5.00*

70Z Prime Angus Burger (D/ANG)

€15.50

Toasted brioche bun, crisp lettuce, vine tomatoes, raw red onion, house pickles, sriracha mayo, chips.

>> *Double it for double pleasure! +3.50*

Crispy Chicken Burger (D)

€15.50

Toasted brioche bun, crisp lettuce, vine tomatoes, pickled jalapeno peppers, house dressing, chips.

>> *Hungry? Add another crispy cutlet! +€3.50*

Avocado & Sweetcorn Burger (VEGAN/SS)

€15.50

Toasted wholemeal bun, garlic mushrooms, baby spinach, vine tomatoes, carrot ribbons, roasted pepper salsa, chips.

>> *Double it, plant-style! +€3.50*

Battered Fish Burger (F/D)

€15.50

Toasted brioche bun, crisp lettuce, vine tomatoes, raw red onions, cucumbers, tartar sauce, salt and vinegar skin-on potato curls.

Focaccia & Sandwiches

Pulled Pork Ftira (P/D)

€19.50

Toasted Maltese Ftira, slow cooked local pork shoulder, caramelised red onions, mature cheddar cheese, sunny-side-up egg, baby rucola leaves, vine tomatoes, sweet and sour gherkins, Nduja aioli, Twisties.

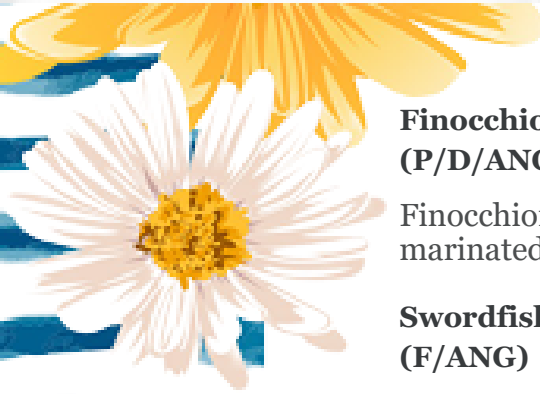
Cherry Tomatoes & Olives Focaccia Sandwich (Vegan/ANG)

€14.00

Cherry tomato and basil confit, Kalamata olives, baby leaves, raw red onions, oregano-scented olive oil, crisps.



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Finocchiona e Burrata Focaccia Sandwich (P/D/ANG) €18.00

Finocchiona salami, creamy burrata, olive tapenade, marinated artichokes, baby rucola leaves, basil oil,

Swordfish & Citrus Focaccia Sandwich (F/ANG) €18.00

Smoked swordfish, roasted fennel, pickled red onions, baby spinach leaves, sun-dried tomatoes, grapefruit supremes, caper and preserved lemon salsa, crisps.

Deluxe Wraps

Musakhan Chicken Wrap (D/ANG) €14.00

Soft flour tortilla, slow roasted sumac spiced chicken, caramelised onions, tomatoes, mixed lettuce leaves, garlic aioli, crisps.

Italian Sausage & Provolone Wrap (P/D/ANG) €14.00

Soft flour tortilla, seared Italian sausage, Provolone dolce, raw red onions, carrot ribbons, crispy lettuce, vine tomatoes, harissa mayo, crisps.

Smoked Salmon Wrap (F/D/ANG) €16.00

Soft flour tortilla, smoked salmon, whipped local irkotta, caper and preserved lemon salsa, grilled zucchini, cucumbers, baby rucola leaves, crisps.

Falafel Wrap (Vegan/S/SS) €14.00

Soft flour tortilla, crispy chickpea falafel, roasted beetroot hummus, baby leaves, cucumbers, carrot ribbons, herby tahini dill dressing, crisps.

Extras

Fried or Boiled Egg | Bacon | Cheddar Cheese | Twisties €1.50

French fries Skin on potato curls | Coleslaw €3.50

Parma Ham | Grilled Maltese Sausage | Smoked Salmon | Mozzarella di Bufala €3.80

Mixed Side Salad | Spicy twister fries | Sweet Potato Fries | Smoked Swordfish €5.00

No Gluten burger buns, wraps and focaccia are available €1.50

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Vegan (Contains no animal products) / S (Contains Soy) | SS (Contains Sesame Seeds) | P (Contains Pork) / V (Vegetarian)



