



PIZZA | PASTA | GRILL

## SNACK

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### TRIO OF DIPS (V) 12.5

Roast pepper and garlic, chickpea and cumin, eggplant and sumac served with focaccia and grissini.

### HALLOUMI BITES (V) 12.5

Breaded and fried halloumi pieces, served with a chilli and tomato jam.

### GRILLED SICILIAN SAUSAGE (GF) 12.5

With artichoke hearts, pickled onions in balsamic vinegar, rucola and cherry tomato.

### THE ROOFTOP PLATTER 22

Mozzarella di Bufola, prosciutto 'San Daniele', dried tomatoes, marinated olives, balsamic marinated onions, served with grilled rustic bread and grissini.

### PIZZA ROLL (V) 10

Pizza roll filled with roasted cherry tomato, garlic butter, cherry tomatoes and basil.

## HELL-T SALADS

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### MEDITERRANEAN SALAD (V, GF) 15

Cherry tomatoes, cucumber, Greek feta cheese, black kalamata olives, cannellini beans, quail eggs, capsicums, basil and mint olive oil.

### SQUASH AND QUINOA SALAD (V, GF) 15

Baked squash, quinoa, green apples, radishes, mint leaves, crispy walnuts and blueberry and balsamic vinaigrette.

### ADD

Chicken 5

## PASTA

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### CASARECCE ARTICHOKE AND KALE (V) 16

Tossed in an artichoke and kale pesto, finished in preserved lemon, pecorino romano and rucola.

### RIGATONI SALSICCIA 17

Tossed with crispy fennel, chili and paprika sausage, parmesan cheese, garlic butter and rucola.

### SPAGHETTI AMATRICIANA 17

Tomato sauce, crispy pancetta, pecorino Romano and fresh basil.

### COZZE E VONGOLE AGLIO OLIO 18

Linguine aglio olio with mussels and clams and Island soft summer herbs.

### PEA AND ASPARAGUS RISOTTO (V) 17

Carnaroli risotto in a pea puree, lemon zest and pecorino cheese, topped with an asparagus salad.

*Gluten free pasta is available at an extra €1.*

## BURGER BAR

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### THE PALACE BURGER 17

Homemade 200g beef burger, topped with melted Applewood smoked cheddar served in a bun with, lettuce, tomatoes and gherkin with smoky bbq relish.

### SOUTH WEST CHICKEN 17

Southern fried chicken fillet, sweet corn, pepper relish, smoked cheese creole mayo, nigella seed brioche bun.

### AVO BURGER (VG) 17

Avocado and sweetcorn burger, baby spinach, guacamole served in a toasted charcoal sesame bun.

### TOP UPS

Applewood cheese 1

Bacon 1

*Served with house fries and coleslaw.*

# THE PIZZA OVEN

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## LA MARGHERITA (V) 12.5

Tomato sauce, cherry tomatoes, mozzarella, fresh basil and olive oil.

## BUFALA (V) 14

Tomato sauce, bufala mozzarella, in house semi-dry cherry tomatoes, mozzarella, fresh basil and olive oil.

## DELL' ORTO (V) 13

Tomato sauce, flamed peppers, in house semi-dry cherry tomatoes, Kalamata black olives, artichokes sott'olio, mozzarella, drizzled with pesto and rucola.

## DELL' ETNA 14.5

Smoked chicken, smoked pancetta, caramelised onions, roasted peppers, tomatoes and smoked scamorza.

## SICILIANA 14.5

Tomato sauce, fior di latte, salsiccia Siciliana al finocchio, pitted olives, in house semi dry cherry tomatoes, basil, rucola and olive oil.

## FUNGHI DI BOSCO (V) 14.5

Pizza Bianca with mushrooms, crema di tartufo, fior di latte mozzarella, rosemary and truffle oil.

## SPERANZA 14

Sliced baked potatoes, pork belly, onions, fresh and dry goat's cheese, fennel seeds, sesame seeds, smoked rock salt and olive oil.

## IN UMIDO 14

Mozzarella fior di latte, gorgonzola, spinach and hazelnuts.

## CHEF'S PLATES

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### SWEET POTATO & CANNELLINI FALAFEL (VG, GF) 25

On fresh spinach, quinoa, pickled red onion, cucumber ribbons and a beetroot and tahini sauce.

### TUNA LOIN (GF) 26

Seared tuna with a tomato, mango, nori and wasabi salsa.

### CHICKEN SUPREME 26

Chicken breast cooked sous vide, topped with mushroom and parmesan duxelles, grilled oyster mushroom, chicken and truffle bon bon jus.

### BEEF TAGLIATA (GF) 30

Grilled Fillet Medallions, with dried tomatoes, chimichurri and rucola.

*Served with roast potatoes & grilled vegetables.*

## SIDES

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### BOWL OF FRENCH FRIES 4

### BOWL OF MIXED SALAD 4

## KIDS MEAL

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### CHOOSE 1 PLATE FROM THE BELOW, ICE CREAM AND A SOFT DRINK 11

Pasta tomato sauce

Chicken nuggets and fries

Baby Margherita pizza

## DESSERTS

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### TIRAMISU 6.5

### HOME-MADE SNICKERS CAKE 6.5

### PINA COLADA MOUSSE 6.5

## ICE CREAMS

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### ANTICA GELATERIA DEL CORSO BY SCOOP 2.3

Vanilla, Chocolate, Pistachio, Cookie, Melon.

# ALL INCLUSIVE DINNER OFFER

## TO START

Trio of Dips (V)

## FOLLOWED BY PIZZA OR PASTA

Casarecce (V)  
Rigatoni  
Spaghetti  
La Margherita (V)  
Dell' Etna  
Siciliana

## DESSERT OF THE DAY

## BEVERAGES

½ wine and ½ water

€26.95 PER PERSON

## BY THE GLASS

House wine	6
Foreign wine	7
Prosecco	7

SOFT DRINKS & JUICES	25CL	50CL
Soft Drinks	3	5
Selection of juices	3	5

## ENERGY DRINK

Red Bull	5.25
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## SCHWEPPEES

Tonic Water, Bitter Lemon	3
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## WATER

Natural/Sparkling 100cl	5.4
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	<b>3CL</b>
<b>APERITIFS</b>	5.2

## GIN

Gordon's Dry	5.2
Bombay Sapphire	5.5
Hendrick's	6.6

<b>TEQUILA</b>	5.2
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## VODKA

Smirnoff	5.2
Grey Goose	7.2

## RUM

Bacardi	5.2
Captain Morgan Spiced	5.2
Malibu	5.2

## WHISKY

The Famous Grouse	5.2
Jack Daniel's	5.5
JW Black label	7.6

<b>LIQUEURS</b>	5.2
<b>DIGESTIVES</b>	5.2

## COFFEE AND TEA

Espresso	2
Americano	3
Cappuccino	3
Cold Coffee	4.5
Hot Chocolate	3.5

## BEVERAGES

DRAUGHT BEER	25CL	50CL
Cisk	3.6	7

## BOTTLED BEER AND CIDER

Cisk Lager		7
Cisk Excel		7
Cisk 0.0	3.7	7
Corona 33cl	4.7	
Heineken	3.7	
Strongbow		8

# COCKTAILS

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<b>COSMOPOLITAN</b>	9
Vodka, Triple Sec, cranberry juice and lime juice.	
<b>SEX ON THE BEACH</b>	9
Vodka, Passoa, orange juice and cranberry juice.	
<b>TEQUILA SUNRISE</b>	9
Tequila, Triple Sec, orange juice and grenadine.	
<b>NEGRONI</b>	9
Campari, Gin, Martini Rosso topped up with soda.	
<b>APEROL SPRITZ</b>	9
Aperol, sparkling wine and dash soda.	

## NON ALCOHOLIC

<b>VIRGIN COLADA</b>	8
Coconut puree, pineapple juice and coconut milk.	
<b>GINGER SPARKLE</b>	8
Fresh ginger, pineapple juice, orange wedges & ginger ale.	

# WINE

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## WHITE WINE

Sauvignon Blanc, La Torre, Marsovin, Malta	26.5
Chenin Blanc, Ulysses, Marsovin, Malta	29.5
Gavi DOCG Picollo Ernesto, Italy	28.5
Pecorino IGP, Cantina Miglianico, Italy	25.5
Falanghina Beneventano IGP, Italy	29.5
Sauvignon Blanc VDP, J. Moreau & Fils, France	27.5
Chablis, Louis Moreau, France	45.5
Chenin Blanc, Culemborg, South Africa	26.5

## ROSE WINE

Shiraz Rosé, La Torre, Marsovin	26.5
Rosé D'Anjou AC, Domaine de Flines, Loire	28.5
BY.OTT Rose AC, France	36.5

## RED WINE

Cabernet Sauvignon, La Torre, Marsovin, Malta	26.5
Shiraz Cabernet, Ulysses, Marsovin, Malta	29.5
Aglianico del Beneventano, Corteregia, Italy	26.5
Criteria Primitivo IGT Schola Sarmanti, Italy	32.5
Pinotage, Culemborg, South Africa	26.5
Malbec Reserva, Caballero, Argentina	32.5

## SPARKLING WINE AND CHAMPAGNE

Veuve Du Vernay Ice Rose, France	29.5
Prosecco di Valdobbiadene DOCG, Italy	32.5
Barons de Rothschild's Brut	90.5
Moët et Chandon Brut, Champagne	110.5
Moët et Chandon Brut Rose, Champagne	130.5
Dom Perignon, Champagne	300.5

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