

**Marsovin Wine & Food Dinner**  
**Wednesday, 19<sup>TH</sup> May, 2010**



**insalata tal-gbejniet moqlija**

toasted goats cheese salad with a pine nut dressing

*jew*

**aljotta**

a garlic scented traditional fish soup

*jew*

**spagetti zingara**

pasta served with a tomato sauce, artichoke hearts and black olives

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**Spnotta mghollija bil-bzar u zalza tal mustarda**

poached sea bass served on a bell pepper compote laced with a mustard sauce

*jew*

**kustilja tal-majjal mimlija l-forn**

stuffed pork chop baked with potatoes, fennel and tomatoes

*jew*

**laham tac-canga mixwi bil-butir u tursin**

grilled sirloin steak served with parsley butter and straw potatoes

**patata l-forn jew patata mghollija**

roast potatoes or boiled potatoes

**pizelli u karrotti u kabocci bil-bejken**

peas with glazed carrots and buttered cabbage with bacon

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**ghazla ta dezerta**

a selection of desserts

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**kafe**

coffee

**Inbejjed ghal ma' l-ikel :**

***Aperitif: Caravaggio Pinot Bianco, Malta D.O.K. 2009***

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***Ma' l-ewwel Platt: Caravaggio Chenin Blanc, Malta D.O.K. 2009***

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***Mat- tieni platt: Ulysses Chenin Blanc-Chardonnay, Gozo D.O.K. 2008***

*jew*

***Caravaggio Merlot Malta D.O.K. Superior 2008***

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***Mal-Helu: Caravaggio Moscato Malta D.O.K. 2009***

Price €25.00 p.p.

Dress: Jacket & Tie

Service starts at 20.15 sharp