

The Casino Brasserie à la Carte Menu

| <i>Soups</i> | <i>Euro</i> | <i>Points</i> |
|---|-------------|---------------|
| <i>Soup of the Day</i> <i>Zuppa del giorno</i> | €5.70 | 125.40pts |
| <i>Salad Entrées</i> | | |
| <i>Marinated Salmon with mustard cress salad and a Tagliatelle of vegetables set in a citrus dressing {G}</i> <i>Salmone Marinato con Insalata in salsa di Mostarda e Tagliatelle di Verdure ai Profumi di Cedro</i> | €7.20 | 158.40pts |
| <i>Warm aubergine - tomato and parmesan bake (melanzane) oregano scented sun dried tomato dressing {V}</i> <i>Parmigiana di Melanzane</i> | €6.70 | 147.40pts |
| <i>Antipasto Platter – Grilled Marinated Artichokes- Charcutiere- Buffalo Mozzarella-Oven baked herb tomatoes – Olives and Grissini {G}</i> <i>Antipasto Misto con Carciofi Marinati, Salame, Mozzarella di Bufala, Olive e Grissini</i> | €7.50 | 165.00pts |
| <i>Pasta</i> | | |
| <u>Garganelli – Spaghetti - Fusille</u> | | |
| <i>Cherry Tomato and Basil Sauce</i> <i>Pasta con salsa di Ciliegino e Basilico</i> | €5.70 | 125.40pts |
| <i>Puttanesca -tossed in a tomato - olive - anchovy - caper spiced tomato sauce</i> <i>Pasta Puttanesca – al Pomodoro, Olive, Acciughe, Capperi e Peperoncino</i> | €6.00 | 132.00pts |
| <i>Eggplant, tomatoes, fresh basil and ricotta</i> <i>Melanzane, Pomodori, Secchi</i> | €6.20 | 136.40pts |
| <i>Italian Smoked Sausage, diced carrots and aurora sauce {Norcia}</i> <i>Pasta con Salsiccia Affumicata, Carotine e Salsa Aurora Norcia</i> | €6.20 | 136.40pts |
| <i>Chicken, sun dried tomatoes and a pink vodka cream {pollo pazzo}</i> <i>Pasta con Pollo alla Vodka e Pomodori secchi</i> | €6.70 | 147.40pts |
| <i>Poached Salmon with a Lemon Scented Olive Oil, Peperoncino</i> <i>Pasta con Salmone in Camicia Profumato al Limone ed Olio D'Oliva</i> | €5.70 | 125.40pts |
| <i>Extra charge of Euro2.50 for Pasta as a Main Course or 55.0pts</i> <i>All sauces can be made for gluten free pasta upon request {G}</i> | | |

Meats & Poultry

Euro

Points

Lamb Rack with ratatouille – fruit chutney

Costata d'Agello con ratatouille in salsa alla Frutta

€23.70

521.40pts

Grilled Rib Eye of Beef – Oven Baked Tomato – Sautéed Mushrooms

Bistecca di Manzo, Pomodori al Forno con Soute' di Funghi

€21.90

481.80pts

Chicken Saltimbocca with a Thyme Jus Butternut Squash Mash

Saltimbocca di Pollo con Crema al timo, Burro di Noci e pure' di Patate

€16.40

360.80pts

Please Ask for our Available Fish of the Day

Chiedete al Nostro personale il Pesce Fresco del Giorno

All sauces can be made for gluten free pasta upon request {G}

Also ask for any other requirements from our home made base sauces of Tomato – Fresh Cream or Olive Oil

All Main Courses are served with either Grilled or Boiled Vegetables and Roast Potatoes done the Chef's way

Desserts

Vanilla Panna-cotta with cherries, plums and sultanas {G}

Panna Cotta alla vaniglia con Ciliegie e uva Sultanina

€3.50

77.00pts

Tiramisu

Tiramisu'

€3.50

77.00pts

Fresh fruit platter {G}

Frutta di Stagione

€3.50

77.00pts

Ice-Cream and Sorbets

Vanilla - Vaniglia

€3.50

77.00pts

Chocolate - Cioccolato

€ 3.50

77.00pts

Strawberry - Fragola

€3.50

77.00pts

Lemon Sorbet – Sorbetto di Limone

€3.50

77.00pts

Fresh Cheese Platter + Maltese honey + grissini + galletti

Formaggi Vari con Miele Maltese Grissini e Galletti

€4.50

99.00pts

Before placing your order please inform restaurant staff regarding any food ingredients you may be intolerant to.

Prima di fare la vostra ordinazione chiedete al nostro staff se siete intolleranti a qualche cibo

Gluten Free Pasta and Bread also available

Vegetarian Dish upon Request

V - Vegetarian - L - Lactose Intolerant – G - Gluten Free