ANTIPASTI

TARTARE DEL GIORNO €22
Daily Tartare

CARPACCIO MIX €22
Swordfish, Salmon and Tuna Carpaccio

PLATEAU DI GAMBERI ROSSI €35
5 pieces Red Prawns Platter

PLATEAU DI SCAMPI €33
5 pieces Languistine Platter

OYSTER BAR

OYSTERS GILLARDEAU €6.5 each
Gillardeau Oysters

OSTREA OYSTERS DE BRETAIGNE €5.0 each

GRAND PLATEAU ROYALE

Oysters, Scampi, Red Prawns, Mixed Carpaccio, Scallops, Truffle €80

ANTIPASTI DI MARE

CAPESANTE SCOTTATE AL BURRO SALATO FRANCESE MARMELLATA DI BARBABIETOLA E TARTUFO NERO €18
Pan-Seared French Scallops with beetroot Marmalade and Black Truffle(3 pcs)

TURBONTE DI PESCE CON RICOTTA DI PECORA AND MOUSSE DI POMODORINI €16
Fish Turbot with Sheep Ricotta and Tomato Mousse

FRITTURA MISTA CON TARTARE SAUCE €25
Fried Octopus, Calamari, Langoustine and Prawn.

POLIPO SCOTTATO €21
Grilled Octopus

CALAMARI FRITTI CON TARTARE SAUCE €17
Fried Squid with Tartare Sauce

NEONATI POLPETTE € 3
Whitebait Fritters(1 pc)

PEPATA DI COZZE €14
Mussels in Pepper Sauce

SAUTÉ DI VONGOLE E FINOCCHIETTO €22
Clams Sautéed with Fennel

ANTIPASTI DI TERRA

TARTARE DI MANZO PRESENTATA AL CARELLO €23
Beef Tartare Presented at the Table

CAPONATA €15
Sicilian Vegetable Dish

FAGOTTINO DI MELANZANA €15
Eggplant Parcel

CARPACCIO CARNE €22
Beef Carpaccio

LOBSTER

CATALANA €11 /100g
Catalan Lobster

GRIGLIA €11 /100g
Grilled Lobster

SALADS

INSALATA DI POLLO €16
Chicken Salad

INSALATA BURRATA €15
Burrata Salad

INSALATA DI SALMONE €18
Salmon Salad

Picasso

picasso.mt

PRIMI DI MARE

SPAGHETTI VONGOLE E LIME €22
Spaghetti with Clams and Lime

LINGUINE ASTICE €28
Linguine with Lobster

TAGLIOLINI GAMERO E PISTACCHIO €26
Tagliolini with Prawns and Pistachio

PACCHERI RAGU DI POLPO €24
Paccheri with octopus

RISOTTO NETTUNO €24
Seafood Risotto

RISOTTO NERO DI SEPPIA & GAMBERO ROSSO €26
Squid Ink Risotto with Red Prawns

AGNOLOTTI DI PESCE SPADA & LIME €26
Agnolotti with swordfish and lime

SPAGHETTI

PRIMI DI TERRA

CARBONARA €22
Spaghetti guanciale, egg yolks, black pepper and pecorino di bellini

PASTA ALLA NORMA €16
Pasta with auberginesm tomato, basil and ricotta salata

AGNOLOTTI AL BRASATO CON SPAGHETTI DI VOVO E PARMIGIANO 36 MESI €28
Agnolotti with Braised Beef, Fresh Spaghetti, and 36-Month Aged Parmigiano

RISOTTO FUNGHI, TARTUFO NERO & MOUSSE DI PARMIGIANO €22
Mushroom Risotto with Black Truffle and Parmesan Mousse

SAUCES

PEPPER €3.50

MUSHROOM €3.50

GORGONZOLA €4.50

SIDES

ROAST POTATOES €6

GRILLED SEASONAL VEGETABLES €6

MIXED SALAD €4

FRENCH FRIES €3.50

CATCH OF THE DAY

BY WEIGHT €7/100G

- AL SALE
- AQUA PAZZA
- PERSIAN STYLE
- ALLA GHIOTTA
- PISTACHIO CRUSTED

SECONDI

DI MARE

SPIGOLA IN CROSTA DI MANDORLA E PISTACCHIO €26
Sea Bass with Almond & Pistachio Crust

SPIGOLA IN SALSA D'ARANCIA €26
Sea Bass in Orange Sauce

SALMONE CROSTA DI MANDORLE €26
Salmon with Almond Crust

ZUPPA DI PESCE €38
Fish Soup

MEDITERRANEA DELIGHT €33
Mixed seafood platter

CALAMARI RIPIENI CON MOUSSE DI DATTERINO €26
Stuffed Squid with Cherry Tomato Mousse

DI TERRA

ANGUS RIB-EYE €32
Angus rib-eye grilled to your liking

FILETTO AI PEPE VERDE €34
Beef Fillet with pepper sauce

FILETTO AI FUNGHI €34
Beef Fillet with mushroom sauce

COSTINE DI AGNELLO AL PISTACCHIO OR GRILL €36

USDA RIB-EYE 300G €65

T-BONE €7.5 /100g
Grilled to your liking

TOMAHAWK €8.5 /100g
Grilled to your liking

A portion of oven baked potato and oven baked vegetables is included with every main course