GRANA

trattoria • gzira

FESTIVE MENUS

Curated menus for
sharing and celebrating

FOR BOOKINGS AND ENQUIRIES

GRANA TRATTORIA | Bouverie Street, Gzira
gzira@granamalta.com

Trattoria Classica

€25 per person
Includes a glass of Prosecco

DA CONDIVIDERE (TO SHARE)

Olive and Pane Pizza all'Aglio

IL PIATTO FORTE Choose one

TARTUFATA [G] [MI] [N]
Mozzarella fior di latte, truffle cream, mushrooms, walnuts, rocket and truffle oil

DIAVOLA [G] [MI] [S]
San Marzano D.O.P. tomato sauce, mozzarella fior di latte, spicy salami and basil

PAPPARDELLE ALLA BOLOGNESE [G] [MI] [E] [CE]
Pappardelle, homemade beef ragù, Grana Padano and Sicilian breadcrumbs

RISOTTO PORCINI E BRIE [MI] [S]
Wild mushrooms, leeks, parsley, white wine and cream, topped with Brie cheese

LINGUINE ZUCCHINI E GAMBERI [G] [C] [CE]
Linguine, prawns, courgettes, cherry tomatoes, parsley and garlic

MILANESE AL TARTUFO [G] [MI] [E]
Crispy chicken breast, topped with a fried egg and truffle and pecorino crumbs, served with rustica salad

GRANA BURGER [G] [E] [SO] [MI] [MU] [E]
Black Angus beef, brioche bun, tomatoes, lettuce, bacon, caramelised onions, Grana secret sauce, Provolone cheese and crispy onions, served with French fries

IL DOLCE FINALE Choose one

AFFOGATO [MI]
Vanilla ice cream, espresso, whipped cream and cocoa

MINI CANNOLI ALLA RICOTTA [G] [N] [MI]
Crispy Sicilian pastry shells filled with sweet ricotta cream and finished with pistachio

Trattoria Speciale

€32 per person
Includes a glass of Prosecco

DA CONDIVIDERE (TO SHARE)

A selection of:
Arancini, Bruschetta, Funghi Trifolati, Pane Pizza all'Aglio, and Olives

IL PIATTO FORTE Choose one

LINGUINE ALLO SCOGLIO [G] [M] [S] [CE] [C]
Linguine, mussels, clams, tiger prawns, leeks, tomato sauce and parsley

RISOTTO PORCINI E BRIE [MI] [S]
Wild mushrooms, leeks, parsley, white wine and cream, topped with Brie cheese

SALMONE [G] [F] [MI]
Oven baked salmon fillet, served with roasted seasonal vegetables and cauliflower puree

MILANESE AL TARTUFO [G] [MI] [E]
Crispy chicken breast, topped with a fried egg and truffle and pecorino crumbs, served with rustica salad

AGNOLOTTI ALL'ARAGOSTA [G] [MI] [C] [F] [E] [CE] [S]
Egg pasta, filled with lobster meat, crab, ricotta and mascarpone cheese. Cherry tomato sauce, finished with black caviar

TAGLIATA DI MANZO [MI]
Grilled beef bavette, topped with peppery rocket, cherry tomatoes and Grana D.O.P. shavings, served with oven baked potatoes

IL DOLCE FINALE Choose one

MINI CANNOLI ALLA RICOTTA [G] [N] [MI]
Crispy Sicilian pastry shells filled with sweet ricotta cream and finished with pistachio

TIRAMISÚ [G] [E] [MI]
Mascarpone cream, Savoiardi biscuits, coffee



Trattoria Grande

€40 per person
Includes a glass of Prosecco

DA CONDIVIDERE (TO SHARE)

A selection of:
Artisanal Cold Cuts and Cheeses, Olives, Sundried Tomatoes, Pane Pizza all'Aglio, Calamari Fritti, Ravioli Croccanti, and Funghi Trifolati

IL PIATTO FORTE Choose one

POLPO IN UMIDO [M] [G] [MI] [C] [S] [CE]
Tender octopus slowly simmered with cherry tomatoes, potatoes, carrots, celery, capers, olives and aromatic herbs

TAGLIATA DI MANZO [MI]
Grilled beef bavette, topped with peppery rocket, cherry tomatoes and Grana D.O.P. shavings, served with oven baked potatoes

CONIGLIO ALLA CACCIATORA [CE]
Stewed rabbit on the bone, bell peppers, olives, white mushrooms, onions and capers, served with roasted potatoes

PARMIGIANA [MI] [CE] [G]
Crispy aubergine layered with tomato, Fior di Latte and Parmigiano Reggiano, served with grilled Maltese bread

RISOTTO ALLA PESCATORA [M] [C] [S]
Mussels, squid, octopus, Tiger prawn, clams, cherry tomatoes, parsley and a touch of garlic

BRANZINO AQUAPAZZA [F] [S] [MI]
Seabass fillets, cherry tomatoes, olives, parsley, white wine and capers, served with peppery rocket and cauliflower puree

IL DOLCE FINALE Choose one

TIRAMISÚ [G] [E] [MI]
Mascarpone cream, Savoiardi biscuits, coffee

IMQARET [MI] [E] [G] [N] [S]
Fried Imqaret, served with vanilla ice cream and pistachio crumbs

AFFOGATO [MI]
Vanilla ice cream, espresso, whipped cream and cocoa

Trattoria Bambini

€8 per child

IL PIATTO FORTE

Choose one

RIGATONI ALLA BOLOGNESE [G] [CE] [MI]
Rigatoni, Bolognese sauce and Grana Padano

RIGATONI POMODORO [G] [CE]
Rigatoni, tomato sauce and basil

CROCCANTE DI MERLUZZO [F] [G] [C] [E] [MU]
Breaded cod, served with fries

BOCCONCINI DI POLLO [G] [E] [MU]
Breaded chicken bites, served with fries

PIZZA MARGHERITINA [G] [MI]
San Marzano D.O.P. sauce and fior di latte mozzarella

PIZZA WUDY [G] [MI] [S]
San Marzano D.O.P. sauce, fior di latte mozzarella and Wudy sausage

IL DOLCE FINALE

ICE CREAM [MI]
Choose one: Vanilla, strawberry, or chocolate



Beverage Packages

Choose one package, plus any desired add-ons.

Package A — €7 per person

Soft drinks
Juices
Still and sparkling water

Package B — €14 per person

Wine (Pinot Grigio, Sangiovese)
Local beer
Soft drinks, juices
Still and sparkling water

Package C — €16 per person

Wine (Falanghina, Primitivo)
Local beer
Soft drinks, juices
Still and sparkling water

Drinks Add-Ons

Aperitivo — €7 per person
Aperol Spritz / Limoncello Spritz

Glass of Mulled Wine — €5 per person

Caffè & Amaro — €5 per person
Limoncello / Grappa / Amaro

Spirits — €5 per person
Whisky, Rum, Gin, Tequila

TERMS & CONDITIONS

Minimum group size: 8 guests
Please contact us to check availability and to confirm your selection. Menu items are subject to seasonal availability and may be adjusted.

DIETARY & ALLERGEN INFORMATION

Our menu highlights the 14 allergens in each dish. However, please be aware that while we take utmost care, we cannot guarantee the absence of trace allergens in our kitchen. For any specific concerns or questions about allergen content, our team is more than happy to assist you. [G] Gluten, [E] Eggs, [MI] Milk, [C] Crustaceans, [CE] Celery, [F] Fish, [N] Nuts, [M] Molluscs, [S] Sulphites, [SO] Soya, [MU] Mustard, [SE] Sesame, [P] Peanuts, [LU] Lupins.