



FRESCO'S

FESTIVE SET MENUS

SET MENU 1

€35 per person

Minimum 8pax

STARTER

Soup Of The Day

Pan-Fried Rabbit Livers ^(N)

Rabbit livers fried in red wine and balsamic reduction with honey.
Set on mixed salad leaves with walnuts.

Mediterranean Summer Salad ^(V) ^(GF)

A simple yet refreshing salad of mixed salad leaves, red cabbage, baby spinach, kale and cherry tomatoes.
With an extra virgin olive oil, lemon and honey dressing.

MAIN COURSE

Maltese Style Rabbit ^(GF)

Rabbit slow-cooked in wine and garlic to the traditional method.

Grilled Octopus ^(GF)

Chargrilled octopus pan-tossed with fresh lemon juice, mint, cherry tomatoes, garlic, basil, mint and a hint of chili in a white wine and tomato sauce.
Served with seasonal vegetables and roast potatoes.

Roast Pork Belly ^(GF)

Stuffed with sage and rosemary and served with pork crackling and jus.
Served with seasonal vegetables and roast potatoes.

DESSERT

Dessert

Choice of dessert from display.

Please ask for the restaurant manager if you have any dietary requirements or allergies.

^(GF) Gluten-Free ^(V) Vegetarian ^(N) Contains Nuts



SET MENU 2

€40 per person


Minimum 8pax

STARTERS TO SHARE

Fresco's Focaccia

Herb focaccia with fresh rucola, grana shavings, parma ham, cherry tomatoes, and extra virgin olive oil.

Trio of Chef's Dips

Served with Maltese biscuits (galletti), grissini breadsticks and focaccia. (served with vegetable crudities for  option)

Fresco's Antipasto Plate

Parma ham, salami Napoli, parmesan cheese, olives, gherkins, sun-dried tomatoes, artichokes and bigilla.

MAIN COURSE

Veal Chop 'Al Limone'

300gr veal chop pan-fried with lemon. Cooked to your liking. Served with fresh seasonal vegetables and roast potatoes.

Fritto Misto

Deep-fried calamari, prawns and whitebait dusted in semolina and served with lemon and tartar sauce.

Braised Lamb Shank

Lamb shank slow cooked in a red wine and tomato jus with onions, celery, carrots, and garlic. Served on a bed of creamy mashed potatoes.

DESSERT

Dessert

Choice of dessert from display.

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SET MENU 3

€41 per person

Minimum 8pax

STARTER

Grilled Octopus

Chargrilled octopus pan-tossed with fresh lemon juice, mint, cherry tomatoes, garlic, basil, mint and a hint of chilli in a white wine and tomato sauce.

Served with seasonal vegetables and roast potatoes

Mussels Mariniere

Mussels with shallots, garlic, white wine and thyme finished with a touch of cream.

Caprese Salad With Mozzarella Di Bufala

Tomatoes and Buffalo mozzarella with rucola, salt and black pepper.

Drizzled with extra virgin olive oil.

MAIN COURSE

Marinated Grilled Chicken Breast

Chicken breast marinated in chilli, lemon and coriander.

Served on a couscous and quinoa salad.

(pick an alternative side option for a  option)

Calamari Fritti

Deep-fried calamari dusted in semolina with lemon, garlic and parsley.

Served with tartar sauce.

Grilled Sea Bass

Grilled sea bass served with roast vegetables and potatoes.

DESSERT

Dessert

Choice of dessert from display.

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SET MENU 4

€24 per person

Minimum 8pax

STARTER

Soup Of The Day

Calamari Fritti

Deep-fried calamari dusted in semolina with lemon, garlic and parsley.
Served with tartar sauce.

Tomato & Basil & Mozzarella Bruschetta (V)

Grilled slices of Maltese bread with tomatoes, mozzarella, garlic,
extra virgin olive oil and fresh basil leaves.

MAIN COURSE

Linguine Calamari

Pan-fried calamari in a light tomato and white wine
sauce with garlic, cherry tomatoes, and mint.
(may be made (GF))

Gozo Cheese Ravioli (V)

Served in a home-made tomato salsa.

Chicken & Porcini Mushroom Risotto

Arborio rice with chicken strips and porcini and button mushrooms cooked
in a porcini mushroom and beef stock with butter, onions, parsley,
fresh cream, and parmesan cheese.
(may be made (V) upon request)

DESSERT

Dessert

Choice of dessert from display.

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(GF) Gluten-Free (V) Vegetarian (N) Contains Nuts



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Fresco's Restaurant, Tower Road, Sliema
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