STARTER

GOAT'S CHEESE €7.50

Local goat's cheese coated in an almond, bread & herb crust, served with tomato chutney, caper berries & pistachio pesto

PULLED PORK €8.75

Slow cooked pork, topped with pecorino cheese, served with crusty Maltese bread

SCHICCIATA €9.50

Traditional Tuscan bread topped with Nduja sausage & black truffle shavings

GAMBERI €14.00

Duo of crudo & pan fried local prawns served with a herb infused white wine vinegar tangy dip

FOCACCIA €8.50

Our much loved focaccia topped with house coppa slices, mortadella ai pistacchi & salami ventriccina

CHÂTEAU BUSKETT

PASTA AL UOVO

CARBONARA €12.00

Fresh Fettuccine, our in-house cured guanciale, egg yolks & pecorino

RICCI €15.00

Scialatielli di grano duro, onion & garlic sofritto, white wine, local sea urchin

FUNGHI PORCINI €13.50

Tortellacci giganti, tossed in a grana & lemon zest cream sauce

CRESPELLE €15.00

Homemade pancakes, filled with ricotta & spinach, topped with tomato fondue, Grana & gratinated

POLPETTE ALLA MAMMOLESE €13.50

Pork & goat's cheese meatballs following a traditional recipe from Mammola , small town in Calabria, slowly cooked in a fresh simple tomato sauce & strozzapreti rogmagnioli

CHÂTEAU BUSKETT

PIZZE

LA MARGHERITA €8.50

Sour dough, fresh tomato sauce, mozzarella fior di latte, oregano

ZINGARA €13.00

Sour dough, fresh tomato sauce, mozzarella fior di latte, chopped slow cooked belly, onions, peas & fresh egg

MORTADELLA E BURRATA €14.00

Sour dough, pistacchio pesto cream, pecorino, mortadella & fresh burrata

IL FAZZOLETTO €13.50

Sour dough bread, fresh tomato sauce, ricotta, grilled aubergines, prosciutto crudo, topped with rucola

FUNGHI MISTI €13.75

Sour dough pizza, fresh tomato sauce, mozzarella fior di latte, topped with an assortment of white button mushrooms, local oyster mushrooms & chestnut mushrooms

CHÂTEAU BUSKETT

BUTCHER'S CORNER

PORK FRENCH RACK €24.00

Slow roasted double cut local pork French rack, served with reduced pan juices & creamed leeks

STUFFED CHICKEN €20.00

Chicken breast, sundried tomatoes & goat's cheese, wrapped in speck, served with pumpkin purée & pomegranate glaze

ANGUS RIB EYE €25.00

350 grams of Angus ribeye, grilled to your liking, served with your choice of sauce

TRADITIONAL RABBIT €24.00

Half a locally sourced rabbit, pan fried to perfection with garlic, fresh thyme & white wine

MIXED GRILL €38.00

Enjoy a mixed plate with half a portion of each main course meat dish, approximately 800g serving.

MISTO DI MARE €32.00

A medley of locally sourced fish consisting of an oven baked sea bass, baby octopus, local prawns, and neonati fritters

CHÂTEAU BUSKETT

Children's meals

Pasta €5.00

With fresh cream or tomato sauce

Chicken nuggets €7.50

Served with fries

Beef burger in a bun €6.50

Served with fries

Pizza Margherita €7.50

With cocktail sausages

Château Buskett

Desserts

Milk Chocolate Mousse €4.75

With coffee caramel

Flourless Chocolate Cake €4.75

With chocolate marquise

Chateau Cheesecake €4.75

With pistachio & lemon

Château Buskett