

Starters

Fiori di Zucca **M,G,SD** – €12
Deep fried courgette flowers stuffed with sheep’s milk ricotta, asparagus velouté.

Cozze **M,Mo,SD** – €10
Mussels cooked in white wine, cream and shallots.

Carpaccio di Manzo **M,Mu, E** – €13
Beef fillet carpaccio, rucola, Parmesan shavings, homemade mustard mayonnaise.

Arancini **M,G,E,SD** – €11
Crispy arancini with Gorgonzola and Parmesan, topped with freshly grated cheese.

Calamari Fritti **G,Mo, E** – €13
Crispy golden squid served with homemade mayonnaise.

Tagliere di Salumi **M,G** – €20 – To share
A selection of Italian cured meats and artisanal cheeses, served with bread and seasonal accompaniments.

Salads

Burrata di Bufala **M** – €15
Creamy burrata, heirloom tomatoes, a sunflower seed and basil pesto.

Insalata di Pere e Gorgonzola **N,M,SD** – €13
Mixed pear salad with walnuts, Gorgonzola, chilli, and oregano.

Pasta

Pappardelle alla Bolognese **Ce,M,G,E** – €10/€15 
Cooked in a rich beef and bone marrow ragù.

Pappardelle ai Funghi **M,G** – €10/€15 
Oyster mushrooms, garlic and olive oil.

Tagliatelle Gamberi e Calamari **M,G,E,Mo,C,Ce** – €13/€18 
Local red prawns and squid in aromatic bisque.

Spaghetti alla Carbonara **E,M,G,** – €10/€15 
Crispy guanciale, egg yolks, Pecorino Romano and cracked black pepper.

Linguine al Polpo **M,G,E,Mo,Ce** – €16 
Local octopus with mussels and cherry tomatoes in a rich tomato sauce.

Garganelli Salsiccia Emiliana **G,M,E** – €15 
Fresh pasta, Italian sausage, creamy sage sauce.

Paccheri alla Puttanesca **G,M,F,E** – €14 
Olives, capers, anchovies and a touch of a chilli.

Tortellini di Carne in Brodo **G,M,E,Ce** – €13 
Tortellini filled with meat, in a flavourful beef broth.

Raviolacci agli Spinachi **G,M,N,E** – €15 
Ricotta and spinach ravioli with pesto and cherry tomatoes.

Lasagna Emilia Romagna **G,M,Ce,E** – €14 
Fresh egg pasta layers with bone marrow beef ragù and béchamel made in house.

Risotto Lobster **M,G,C,Ce** – €35 
Creamy, golden risotto infused with lobster and a fragrant bisque.

Main

Polpo **Mo,N,M** – €20
Tender octopus, smoked paprika, mashed potato, romesco sauce.

Fish of the day **F** – Market Price
Served with seasonal garnish.

Steak of the day – Market Price
Served with seasonal garnish.

Pollo alla Milanese **E,G,M** – €18
Crispy breaded chicken with rucola, cherry tomatoes, shaved Parmesan, and fries.

Coppa di Maiale **Ce** – €17
Slow-cooked pork collar with seasonal vegetables and a marinara sauce.

Burger di Manzo **G,E,M,SD** – €17
Juicy Angus beef topped with stracciatella, aged Parmesan, and Parma ham.

Burger di Pollo **G,E,M,SD** – €15
Chicken burger topped with caramelized onions, melted Parmesan, rucola, tomato, and homemade mayonnaise.

Desserts

Emilia Amaretto Tiramisu **G,M,E** – €7
Coffee and amaretto infused lady fingers, mascarpone and cocoa.

Chocolate Cake **M,E** – €7
Lava cake with a scoop of ice cream.

Cannoli **M,N,G** – €7
Filled with sweet ricotta and pistachio.

Vanilla / Chocolate Ice Cream **M,E** – €5

Kindly inform us of any intolerances or allergies. Please ask your server for the allergens present in the daily specials and in the Fish and Meat of the day.

P – Peanuts G – Gluten S – Soya L – Lupin	F – Fish Mo – Molluscs Ce – Celery N – Nuts	M – Milk E – Eggs SD – Sulphur Dioxide C – Crustaceans	Mu – Mustard Se – Sesame Seeds
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Emilia Romagna is one of Italy’s most prestigious regions for high quality products, and that includes its exquisite cuisine. The region’s capital, Bologna, is nicknamed “La Grassa”, which means The Fat One. This nickname is the result of the gastronomical importance the city has in Italy.

The region has been the catalyst for producing food products like Parmigiano Reggiano, Grana Padano, Parma Ham, Aceto Balsamico di Modena, egg and filled pasta. Additionally, Emilia Romagna is home to brands like Ferrari, Maserati, Lamborghini, Ducati and people like Giuseppe Verdi, Federico Fellini, Vasco Rossi, Zucchero and Luciano Pavarotti.

Our restaurant is inspired by this region. We are motivated to honour the quest for quality that this location works towards, whilst respecting our Mediterranean ingredients and heritage. Our icon represents the “Fiore della Vita” or the “Flower of Life”.

The flower of life used to be placed on tiles made of clay and called tigelle (derived from the Latin word for cover). A dough was then baked between the tiles to produce this typical Modenese bread called tigella. As a result, the flower was stamped on the bread. As time passed by, the name tigella came to be used for the bread itself. The bread is nowadays filled with a selection of local ingredients.

Whilst we are influenced by the region, we are also very proud of our local ingredients. We aim to give our guests a selection of dishes that are full of flavour, can be served rather quickly and that can transmit the quest for quality that we too are very fond of.

Welcome to Emilia.

LUNCH & DINNER
12pm to 10.30pm

Bar
All Day

www.emilia.mt

