



## PIO CELLINI

Pio Cellini was born in Rome in 1863 and died there in 1930, a month short of his turning 67. He came to Malta in 1906 after having worked with his brother Giuseppe, also a designer and painter, in France, Spain and Portugal. He spent a good 12 or 13 years of his life here leaving various works mostly in churches, among others, those of Naxxar, Valletta (the tribune of the basilica of the Carmelites and gilded bronze decorations for St Paul's Collegiate church), Paola (a bronze door for the Razzini Chapel at the Addolorata cemetery), Nadur (moulding and stucco decorations of the cupola and the ceiling) and Xaghra (silver pedestal for the titular statue of Our Lady). Most of the places where he worked have named a street after him.

When Cellini had already been here for six years he was asked to design and produce a bronze door for the Naxxar parish church. The door was put in place in 1913.

**But why name a wine bar after Pio Cellini?** This house was built by Vincenzo Bonavia towards the middle of the 19th century and the coat of arms on the entrance door shows the griffin, a symbol of Christ representing the right road ('Bona' + 'Via'). Dun Salvatore Bonavia, only son of six children of Vincenzo, lived here till he died in 1946.

Dun Salv had served on the committee set up in the early years of the 20th century to make plans and oversee the works on the widened church façade which now cried out for a much larger door. Seeing the friendship that developed between him and Cellini, no great age difference separated them, one would be forgiven for thinking that Dun Salv had had a big say in the choice of the artist. Cellini was in fact a regular visitor to this house where he spent many hours with his priest friend.

He did not sit in the same chair you are sitting on now, but he probably often sat in the same spot. You may wish to imagine what topics turned up in those long, relaxed and pleasant conversations; ones we wish you too are having now.

## STARTERS

<b>Trio bruschetta</b> <i>Balbuljata /bigilla/aubergine</i>	€4.50
<b>Prawns in tempura</b> <i>Served with rucola &amp; sweet chill sauce</i>	€6.95
<b>Calamari fritti</b> <i>Served with tartar sauce &amp; rucola salad</i>	€7.00
<b>Fritto misto (to share)</b> <i>Onion rings, chicken wings, mini arancini, vegetable spring rolls, mozzarella sticks &amp; potato wedges</i>	€12.00
<b>Chicken dippers</b> <i>Deep fried chicken strips served with honey &amp; mustard sauce</i>	€8.00
<b>Soup of the day</b>	<b>fish €9.00</b> <b>veg €6.50</b>
<i>Please ask our waiting staff for today's homemade soup</i>	

## SALAD

<b>Caprese (V)</b> <i>Mozzarella di bufala, fresh tomatoes, basil oil &amp; rucola salad</i>	€9.00
<b>Greco</b> <i>Mixed salad, black olives, feta cheese, cucumber, fresh tomatoes, onions, anchovy fillets</i>	€9.50
<b>Mediterranean</b> <i>Mixed salad, gorgonzola cheese, grilled vegetables, Parma ham, parmesan shavings &amp; balsamic vinegar</i>	€10.00
<b>Brie fritto (V)</b> <i>Mixed salad, fried breaded brie cheese, walnuts, sun-dried tomatoes, balsamic vinegar, a drizzle of honey &amp; grapes</i>	€10.50
<b>Chicken</b> <i>Mixed salad, chicken breast, black olives, basil dressing, walnuts &amp; dried fruit</i>	€11.00
<b>Salmon</b> <i>Mixed salad, ricotta, black olives, cherry tomatoes &amp; 200gr poached fresh salmon</i>	€11.50

***If you have any food allergies, please advice our server.***

## PASTA

<b>Tagliatelle Cellini</b> <i>Fresh tagliatelle pasta, strips of duck breast, garlic, spring onions, coloured pepper &amp; red wine jus</i>	<b>€13.00</b>
<b>Risotto pollo funghi</b> <i>Creamy risotto, strips of chicken breast, asparagus, garlic, spring onions, porcini &amp; touch of cream</i>	<b>€12.50</b>
<b>Garganelli Sicilian</b> <i>Fresh Garganelli pasta, Sicilian sausage, spring onions, garlic, porcini, cherry tomatoes &amp; a touch of cream</i>	<b>€12.00</b>
<b>Faggottini pear &amp; Cheese (V)</b> <i>Fresh fogotone pasta filled with pear &amp; cheese, cooked in gorgonzola sauce &amp; walnut</i>	<b>€12.50</b>
<b>Risotto Gozitan</b> <i>Creamy risotto, garlic, spring onions, pork sausage, sun-dried tomatoes &amp; Gozitan goat peppered cheese</i>	<b>€12.50</b>
<b>Tagliatelle Allo Scoglio</b> <i>Fresh tagliatelle pasta, onions, garlic, cherry tomatoes, cozze, vongole, calamari, chillies &amp; bisque</i>	<b>€13.00</b>
<b>Garganelli vegetarian (V)</b> <i>Spring onions, cherry tomatoes, aubergine, marrows &amp; basil oil</i>	<b>€11.50</b>

## MAINS

<b>Maltese traditional rabbit stew</b> <i>Slow cooked rabbit in garlic, carrots, peas, potatoes &amp; chef's special sauce</i>	<b>€15.50</b>
<b>Orange duck</b> <i>Grilled duck breast finished in rich orange &amp; honey sauce</i>	<b>€15.50</b>
<b>Pork fillet</b> <i>Local pork fillet, cooked in garlic, honey &amp; hint of chilli</i>	<b>€15.00</b>
<b>Chicken grill</b> <i>Fresh chicken grill served with truffle sauce &amp; walnuts</i>	<b>€15.00</b>
<b>Fresh Salmon</b> <i>Fresh oven baked salmon with breaded herb &amp; nut crust</i>	<b>€16.00</b>
<b>Fresh rib-eye</b> <i>Fresh rib-eye 350g, grilled to your liking, served on bed of rucola &amp; grana shavings</i>	<b>€23.95</b>

ALL MAINS COME WITH VEGETABLES & POTATOES OF THE DAY.

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## **SIDE DISHES & SAUCES**

<b>Grilled vegetables</b>	<b>€2.50</b>
<b>Roast potatoes</b>	<b>€2.50</b>
<b>Potato Wedges</b>	<b>€2.50</b>
<b>Steak house chips</b>	<b>€2.50</b>
<b>Mixed salad</b>	<b>€2.50</b>
<b>Mushroom sauce</b>	<b>€2.50</b>
<b>Gorgonzola sauce</b>	<b>€2.50</b>
<b>Pepper sauce</b>	<b>€2.50</b>
<b>Truffle sauce</b>	<b>€3.00</b>
<b>Grana sauce</b>	<b>€3.00</b>

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## FOCACCIA & MALTESE FTIRA

<b>Classicco</b> <i>Home made focaccia, parm ham, rucola, grana shavings &amp; sliced fresh tomatoes</i>	€9.50
<b>Siciliana</b> <i>Home made focaccia, Mozzarella di bufala, sliced tomatoes, prosciutto cotto &amp; rucola</i>	€9.00
<b>Salty</b> <i>Home made focaccia, rosemary, rock salt, anchovy, black olives, sun-dried tomatoes</i>	€8.50
<b>Piccante</b> <i>Home made focaccia, calbrese spicy salami, chilli flakes &amp; Rucola</i>	€8.50
<b>Gozitana</b> <i>Home made focaccia, anchovy, tomatoes, onions, rosemary, olives, capers, roasted potatoes &amp; gozitan goat cheese</i>	€9.50
<b>Vegetarian (V)</b> <i>Home made focaccia, marrow, aubergine, onions, cherry tomatoes &amp; olive oil</i>	€8.50
<b>Traditional Maltese ftira</b> <i>Open maltese traditional ftira, with tuna mix</i>	€9.00

## PLATTERS

<b>Dips platter</b> <i>Three homemade dips &amp; Homemade Focaccia</i>	€11.50
<b>Maltese platter (V)</b> <i>Black olives, capers, bigilla, goat cheese, balbuljata, sun-dried tomatoes, aubergine pate, tomato paste &amp; arjoli pate</i>	€16.00
<b>Cold cuts platter</b> <i>A variety of cold cuts accompanied with our homemade fruit chutney, dry fruit &amp; walnut</i>	€16.50
<b>Cheese platter</b> <i>A variety of cheese cuts served with grapes, homemade fruit chutney, dry fruit, walnut &amp; honey</i>	€16.50
<b>Mixed platter</b> <i>A choice of two above from dip, maltese, cold cuts &amp; cheese cuts served with homemade fruit chutney, dry fruit &amp; crumbled carmel walnut</i>	€19.50
<b>Greek platter</b> <i>Fresh tomatoes, onions, feta cheese, cucumber, anchovy, pimentos, dolmades, tzatziki dip, oregano &amp; black olives</i>	€15.00
<b>Fritto misto di pesce</b> <i>Prawns in tempura, calamari fritti, crab claws, scampi, king prawns &amp; latarini</i>	€16.50

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