



BPC	REQ NO:	115991
	DATED:	24-01-2022
	SPECS:	130x280mm Menu
	ACC. EXEC:	Rosette Magri
	DESIGNER:	Keith Dimech
PROOF:	3	PROOF DATE: 14-02-2022

Client's approval signifies that all is correct as on final proof



BOYS FROM SICILY PREPARE TO GO
*Riccardo's first
passport photo,
Age 11*



*I Monelli, Age 7, doing their
holy communion & looking
modestly angelic*

I MONELLI

Reared in the bustling streets of Ragusa during the seventies, Riccardo and Luca bring to the table all the exuberant creativity and rebellious zeal for adventure and discovery that from early childhood had earned them the nickname 'i Monelli' among family and friends...

Ever since bringing their culinary talents to Malta, the two brothers have endeavoured to distinguish themselves in the restaurateur scene thus earning them a well merited reputation for quality.

Add to this the distinctive Sicilian flare for hearty food and ease of living, spice it all up with a dash of bravado and there emerges the unique blend that is sure to make your stay at the 'Monelli' an exceptional and satisfying experience. One that is sure to linger on your palate until the next visit!

'i Monelli' e il nomignolo che Riccardo e Luca si sono guadagnati dai tempi della loro infanzia, dove questi due ragazzi cresciuti nelle strade animate di Ragusa negli anni settanta, erano noti per la lore esuberante creatività e il loro zelo ribelle per l'avventura e le scoperte...

Da quando sono a Malta questi due fratelli hanno lavorato sodo per distinguersi nella ristorazione così guadagnandosi, grazie al loro talento culinario una ben meritata reputazione per la qualità.

Se a tutto questo si aggiunge lo sfizio siciliano per il buon mangiare e la vita adagiata e si insaporisce con un tocco di bravura, la vostra esperienza dei 'Monelli' sarà una gradevole sorpresa.

Tale che vi rimarra sul palato fino alla vostra prossima visita!

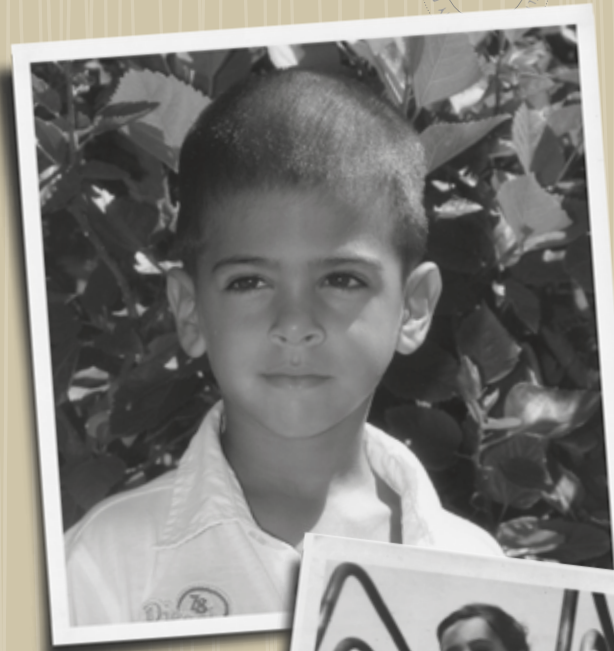
ANTIPASTI

Parmigiana (V)(L)(G) Melanzane, salsa di pomodoro, mozzarella e grana Aubergine, tomato sauce, fior di latte & Grana shavings	€ 9.50
Caprese (V)(L) Bufala D.O.P., pomodoro e basilico, Bufala fior di latte D.O.P., tomatoes & basil	€ 9.90
San Daniele e Bufala D.O.P. (L) Cured meat & Bufala mozzarella	€ 11.50
Carpaccio di Manzo con rucola e scaglie di grana (L) Raw meat, with rocket leaves & Grana shavings	€ 12.00
Mozzarella di Bufala D.O.P. in carrozza (C)(L)(E)(G) Breaded & fried Bufala fior di latte D.O.P., with Neapolitan sauce	€ 8.50
Polipo alla Luciana con crostone all'aglio (C) Octopus alla Luciana with tomato sauce, olives & onions	€ 13.00
Bruschetta (la classica) (C)(G) Classic bruschetta (4 pieces)	€ 4.90
Salmone affumicato Smoked salmon	€ 12.00
Gamberoni Pasta Filo (C)(G) Fresh King Prawns in filo pastry	€ 12.00

PASTA

Ravioli al pomodoro (C)(L)(V)(G) Ravioli filled with ricotta cheese and spinach with tomato sauce	€ 12.50
Pappardelle alla Bolognese (C)(E)(G) Pappardelle with Bolognese sauce	€ 12.00
Gnocchi Tricolori (C)(E)(V)(G) Gnocchi in a tomato sauce, mozzarella & basil	€ 13.00
Bucatini Puttanesca (C)(G) Bucatini (thick Spaghetti) in tomato sauce, black olives, anchovies, capers & chillies	€ 13.00
Bucatini Pomodoro (C)(V)(G) Bucatini (thick Spaghetti) with tomato sauce, fresh cherry tomatoes & basil	€ 12.00
Pasta pistacchio e pancetta (C)(L)(N)(G) Pasta, pistachios pesto, bacon & cherry tomatoes	€ 15.00

FROM SICILY PREPARED
Andrea age 4



*Riccardo, Age
2, slightly
apprehensive
about going
down the
slide*



*Riccardo,
Age 4, made
to pose for
an innocent
looking
photograph*



*Andrea, Age 3, with a
rather large football*

SECONDI

Bistecca Milanese (C)(L)(E)(G) Breaded and fried beef Paiard	€19.90
Petto di Pollo Valdostana (L)(C)(G) Chicken breast, Mozzarella, smoked ham & tomato sauce	€ 18.50
Calamari Fritti (C)(G) Deep fried calamari in batter	€ 18.50
Paiard di Manzo alla Griglia Grilled beef Paiard	€ 19.00
Pollo alla Griglia Grilled chicken	€ 17.00
Pollo Milanese (C)(L)(E)(G) Chicken Milanese	€ 18.50

I secondi piatti sono serviti con patate sauté
Main courses are served with sautéed potatoes

CONTORNI

Patatine Fritte (C)(L)(E)(G) Sauté potatoes	€ 2.90
Verdure alla Griglia (V) Grilled vegetables	€ 4.80
Pomodorini, rucola e grana (V)(L) Tomatoes with rocket leaves & Grana shavings	€ 4.50
Crocchette di patata (C)(L)(E)(G) Croquettes	€ 3.90

INSALATONE

I Monelli (V)(L) € 12.00

(misticanza, rucola, pomodoro, zucchine, uovo, gamberi e funghi grigliati)
Mixed lettuce leaves, rucola, tomatoes, marrows, egg, shrimps & grilled mushrooms

Greca (V)(L) € 9.50

(misticanza, olive nere, pomodoro, cipolla, peperoni e feta)
Mixed lettuce leaves, black olives, tomatoes, onions, peppers & Feta cheese

Insalata di Pollo (V)(L) € 12.00

(misticanza, rucola, pollo, pomodorini, mais, zucchine grigliata e grana)
Mixed lettuce leaves, rucola, chicken, cherry tomatoes, sweetcorn, grilled zucchini & Grana shavings

Insalata Primavera (V)(L) € 9.90

(misticanza, rucola, pomodorini, feta, acciughe, tonno e fagiolini)
Mixed lettuce leaves, rucola, cherry tomatoes, feta cheese, anchovies, tuna & beans

Insalata Parma (V)(L)(N) € 12.00

(misticanza, pomodori, crudo, bufala, noci e grana)
Mixed lettuce leaves, cherry tomatoes, crudo, bufala, walnuts, grana

Insalata Palermo (V)(C)(G) € 12.00

(misticanza, rucola, breaded grilled chicken, cherry tomatoes, olives, peppers and zucchini)
Mixed lettuce leaves, rucola, pollo impanato e alle griglia, pomodorini, olive, peperoni e zucchini

Riccardo's first birthday party



*Andrea,
Age 3,
patiently
waiting for
the main
course*

LE PIZZE

I Monelli (C)(L)(G) (pomodoro, fior di latte, zucchine, pomodorini, gamberetti, pan grattato, olio e basilico) Tomatoes, fior di latte, courgettes, cherry tomatoes, shrimps, gratin, oil & basil	€ 10.00	Maltese (C)(L)(V)(G) (panna fresca, salmone, gamberetti, fior di latte, rucola, olio e basilico) Fresh cream, salmon, shrimps, fior di latte, rucola, oil & basil	€ 12.00
Terra Terra (C)(L)(N)(G) (provola affumicata, mortadella, cacio cavallo, pistacchi, olio e basilico) Smoked provola, mortadella, cacio cavallo cheese, pistacchios, oil & basil	€ 13.00	Bufalina (C)(L)(G) (pomodoro, Bufala, olio, basilico e grana) Tomatoes, Bufala mozzarella, oil, basil & Grana shavings	€ 9.00
Margherita (C)(L)(V)(G) (pomodoro, fior di latte, olio e basilico) Tomatoes, fior di latte mozzarella, oil & basil	€ 8.00	Schiacciata (Closed pizza) (C)(L)(V)(G) (spinaci, pancetta, olive nere e provola affumicata) Spinach, bacon, black olive & smoked provola	€ 12.50
Capricciosa (C)(L)(G) (pomodoro, prosciutto cotto, salame, funghi, carciofi, fior di latte, olio e basilico) Tomatoes, smoked ham, salami, mushrooms, artichokes, fior di latte, oil & basil	€ 12.00	Vesuvio (Closed pizza) (C)(L)(G) (doppia pizza con base di ricotta, salame, fior di latte e sopra olio e pomodoro) Double pizza with a base of ricotta cheese, salami, fior di latte & a second layer of tomatoes & oil	€ 13.00
Regina Margherita (C)(L)(V)(G) (pomodoro, pomodorini, bufala, grana, olio e basilico) Tomatoes, cherry tomatoes, Bufala mozzarella, Grana, oil & basil	€ 9.50	Tronchetto (Rolled Pizza) (C)(L)(V)(G) (pomodorini, fior di latte, arrotolata con prosciutto crudo, grana, rucola e olio) Cherry tomatoes, fior di latte, rolled with Parma ham, grana, rucola & oil	€ 12.50
Quattro Formaggi (C)(L)(V)(G) (fatta con una selezione di formaggi a piacere del pizzaiolo) Made with a selection of cheeses	€ 11.00	Rolle' (Rolled Pizza) (C)(L)(V)(G) (pomodorini, provola affumicata, prosciutto cotto, spinaci, funghi, olio e rucola) Cherry tomatoes, smoked provola, ham, spinach, mushrooms, oil & rucola	€ 12.00
Lasagna (C)(L)(G) (ricotta, pomodoro, salsiccia fresca, fior di latte, olio e basilico) Ricotta cheese, tomatoes, fresh Sicilian sausage, fior di latte mozzarella, oil & basil	€ 11.00	Boscaiola (C)(L)(V)(G) (porcini, pancetta, pomodorini, provola affumicata, olio e basilico) Porcini mushrooms, bacon, cherry tomatoes, smoked provola, oil & basil	€ 11.00
Siciliana (C)(L)(G) (pomodoro, melanzane fritte, fior di latte, ricotta salata, olio e basilico) Tomatoes, fried aubergines, fior di latte, salted ricotta cheese, oil & basil	€ 10.50	Monti Iblei (C)(L)(V)(G) (pomodoro secco capuliatu, salsiccia Siciliana, ricotta fresca, cacio cavallo, pomodoro, fior di latte, olio e basilico) Sun dried tomatoes, Sicilian sausage, ricotta cheese, cacio cavallo cheese, tomatoes, fior di latte, oil & basil	€ 12.00
Calabrese (C)(L)(G) (pomodoro, provola affumicata, nduja, salami piccante, olio e basilico) Tomatoes, smoked provolone, spicy Calabrese sausage paste, spicy salami, oil & basil	€ 12.00	D.O.P. (C)(L)(V)(N)(G) (prosciutto crudo, porcini, nocciole, rucola, fior di latte, olio e basilico) Parma ham, porcini mushrooms, hazelnuts, rucola, fior di latte, oil & basil	€ 12.00
Ortolana (C)(L)(V)(G) (pomodoro, melanzane, funghi, peperoni, spinaci, fior di latte, olio e basilico) Tomatoes, aubergines, mushrooms, peppers, spinach, fior di latte, oil & basil	€ 11.00	Marinara (C)(V)(G) (pomodoro, aglio, origano, acciughe, capperi, olio e basilico) Tomatoes, garlic, oregano, anchovies, capers, oil & basil	€ 7.50
Pugliese (C)(V)(G) (pomodoro, cipolla, capperi, olive nere, pan grattato, olio e basilico) Tomatoes, onion, capers, black olives, bread crumbs, oil & basil	€ 8.00	Calzone (C)(L)(G) (calzone ripieno di ricotta, salame, pomodoro, fior di latte, olio e basilico) Calzone filled with ricotta cheese, salami, tomatoes, fior di latte, oil & basil	€ 11.00
Sfizziosa (C)(L)(V)(G) (pomodorini, fior di latte, prosciutto crudo, rucola, scaglie di grana, olio e basilico) Cherry tomatoes, fior di latte, cured with Parma ham, rucola, Grana shavings, oil & basil	€ 13.00	Pata Pizza (C)(L)(G) (fior di latte, würstel e patatine) Fior di latte, Würstel & fries	€ 11.50
Tartufo (L)(G) (crema di Tartufo, provola affumicata, speck) Truffle cream, smoked Provola cheese, speck	€ 13.00	Nostromo (C)(L)(V)(G) (pomodoro, cipolla, pomodorini, capperi, tonno, olio e basilico) Tomatoes, onions, cherry tomatoes, capers, tuna, oil & basil	€ 9.00
Ariccia (C)(L)(V)(G) (pomodoro, pomodorini, melanzane, porchetta, grana, bufala, olio e basilico) Tomatoes, cherry tomatoes, aubergines, pork, Grana, bufala, oil & basil	€ 13.00	Chef (C)(L)(V)(G) (panna, prosciutto cotto, funghi, fior di latte, olio e basilico) Cream, ham, mushrooms, fior di latte, oil & basil	€ 10.00
Friarielli (C)(L)(V)(G) (provola, friarielli e salsiccia Siciliana) Provola Cheese, Friarielli vegetable & Sicilian sausage	€ 12.00		

LE FOCACCIE

- Faccia di Vecchia (C)(G) € 4.50
(focaccia con origano, sale e olio)
Focaccia with oregano salt & oil
- Toscana (Raw meat) (C)(L)(V)(G) € 12.00
(focaccia con rucola, carpaccio di manzo, olio e scaglie di grana)
Focaccia with rucola, beef carpaccio, oil & Grana shavings
- Caprese (C)(L)(V)(G) € 10.50
(fior di latte bufala, pomodoro, origano, olio e basilico)
Bufala fior di latte, tomatoes, oregano, oil & basil
- Parmese (C)(G) € 10.50
(San Daniele, rosmarino, olio e sale)
San Daniele ham, rosemary, oil & salt

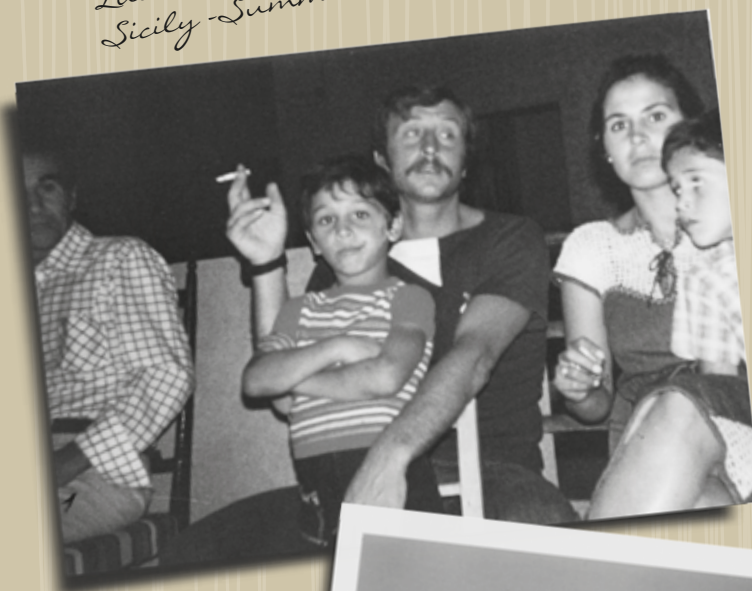
BURGERS

- Beef Angus Dry Aged Burger (C)(L)(E)(V)(G) € 15.00
Tomatoes, lettuce, caramelised onions, Edamer cheese, porchetta, Monelli sauce & fries
- Chicken Burger (C)(L)(E)(V)(G) € 14.00
Breaded fried chicken breast, tomatoes, Edamer cheese, caramelised onions, paprika mayonnaise & fries

DOLCI

- Cassata Siciliana € 5.50
- Profiteroles € 5.50
- Tiramisu € 5.50
- Sorbetto al Limone € 5.50
- Scugnizzi Nutella € 6.00
- Scugnizzi Pistacchio € 6.00
- Panna cotta al Caramello € 5.50

*Luca, dad, mum and Riccardo.
Sicily - Summer 1979*



*Mum, Baby
Luca, La
Nonna and
Riccardo (1972)*



BIBITE

Soft drink	€ 2.80
Juice	€ 2.50
Iced tea	€ 2.50
Spirits	€ 3.00
Deluxe spirits	€ 4.90
Cognac	€ 4.90
Negroni	€ 6.00
Aperol Spritz	€ 6.00
Red Bull	€ 4.50
Acqua Rochetta 75cl	€ 4.00
Acqua Roccelle 75cl	€ 4.00
Espresso	€ 1.40
Espresso macchiato	€ 1.60
Caffe corretto	€ 2.50
Cappuccino	€ 2.50
Latte macchiato	€ 2.50

BIRRE

Cisk small	€ 3.00
Cisk pint	€ 5.50
Cisk Excel small	€ 3.50
Cisk Excel pint	€ 6.00
Shandy small	€ 3.00
Blue Label small	€ 3.50
Heineken	€ 3.50
Budweiser	€ 3.50
Becks	€ 3.50
Moretti	€ 3.50
Strongbow	€ 4.00
Ichnusa non filtrata	€ 4.00
Messina Cristalli di Sale	€ 4.50

*Riccardo and teenage friends,
Sicily 1986.*



Naomi, so adorable...



*Left to right: Riccardo, Dad
(with pizza!), Mum and Luca - 1978*

Orari di apertura
Opening hours

Aperti tutti i giorni eccetto il martedì
Open daily except Tuesday

Pranzo / Lunch: 12:00 - 14:45
Cena / Dinner: 18:45 - 23:00

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