

LUCIANO

GINO D'ACAMPO

Spring & Summer 2026

It's incredibly special for me to launch my first international venture here in Malta, an island whose vibrant people are so welcoming. I was born and raised in Italy, and my homeland has always shaped the way I cook and eat, so it's thrilling to have the opportunity to create a menu that expresses my passion for these authentic Italian dishes.

The dishes reflect the soul and character of Italy's many different regions, and I've included lots of favourites from my books and TV programs.

This spring and summer, I'm looking forward to exploring Malta's fantastic ingredients, and expressing them through my Italian cooking.

This is Italian food as it should be: no compromises. I'm using the best, well-sourced, seasonal ingredients to make sure that every dish brings you the real taste of Italy.

I'm dedicating this menu to my late father, Ciro D'Acampo, who always said to me: "Stop dreaming and get on with it..."



ALLERGY INFORMATION

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

SUSTAINABILITY

We are deeply committed to the provenance of our ingredients, we prioritise local, seasonal, and sustainable produce to ensure freshness while reducing food miles. By partnering closely with the island's farmers, fishermen, and artisanal suppliers, we support our local community through responsible sourcing — from our ethically grown coffee and teas to our market-fresh fish of the day, featuring the finest day-boat catches from our surrounding waters.

 New for Spring & Summer  Vegetarian  Vegan



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250  = €/\$1
More information at reception

Bruschette e Olive

Served on local toasted sourdough bread.

OLIVE Marinated giant Apulian Cerignola olives	€ 6	BRUSCHETTA CON BURRATA, PESTO DI NOCCIOLE DEL PIEMONTE Hazelnut pesto, black truffle & local honey dressing (V) (GF)	€ 12.5
BRUSCHETTA CON TONNO AFFUMICATO In-house smoked bluefin tuna served with lemon buffalo ricotta, Calabrian chilli & 'bottarga di tonno' (cured tuna roe) (GF)	€ 14	BRUSCHETTA PROSCIUTTO DI PARMA E 'NDUJA Parma ham & spicy 'nduja sausage with Gozo honey & pistachios	€ 13.5
BRUSCHETTA AL POMODORO Heritage tomatoes, basil & Gozo extra virgin olive oil (VE)	€ 9.5		

Stuzzichini

to share between 2 people.

In Italy, sharing food is a way of life...

TRE CICCHETTI DAL MARE € 44

A selection of Luciano's favourite antipasti from the sea. (GF)

Ostriche al naturale, two freshly shucked Gillardeau oysters
with lemon & salsa piccante

Calamari fritti, crispy fried squid with courgette, red pepper,
garlic mayonnaise & lemon

Tartare di pesce del giorno, kindly ask your server for today's selection.

ANTIPASTI ALLA LUCIANO € 38

*Start your meal the authentic Italian way! Our chef will present a generous platter of
antipasti, showcasing the rich and diverse flavours from across Italy's regions. From
delicate cured meats and artisanal cheeses to vibrant marinated vegetables and
olives. Each bite offers a taste of Italy's culinary heritage.*

Antipasti

CALAMARI FRITTI Crispy fried squid with courgettes, red pepper, garlic mayonnaise & lemon	€ 19	BATTUTA DI MANZO Black Angus beef tartare, marinated black truffle, Parmigiano Reggiano, egg yolk & local lemon dressing, served with toasted sourdough (GF)	€ 21
FUNGHI MISTI E BURRATA Sautéed medley of mushrooms served with burrata di Puglia, pistachio pesto & toasted focaccia (V) (GF)	€ 17	CAPRESE Buffalo mozzarella, heritage tomatoes, Gozo extra virgin olive oil & fresh basil (V)	€ 18.5
COZZE CON VINO BIANCO Mussels cooked in white wine with garlic, cherry tomatoes & soft herbs, served with toasted focaccia (GF)	€ 18.5	VITELLO TONNATO Thinly sliced poached veal rump with a creamy tuna & caper sauce, anchovies, local capers & fresh herbs (GF)	€ 19
PROSCIUTTO DI PARMA E BURRATA AFFUMICATA Finely sliced Parma ham with smoked burrata, roasted figs, wild rocket leaves, walnuts, 'Leonardi' white balsamic & Gozo honey dressing (GF)	€ 18	CARPACCIO DI GAMBERI Local prawn carpaccio, garlic confit, Calabrian chilli & local lemon zest with fresh herbs (GF)	€ 24

PESCE CRUDO

We source local, seasonal, and sustainable produce wherever possible, ensuring freshness while supporting local fishermen and suppliers. This includes our responsibly caught, market-fresh fish of the day and some of the finest day-boat catches from around the island.

OSTRICHE AL NATURALE (two/four/six) € 14 / € 26 / € 38
Freshly shucked Gillardeau oysters with lemon & salsa piccante

TARTARE DI PESCE DEL GIORNO 
Kindly ask your server for details & market price.



Pasta e Risotto

PASTA GRANDE

Family-style large plates of pasta to share between two.

SPAGHETTI AL TARTUFO € 25 pp
(Serves 2)

Spaghetti alla chitarra with creamy black truffle & pecorino Romano,
with marinated black truffle 

LINGUINE VONGOLE € 27
Palourde clams with their own sweet flavour & plump meat are delicious in this classic Italian pasta dish with white wine, garlic, baby plum tomatoes & Calabrian chilli flakes

LINGUINE PESCATORE € 30
Fresh seafood pasta with red prawns, mussels, clams, calamari, baby plum tomatoes, lemon zest & Calabrian chilli flakes



‘ACQUERELLO’ RISOTTO CON ZUCCHINE E RUCOLA € 18.5
Risotto mantecato with zucchini & rocket, preserved local lemons, pistachio & buffalo ricotta  

TAGLIATELLE ALL’ARAGOSTA € 42
Tagliatelle with sautéed half lobster tail, baby plum tomatoes, white wine, garlic, Calabrian chilli flakes & a lobster sauce 

SPAGHETTI CHITARRA CARBONARA € 20
Spaghetti alla chitarra with crispy guanciale, hen’s egg yolk & pecorino Romano

VESUVIO CON RAGÙ DI CINGHIALE € 23
Slow-cooked wild boar & local Maltese sausage ragù, smoked burrata

VESUVIO ALLA CALABRESE € 18.5
Spicy ’nduja sausage, roasted San Marzano tomato sauce & pecorino Romano 

TAGLIATELLE ALLA BOLOGNESE € 20
Slow-cooked beef ragù with San Marzano tomatoes & pecorino Romano

Gluten free pasta at a supplement of € 4.

PASTA FRESCA

RAVIOLI CON GAMBERI ROSSI € 26
Filled pasta with red prawns, sautéed baby plum tomatoes, fresh basil & prawn bisque sauce



MARKET FRESH FISH

Price according to fish type, weight and market price. Kindly ask your server for details.

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Cooked to your liking in three possible ways.

Al Sale, served with fish velouté

Grilled, served with a 'Salmoriglio' dressing

Braised, All' Acqua Pazza, served with acqua pazza Sauce

Served with lemon, roasted new potatoes and house salad.



Dal Mare

SALMONE IN GUAZZETTO

€ 30

Roasted salmon with sautéed mussels & clams with white wine, red bell peppers in a creamy 'guazzetto' sauce 🍷

TONNO ALLA NAPOLETANA

€ 29.5

Grilled tuna with friarielli, cherry plum tomatoes, Leccino olives, local capers & chilli flakes

POLPO ALLA CALABRESE

€ 34

Tender pan-roasted octopus, 'nduja sausage, heritage cherry tomatoes, Nocellara olives, capers & a fresh basil salsa 🍷

Dall'Orto

MELANZANE ALLA PARMIGIANA € 19.5

Baked layers of aubergine with parmesan & smoked provolone cheese, San Marzano tomatoes & basil pesto 🍷

Dalla Terra

The provenance of our ingredients is extremely important to us. That's why we source quality local produce wherever possible.

COLLO DI MAIALE GRIGLIATO

€ 31

Grilled local neck of pork, fennel, chicory & apple salad, served with a hazelnut & truffle condiment 🍷

VITELLO ALLA MILANESE

€ 35

Crispy fried veal escalope in breadcrumbs, garlic, sage & lemon

GALLETTO ALLA DIAVOLA

€ 29.5

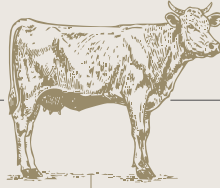
Grilled spatchcock baby chicken marinated in garlic, chilli, rosemary, candied oranges, served with a wild rocket & pickled Tropea onion salad 🍷

All main courses from Dal Mare and Dalla Terra are served with one Contorno of your choice from our freshly made selection of dishes.

Griglia

BISTECCA

*The finest beef, carefully
selected by our chefs.*



PRIME CUTS

Ideal for sharing.

USDA SIRLOIN € 43.5
(300g)

BLACK ANGUS RIBEYE € 45
(300g)

BLACK ANGUS FILLET € 48
(220g)

*Served with one sauce and
one side of your choice.*

**TAGLIATA DI MANZO
ALLA LUCIANO € 90**
(800g)

Prime flank of beef served
with wild rocket, Parmigiano
Reggiano & cherry tomatoes
(Serves 2 to 3 people)

*Served with roasted new potatoes
and seasonal vegetables.*

LE SALSE – SAUCES € 4

Peppercorn | Mushroom Sauce | Red Wine Beef Jus

Contorni

VERDURE DI STAGIONE € 6.5
Seasonal vegetables of the day (V)

INSALATA DELLA CASA € 6
Mixed salad leaves with house dressing (VE)

PATATE AL FORNO € 6.5
Roasted new potatoes with garlic confit & rosemary (V)

INSALATA DI RUCOLA € 6.5
Wild rocket salad with pecorino Romano, cherry tomatoes & extra virgin olive oil (V)

PATATINE FRITTE CON TARTUFO E PECORINO € 8
Potato fries with truffle & pecorino Romano (V)

PATATINE FRITTE € 6.5
Potato fries (VE)

BROCCOLETTI € 7.5
Sautéed tenderstem broccoli with fresh red chilli & garlic (VE)

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