



Small Plates to Share

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Cicchetti, tapas, meze and small plates are small size dishes.

Make a meal of them by ordering several plates and share between all at table.

Gnocco fritto, <i>Prosciutto di Parma, local ricotta</i>	7
Wild mushroom arancini,  <i>black truffle cheese fondue</i>	9
Creamy polenta, Italian sausages 	9
Smoked octopus slider, <i>sweet paprika aioli</i>	8
Lamb chops, <i>Tzatziki</i>	10
Traditional pork Scotch egg	8




Large Plates to Share ... For 2 persons or more

Fritto Misto, <i>calamari, white bait, local fish in season, zucchini, tartar sauce</i>	17
one80 board, <i>gnocco fritto, Parma ham, finocchiona salami, house made sausages, burratina, Scotch egg, artisanal grissini, pan carasau</i>	20

Starters

Duck breast carpaccio,  <i>orange mustard</i>	13
Chicken liver pâté, <i>forest fruit, toasted brioche</i>	13
Fish and shellfish soup 	9
Cauliflower fritters,  <i>Caciocavallo fondue, black truffles</i>	13







Pasta and Risotto

Gnochetti sardi, <i>in slow cooked pork sausage ragu</i>		12 / 15
Wild boar lasagna, <i>Porcini mushrooms</i>		16
'Ravjul tan-nanna', <i>house made rabbit ravioli, braising liquid</i>		14 / 17
Acquerello risotto of wild mushrooms, <i>aged Parmigiano Reggiano</i>	 	13 / 16
Cream of langoustine Acquerello risotto, <i>courgettes</i>		14 / 17

Salad

one80 chicken Caesar salad		16
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Mains

Pan seared brown meagre, <i>buttered spinach</i>		26
Slow cooked octopus stew, <i>toasted sourdough</i>		23
Spatchcock baby chicken, <i>borlotti beans, root vegetables and guanciale cassoulet</i>		23
Lamb rump, <i>pumpkin, Moroccan spices dauphinoise</i>		26
Slow cooked veal cheeks, <i>leek mash, Ruby Port and shallots jus</i>		25
Char grilled fresh beef rib-eye 350grms, <i>artichoke 'alla romana', smoked Molden salt</i>		30
one80 burger in brioche bun, <i>house made beef patty, Caciocavallo, relish, tomatoes, lettuce, brioche bun, house BBQ sauce</i>		16
Fresh Irish Chateaubriand 700grms (for 2) <i>sautéed shallots, oyster and chestnut mushrooms, crispy onion rings, Bearnaise sauce, hand cut chips</i>		77
Aubergine parmigiana 		19.5

Extra Sauces

Creamy porcini, field mushrooms	3
Whiskey, peppercorn	3
Beef rosemary jus	3

Extra Sides


Hand-cut fresh chips	4
Polenta fries	4
Sweet potato fries	4
Truffle Parmesan fries	4.5
Crispy onion rings	3
Rucola, herb salad, parsley, lemon oil dressing	4
Mixed leaves, tomatoes, red onion salad	4
Sautéed onions, oyster, chestnut mushrooms	4.5
Buttered spinach	4


Desserts

Ricotta broken cannolo	7.5
Imqaret <i>date fritters</i>	3 each
Matcha and almond cake	7.5

While we offer menu options not containing gluten, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

Patrons are encouraged to consider the severity of their intolerance levels as per individual requirements and needs.

 Vegetarian selection

 Gluten free selection

WINES (Alcoholic)

Wines ordered online are discounted by 20% from regular restaurant prices.

Sparkling and Champagne	€
Prosecco Extra Dry, Guerrieri Rizzardi, Veneto, Italy	21.50
Prosecco Superiore Dry Cartizze, Borgo Molino, Valdobbiadene, Veneto, Italy	29.00
Bollinger Special Cuvee N.V., Ay, Champagne, France	79.00
Ruinart Blanc De Blancs N.V., Reims, Champagne, France	104.00
Whites	
Isis Chardonnay, Meridiana Estate, Ta Qali, Malta	23.00
Elena Walch Pinot Grigio, Alto Adige, Italy	24.00
Palas Gavi, Michele Chiarlo, Piedmont, Italy	20.00
'Winkl' Sauvignon Blanc, Cantina Terlano, Alto Adige, Italy	35.00
Greco di Tufo, Vesevo, Campagna, Italy	23.75
Sur Sur, Donnafugata, Sicily, Italy	24.00
Beyond the Clouds, Elena Walch, Alto Adige, Italy	62.50
Chablis, J. Moreau & Fils, Burgundy, France	25.50
Sancerre, Pascal Jolivet, Loire Valley, France	29.00
Vallado Branco, Quinta do Vallado, Douro, Portugal	22.00
Sauvignon Blanc Reserva, Santa Carolina, Leyda Valley, Chile	21.00
Gun Metal Riesling, Hewitson, Eden Valley, Australia	26.50
Rose	
Odyssey Grenache-Shiraz Rosé, Marsovin, Gozo	20.00
Lumera Rosé, Donnafugata, Sicily, Italy	22.50
Cote de Roses, Gerard Bertrand, Languedoc, France	21.50
Reds	
1919 Gellewza, Cassar Camilleri, Malta	20.00
Nexus, Merlot, Meridiana Estate, Ta' Qali, Malta	29.00
Lamuri d'Almerita, Tasca D'Almerita, Sicily, Italy	22.50
Palas Barbera D'Asti, Michele Chiarlo, Piedmont, Italy	20.50
Il Bruciato Bolgheri, Tenuta Guado al Tasso, Tuscany, Italy	30.50
Barolo, Pio Cesare, Piedmont, Italy	96.00
Sito Moresco Langhe, Gaja, Piedmont, Italy	79.00
Fleur De Clinet, Château Clinet, Pomerol, France	62.50
Château Le Freyche - St. Emilion Bordeaux, France Merlot - Cabernet Franc	24.50
Ritme Negre, Ritme Celler, Priorat, Spain	30.00
Baby Bush Mourvedre, Hewitson, Barossa Valley, Australia	25.50
Barrel Select Malbec, Bodega Norton, Uco Valley, Mendoza, Argentina	23.75
Dessert and Fortified	
Dolce Vita 'Late Harvest', Camilleri Wines, Malta (500ml)	19.00
Nivole Moscato, Michele Chiarlo, Piedmont, Italy	23.50
Late Bottled Vintage Port, Niepoort, Douro, Portugal	37.50

DRINKS (Alcoholic)

Bulmers Original Cider 500ml	6.50
Old Mout Kiwi & Lime Cider 500ml	6.50
Old Mout Pineapple & Raspberry Cider 500ml	6.50
Cisk Lager 250ml	2.95
Cisk Excel 250ml	2.95
Hopleaf 250ml	2.95
Shandy 250ml	2.75
Budweiser 250ml	3.05
Heineken 250ml	3.05
Corona 330ml	4.00
Guinness Draught Can 440ml	5.50
ISAAC Craft Beer	5.50
NORA Craft Beer	5.50
Nazionale Craft Beer	5.50
ROCK 'N' ROLL Craft Beer	5.50
Lawless Village IPA Craft Beer – Gluten free	5.50

DRINKS (Non Alcoholic)

Harrogate still water	330ml 2.50	750ml 4.00
Harrogate sparkling water	330ml 2.50	750ml 4.00
Red Bull 250ml		3.85
Soda water Britvic 250ml		2.50
Dry Ginger Ale Britvic 250ml		2.50
Bitter lemon Britvic PET 500ml		3.00
Natural Light F&S tonic water 200ml		2.50
Original Indian tonic water London Essence 200ml		2.50
Pomelo & pink pepper tonic water London Essence 200ml		2.50
Grapefruit & rosemary tonic water London Essence 200ml		2.50
Orange & elderflower tonic water London Essence 200ml		2.50
Ginger beer London Essence 200ml		2.75
Mirinda orange drink PET 500ml		3.00
Ice-tea lemon PET 500ml		3.00
Ice-tea peach PET 500ml		3.00
Seven up PET 1.5ltr		5.00
Diet Seven up PET 1.5ltr		5.00
Pepsi PET 1.5ltr		5.00
Diet Pepsi PET 1.5ltr		5.00
Kinnie PET 1.5ltr		5.00
Diet Kinnie PET 1.5ltr		5.00
Apple juice PKT 250ml		2.50
Pineapple juice PKT 250ml		2.50
Peach juice PKT 250ml		2.50
Orange juice PKT 1ltr		4.00
Cranberry juice PKT 1ltr		4.00