ONELLA
WINE STORIES

CHRISTMAS SEASON
Group Menus

MENU 1 — €55 per person

STARTERS TO SHARE

Crispy Cauliflower
Maltese Sausage
Bruschetta
Mozzarella & Pancetta Croquettes
Tuscan Olives, Nuts & Dips

MAINS

Ribeye Steak *or* Salmon
Served with fries and salad

DESSERT

Raspberry Panna Cotta

MENU 2 — €45 per person

SHARING MENU

Cured Meat & Cheese Platter
Tuscan Olives, Nuts & Dips
Crispy Cauliflower
Pancetta & Mozzarella Croquettes
Padrón Peppers
Lamb Sliders

DESSERT

Raspberry Panna Cotta

Add wine and still water for €15 per person

ONELLA
WINE STORIES

CHRISTMAS SEASON

Stand-Up Events

€55 per person

FOOD TABLE

Cured Meats
Selection of Cheeses
Olives, Spiced Nuts & Dips
Biscuits
Crispy Cauliflower

SERVED FOOD

Caprese
Skewers
Bruschetta
Maltese Sausage
Mini Burgers
Pork Bites

DRINKS

Prosecco Welcome Drink
Wine
Beer
Aperol Spritz
Gin & Tonic

DESSERT

Mqaret

VENUE OPTIONS

PRIVATE ROOM · TOP FLOOR:
Up to 35 people
Minimum spend €1,500

EXCLUSIVE USE OF THE WHOLE RESTAURANT:
Up to 55 people
Minimum spend €3,750



ONELLA

WINE STORIES

New Year's Eve Menu

GOAT'S CHEESE & FIG CROSTINI

whipped goat's cheese, sweet figs and a drizzle of honey.

BURRATA & HEIRLOOM TOMATO SHARING PLATE

creamy fresh burrata, marinated heirloom tomatoes, basil oil, balsamic glaze, fresh basil and toasted sourdough.

WILD MUSHROOM RISOTTO

creamy risotto with sautéed wild mushrooms, fresh thyme, aged Parmesan and a touch of truffle oil.

SLOW-BRAISED BEEF CHUCK

tender slow-braised beef chuck with silky potato purée, glazed baby carrots, baby broccoli, crispy shallots and rich red wine jus.

DARK CHOCOLATE & HAZELNUT MOUSSE

rich dark chocolate mousse with toasted hazelnuts.

€65 per person