

ONELLA

WINE STORIES

Menu

For you or to Share

Spiced Nuts, Dip, & Tuscan Olives €12

kalamata-style cured tuscan olives, hummus dip
and nuts served with in-house biscuits

Acorn Fed 100% Jamon Iberico 90g €39

Mixed Platter for 2 €36

artisanal cheeses and cured meats, nuts & dip

Cured Meat Platter €32

Artisanal Cheese Platter €29

Duck Prosciutto & Lardo di Nebrodi €14

cured duck breast, sicilian black pig lard & aged balsamic vinegar

Bruschetta €9

rustic baguette, cherry tomatoes & stracciatella

Baked Brie €16

oven baked with honey, served with toasted bread

Loaded Fries €10

potato fries, mozzarella, pancetta & spring onions

Crispy Cauliflower €12

spicy lemon aubergine dip

House-Crafted Maltese Sausage €12

caramelised crispy onions

Beef Sliders €13

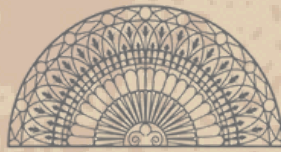
beef patties, smoked applewood cheese, house sauce

Soy-Glazed Pork Bites €15

crispy pork served with sweet soy & sesame seeds

Hot Honey Chicken Wings €14

house sauce, celery



ONELLA

WINE STORIES

Menu

Fresh Plates

Mixed Salad €8

fresh greens and seed biscuits

Heirloom Tomato Salad €13

served with stracciatella & basil oil

Creamy Burrata €16

cherry tomatoes, basil, olive oil

Pinsa

*Our pinsa base is made using a sourdough starter
and Maltese bread flour left to ferment for several hours*

Pinsa dello Chef €19

mortadella, pistacchio, stracciatella, crispy onions

Pinsa Pomodorini €13

mozzarella, cherry tomatoes, fresh basil

Tartufo & Fungi €18

mozzarella, truffle cream, shimeji mushrooms, parmigiano reggiano

Pinsa Tre Colori €17

pomodorini, rucola, parma ham, parmigiano reggiano

Pinsa Inferno €18

blue cheese, hot honey, spianata, mozzarella, tomato sauce

Pinsa Onella €17

figs, goat cheese, walnuts, balsamic, parma



ONELLA

WINE STORIES

Menu

Pasta and Grains

Oven Baked Rosette €18

mortadella & pistachio rosette served
with parmesan and cacio e pepe sauce

Tagliatelle Octopus €19

basil, olives, chili flakes, cherry tomatoes

Spagetti Carbonara €17

guanciale, egg yolk. Pecorino romano

Mushroom Risotto €18

seasonal mushrooms & Parmesan

From the Grill and Sea

Fried Lampuki & Fries €23

maltese twist on fish & chips with mushy peas

Rabbit in Garlic Wine Gravy & Fries €25

local rabbit with gravy

Rump Steak & Fries € 29

medium cooked USDA rump with chimichurri sauce

To Finish

Sweet Vanilla Ricotta €9

melon jam

Imqaret & Gelat tan-Nanna €10

deep fried date cakes & traditional maltese ice-cream

Ice Cream & Sorbet €4 per scoop



ONELLA

WINE STORIES

Menu

The Onella Experience €89 for two persons

Cured Meat Platter
Duck Prosciutto & Lardo di Nebrodi
Bruschetta
Baked Brie
Oven Baked Rosette
House-Crafted Maltese Sausage
Rump Steak
Imqaret & Gelat tan Nanna

Onella Meat Feast €79 for two persons

*Our Meat Feast platter includes a bottle of wine from Giuliana Vicini -
Pecorino or Montepulciano d'Abruzzo for € 79 per two persons*

Grilled Rump Steak
Chicken Wings
Maltese Sausage
Soy Glaze Pork Belly
Fries
One bottle of Giuliana Vicini Pecorino
or Montepulciano d'Abruzzo