



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

Culatello di Zibello & Burrata €19
aged culatello di zibello DOP, fresh burrata,
olive oil

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 €15
cured duck breast, sicilian black pig lard & aged
balsamic vinegar

Creamy Vegetable Soup €10

Bruschetta €9
rustic baguette, cherry tomatoes & stracciatella

Stracciatella & Roasted Peppers €10
served with herb oil on rustic bread

Baked Brie €16
oven baked with honey, served with toasted
bread

Fried Maltese Gbejna €10
sweet and spicy tomato jam

Loaded Fries €10
potato fries, mozzarella, pancetta & spring
onions

Crispy Cauliflower €12
spicy lemon aubergine dip

Parmigiana €13
aubergines, parmesan, tomatoes, olive oil

House-Crafted Maltese Sausage €12
caramelised crispy onions

Pancetta & Mozzarella Croquettes €10

Beef Sliders €13
beef patties, smoked applewood cheese, house
sauce

Soy-Glazed Pork Bites €15
crispy pork served with sweet soy & sesame
seeds

Mixed Green Salad & Seed Biscuits €8

Heirloom Tomato Salad €13
served with stracciatella & basil oil



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PASTA & GRAINS

Onella Classic Baked Rosette €18
mortadella, pistacchio, cacio e pepe sauce

Bauletti al Barolo €16
pasta stuffed with slow cooked beef
marinated in Barolo finished off
with brown butter & sage

Beef Cannelloni €14
hand rolled cannelloni filled with
slow cooked beef ragu

Bucatini in Salsa €18
olive oil, anchovies, onions

Tagliatelle Pistacchio €17
pesto pistacchio, stracciatella, guanciale

Spaghetti Carbonara €17
guanciale, egg yolk, pecorino romano

Spaghetti Amatriciana €17
tomatoes, guanciale, pecorino

Mushroom Risotto €18
seasonal mushrooms & Parmesan

PINSA

Our pinsa base is made using yeast, water,
salt maltese plain flour left to ferment for
several hours

Dello Chef €19
mortadella, pistachio, stracciatella, crispy
onions

Classico €13
mozzarella, cherry tomatoes, fresh basil

La Romana €18
guanciale, pecorino, egg emulsion, black
pepper

Maltija €18
maltese sausage, sundried tomatoes,
gbejna, olives

Tre Colori €17
cherry tomatoes, rucola, parma ham,
parmesan

Tartufo & Fungi €18
mozzarella, truffle cream,
shimeji mushrooms, parmesan

Inferno €18
blue cheese, honey, spianata, mozzarella,
tomato sauce

Onella €17
plums, goat cheese, walnuts,
balsamic, parma ham

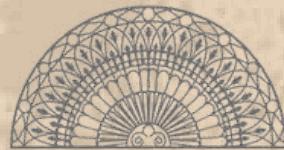
MAINS

Chicken Cutlet & Fries €25
mozzarella, tomatoes

Rump Steak & Fries €29
add mushroom or pepper sauce €2,5

Tomahawk Steak & Fries €89

A show-stopping, bone-in ribeye weighing a minimum of one kilo,
flame-grilled to medium rare for deep, smoky character, then sliced
and served ready to share



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TO FINISH

Affogato €8

vanilla ice cream, espresso shot, coffee liquor

Imqaret & Gelat tan-Nanna €10

deep fried date cakes & traditional maltese ice-cream