

## *Christmas Menus 2025*

### MENU 1

€40 (Sharing Menu)

#### STARTER

Bruschetta Mix

#### MAIN COURSE

Cured Meat and Cheese Platter  
Olives, spiced nuts & dips

#### DESSERT

White Chocolate Blondie &  
Ice Cream

#### DRINKS

½ Bottle of Wine per person  
Giuliana Vicini Pecorino or  
Montepulciano d'Abruzzo  
& Still Water

### MENU 2

€50 (Sharing Menu)

#### STARTER

Creamy Vegetable Soup  
& Toasted Bread

#### MAIN COURSE

Meat Board — USDA Rump Steak,  
Maltese Sausage, Pork Belly, Mini  
Burger Sliders served with fries

#### DESSERT

Imqaret & Ice Cream

#### DRINKS

½ Bottle of Wine per person  
Giuliana Vicini Pecorino or  
Montepulciano d'Abruzzo  
Still Water

*Contact us 7977 3773*



## Christmas Menus 2025

### MENU 3 — €60

#### APPETISER

Bruschetta Mix

#### STARTER

Creamy Vegetable Soup or Duck  
Prosciutto or  
Spaghetti Pomodorini

#### MAIN COURSE

Rump Steak or  
Duck Breast or  
Chicken Schnitzel or  
Parmigiana di Melanzane  
*served with potato fries*

#### DESSERT

Imqaret & Ice Cream

#### DRINKS

½ Bottle of Wine per person  
Giuliana Vicini Pecorino or  
Montepulciano d'Abruzzo  
& Still Water

### MENU 4 — €80

#### APPETISER

Culatello di Zibello and burrata  
(to share)

#### STARTER

Vegetable Soup &  
toasted bread

#### PASTA

Beef Cannelloni

#### MAIN COURSE

Rib eye 250g served with  
potato fries & veg

#### DESSERT

Chocolate salami

#### DRINKS

Michel Lynch Bordeaux Blanc or  
Michel Lynch Bordeaux Rouge  
& Still Water

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ONELLA  
WINE STORIES

## Christmas Eve Menus

### MENU 1

€55

#### APPETISER

Roasted pepper bruschetta

#### STARTER

Cream of pea soup

#### PASTA

Oven baked rosette

#### MAIN COURSE

Rump with red wine jus & fries

#### DESSERT

Chocolate brownie

### MENU 2

€50 (Sharing Menu)

Bruschetta

Duck prosciutto

Cured meat and cheese board

Chocolate brownie

#### DRINKS

½ Bottle of wine per person

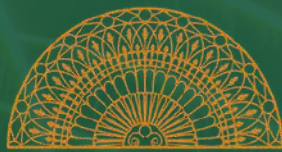
Giuliana Vicini Pecorino or  
Montepulciano d'Abruzzo

Still water

Contact us 7977 3773

We cater to all intolerances and allergies





ONELLA

WINE STORIES

## *New Year's Eve*

### APPETISER

Culatello di Zibello & mozzarella

### STARTER

Roast cauliflower & white cheddar  
soup with chive Oil

### PASTA

Beef cannelloni

### MAIN COURSE

Angus ribeye with pepper sauce

### DESSERT

Chocolate salami

€65

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