



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

Rabbit Liver Pate €12

Served with toasted rustic bread

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, parmigiano, 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

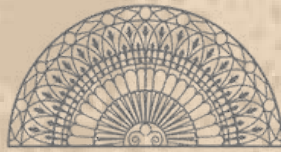
Soy-Glazed Pork Bites €15

crispy pork served with sweet soy & sesame
seeds

Mixed Green Salad & Seed Biscuits €8

Heirloom Tomato Salad €13

served with stracciatella & basil oil



ONELLA

WINE STORIES

Menu

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

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 & Funghi €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



ONELLA

WINE STORIES

Menu

TO FINISH

Affogato €8

vanilla ice cream, espresso shot, coffee liquor

Imqaret & Gelat tan-Nanna €10

deep fried date cakes & traditional maltese ice-cream

White Chocolate & Raspberry Blondie €9

served with vanilla ice cream