



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

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

Baked Brie €16

oven baked with honey, served with toasted
bread

Fried Maltese Gbejna €10

sweet and spicy tomato jam

Crispy Cauliflower €12

spicy lemon aubergine dip

Parmigiana €13

aubergines, parmigiano, tomatoes, olive oil

Pancetta & Mozzarella Croquettes €10

House-Crafted Maltese Sausage €12

caramelised crispy onions

Soy-Glazed Pork Bites €15

crispy pork served with sweet soy & sesame
seeds

Beef Sliders €13

beef patties, smoked applewood cheese, house
sauce

FRESH & LIGHT

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

Totellacci Salmon €17
Black ink stuffed pasta filed with salmon served in a
delicate creamy lemon sauce

Beef Cannelloni €16
hand rolled cannelloni filled with
slow cooked beef ragu

Tagliatelle Pistacchio €18
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

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

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

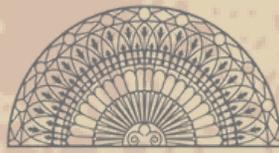
Onella €17
plums, goat cheese, walnuts,
balsamic, parma ham

FROM THE OVEN & GRILL

Chicken Cutlet & Fries €25
mozzarella, tomatoes

Rib-eye Steak & Fries €35
300g grilled Argentinian grass-fed ribeye
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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SWEET AND SAVOURY ENDING

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

Pecan Chocolate Brownie €9

served with vanilla ice cream

Raspberry Pannacotta €9

raspberry coulis

Ice-Cream & Sorbet €4,5 per scoop

Cheese Selection €15

selection of artisanal cheeses