



ONELLA

WINE STORIES

EASTER MENU

Starter

Burrata, Prosciutto di Parma,
Charred Peaches & Walnuts

Intermediate

Asparagus & Pea Risotto

Main

Roasted Pork Belly
served with mash and gravy

Dessert

Figolli & Port

€49 per person

We cater to all food allergies and intolerances.





ONELLA

WINE STORIES

HOLY WEEK MENU

Offered in addition to the à la carte menu

Starter

Mussels in coconut milk

or

Arancini Nero di Seppia

Intermediate

Salmon Tortellacci

or

Spaghetti Prawn Bique

Main

Octopus

or

Grilled Salmon

Dessert

Kwarezimal

€40 per person

We cater to all food allergies and intolerances.

