



ONELLA

WINE STORIES

Menu

FOR YOU OR TO SHARE

Spiced Nuts, Dip, & Tuscan Olives €12

cured tuscan olives, hummus dip and nuts
served with in-house biscuits

Acorn Fed Jamon Iberico 90g €39

Culatello di Zibello & Burrata €19

aged culatello di zibello DOP, fresh
burrata, olive oil

Mixed Platter for Two €36

artisanal cheeses & cured meats,
nuts & dip

Artisanal Cheese Platter €29

Duck Prosciutto & Lardo di Nebrodi €15

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

Bruschetta €9

cherry tomatoes & stracciatella

Baked Brie €16

oven baked with honey, toasted bread

Fried Gbejna €10

served with home-made tomato jam

Crispy Cauliflower €13

spicy lemon hummus dip

Parmigiana €13

aubergines, parmigiano, tomatoes,
olive oil

House-Crafted Maltese Sausage €12

caramelised crispy onions

Soy-Glazed Pork Bites €15

crispy pork served with sweet soy &
sesame seeds

Lamb Sliders €14

lamb patties, greek yogurt citrus sauce,
home made pickled onion

Pancetta & Mozzarella Croquettes €10

spicy garlic mayo

Pulled Duck Croquettes €10

served with a spicy plum sauce

Pan Fried Octopus €16

mediterranean tomato salad & olives

Squid Ink Arancina €9

calamari, citrus, greek yogurt sauce

Mussels Pot €14

tomato sauce, white wine, parsley

Mixed Green Salad & Seed Biscuits €9

Heirloom Tomato Salad €13

served with stracciatella & basil oil



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PASTA & GRAINS

Every pasta we serve begins with the finest ingredients and skilled hands, made fresh to honour tradition and elevate every dish. It's our way of turning something humble into something quietly exceptional.

Bauletti al Barolo €17

pasta stuffed with slow cooked beef marinated in Barolo finished off with brown butter & sage

Rigatoni Carbonara €17

guanciale, egg yolk. pecorino romano

Tagliatelle Amatriciana €18

san marziano tomatoes, guanciale, pecorino

Beef Cannelloni €16

hand rolled pasta filled with slow cooked ragu

Casarecce Pistacchio €19

pesto pistacchio, stracciatella, guanciale

Salmon Tortellacci €17

black ink stuffed pasta filled with salmon served in a delicate creamy lemon sauce

Tagliatelle con Cozze alla Tarantina €18

mussels, tomato sauce, parsley

Prawn Bisque Tagliatelle €20

Slow cooked prawn bisque.

Finished with succulent prawns and fresh herbs

PINSA

Crafted using a carefully nurtured sourdough and 24hr cold fermentation, our pinza base develops a light, airy texture with a perfectly crisp finish. The extended fermentation not only enhances flavour but makes the dough easy to digest.

Dello Chef €19

mortadella, pistachio, stracciatella, crispy onions

Classico €15

mozzarella, cherry tomatoes, fresh basil

Maltija €19

maltese sausage, sundried tomatoes, ġbejna, olives

Tartufo & Fungi €19

mozzarella, truffle cream, shimeji mushrooms, parmesan

Inferno €18

blue cheese, honey, spianata, mozzarella, tomato sauce

Onella €18

plums, goat cheese, walnuts, balsamic, parma ham



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FROM THE OVEN & GRILL

Pan Fried Salmon & Fries €25

romesco, salad

Stuffed Roasted Pork Belly €24

served with silky mash and pepper sauce

Tomahawk Steak & Fries €89

1kg bone- in ribeye flame grilled to medium rare for a deep & smoky character. Served sliced to share

Rib-eye Steak & Fries € 35

300g grilled Argentinian grass-fed ribeye
Add Mushroom or Pepper Sauce € 2,5

Onella Burger €19

brioche bun, beef patty, bacon jam, smoker cheese, burger sauce, potato fries
add egg €2

BITES

Potato Fries €5

Truffle Fries €7

Sweet Potato Fries €7

Focaccia Bread €4



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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