

Tasting Menu

With optional wine pairing

Amuse Bouche

a combination of snacks prepared by our chefs

Prosecco – Veneto, Italy

Local Asparagus

spring veg, paleta di bellota, cashew nut puree

Meridiana Fenini Vermentino – Ta Qali, Malta

Kangaroo Tartare

egg flavours, spicy marination

Kamnik The Orange Gewurztraminer – Skopje, North Macedonia

Local Charred Octopus

pimentos, almonds, fennel

Mesa Primo Scuro Cannonau – Sardegna, Italy

Saffron & Paleta de Bellota Risotto

aged carnaroli rice, 700 days aged paleta di belota, albacete saffron

Pio Cesare Il Nebbio – Piemonte, Italy

Duo of Rabbit

sous vide rabbit leg, liver tartlet, marsala jus

Moillard Beaune – Burgundy, France

Home Made Cannoli

gelat tan-nanna

Pio Cesare Moscato d'Asti – Piedmont, Italy

Tasting Menu € 48

Wine pairing € 39

Add Gillardeau Oysters € 5.50 each



ONELLA

WINE STORIES