

# Tasting Menu

*With optional wine pairing*

## Amuse Bouche

*a combination of snacks prepared by our chefs*

Prosecco – Veneto, Italy

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## Zucchini Mille Feuille

*peanut & chevre mousse, pomegranate granita*

Meridiana Fenini Vermentino – Ta Qali, Malta

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## Kangaroo Tartare

*egg flavours, spicy marination*

Gerard Bertrand Orange Gold – Languedoc, France

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## Pot of Mussels

*mussels served with a creamy coconut chowder*

Pio Cesare Rosy – Piedmont, Italy

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## Saffron & Paleta de Bellota Risotto

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

Primo Scurp Cannonau – Sardegna, Italy

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## Sous Vide Chicken Breast

*pancetta affumicata, carrot & orange puree, jus*

Villa Pani Barbaresco – Piedmont, Italy

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## 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