



# 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



# ONELLA

WINE STORIES

## Menu

### 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 pinsa 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, gbejna, 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



# ONELLA

WINE STORIES

## Menu

### 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



# ONELLA

WINE STORIES

## Menu

### 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