



ONELLA

WINE STORIES

Menu

For you or to Share

Spiced Nuts, Olives & Dip €9
served with home-made biscuits

Bread & Olives €6
homemade bread with house-marinated olives

Acorn Fed 100% Jamon Iberico 70g €36
served with home-made biscuits

Fette di Lambchetta €16
Thin slices of roasted lamb saddle with sage salt, parmesan, arugula

Kangaroo Tartare €17
spicy marination, smoked salt, egg yolk

Duck Prosciutto €14
Lardo stagionato, olive oil, aged balsamic vinegar

Local Whipped Ricotta €12
crispy speck, confit tomato, home-made focaccia

Huevos Estrellados €13
paprika-flavoured potatoes, caramelised onions, fried egg

Crispy Cauliflower € 12
spicy lemon aubergine dip

Homemade Maltese Sausage €10
caramelised onions

Pork Bites €15
sesame seeds, sweet soy

Nduja & Honey Chicken Wings €14
celery



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Platters

Artisanal Cheese Platter €29

Mixed Plater for 1 €20

Mixed Platter for 2 €36

Additional € 18 per person

Selection of cured meats and cheese, nuts & dip

Focaccia

Chef's Focaccia €19

pistachio pesto, mortadella romagnola, stracciatella di bufala

Pecorino & Anchovy Focaccia €18

pecorino sardo, black pepper, olive oil, anchovies

Focaccia Primavera €16

rucola, fresh tomatoes, fleur de sel, coppa stagionata, olive oil

Lambchetta Focaccia €17

tomato, rosemary, almond pesto, pecorino dolce

Pasta

Wild Boar Lasagne €18

smoked räucherkäse cheese

Agnolotti del Plin €17

italian butter, sage, parmesan

Octopus Tagliatelle €18

traditional maltese octopus stew



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Mains

Sous-Vide Chicken €20

Sweet corn, jus

Steak & Fries €29

USDA rump steak served medium with bourgignon sauce

Sides

Savoury Biscuits €3

Home-Made Bread €2,5

Oregano & Rosemary Focaccia €4

Potato Fries €5

Mixed Salad €5

Desserts

Strawberries & Sweet Vanilla Ricotta €9

Biscuit crumble

Chocolate Brownie €9

Hazelnuts, vanilla ice-cream

Ice Cream & Sorbet €4 per scoop