



# ONELLA

WINE STORIES

## Menu

### For you or to Share

**Spiced Nuts, Dip, & Tuscan Olives €12**

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

**Acorn Fed 100% Jamon Iberico 90g €39**

**Culatello di Zibello & Burrata €19**

aged culatello di zibello DOP, fresh burrata, olive oil

**Mixed Platter for 2 €36**

artisanal cheeses and cured meats, nuts & dip

**Cured Meat Platter € 32**

**Artisanal Cheese Platter € 29**

**Duck Prosciutto & Lardo di Nebrodi €15**

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

**Fish Soup €13**

**Bruschetta €9**

rustic baguette, cherry tomatoes & stracciatella

**Stracciatella & Roasted Peppers €10**

served with herb oil on rustic bread

**Baked Brie €16**

oven baked with honey, served with toasted bread

**Loaded Fries €10**

potato fries, mozzarella, pancetta & spring onions

**Crispy Cauliflower €12**

spicy lemon aubergine dip

**House-Crafted Maltese Sausage €12**

caramelised crispy onions

**Pancetta & Mozzarella Croquettes €10**

**Beef Sliders €13**

beef patties, smoked applewood cheese, house sauce

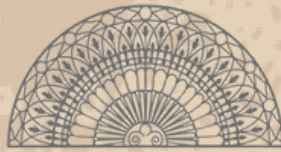
**Soy-Glazed Pork Bites €15**

crispy pork served with sweet soy & sesame seeds

**Mixed Green Salad & Seed Biscuits €8**

**Heirloom Tomato Salad €13**

served with stracciatella & basil oil



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### PASTA & GRAINS

**Mortadella & Pistacchio Baked Rosette €18**  
cacio e pepe sauce

**Bucatini in Salsa €18**  
olive oil, anchovies, onions

**Spaghetti Carbonara €17**  
guanciale, egg yolk, Pecorino romano

**Spaghetti Bolognese €17**  
slow cooked beef, soffritto, tomato ragu

**Mushroom Risotto €18**  
seasonal mushrooms & Parmesan

### Pinsa

*Our pinsa base is made using yeast, water, salt & Maltese plain flower left to ferment for several hours*

**Dello Chef €19**  
mortadella, pistachio, stracciatella, crispy onions

**Classico €13**  
mozzarella, cherry tomatoes, fresh basil

**Tartufo & Fungi €18**  
mozzarella, truffle cream, shimeji mushrooms, parmesan

**Tre Colori €17**  
cherry tomatoes, rucola, parma ham, parmesan

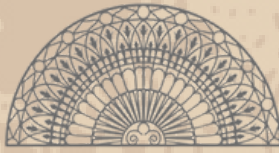
**Inferno €18**  
blue cheese, honey, spianata, mozzarella, tomato sauce

**Onella €17**  
figs, goat cheese, walnuts, balsamic, parma ham

### FROM THE GRILL & SEA

**Fried Lampuki & Fries €26**  
Maltese twist on fish & chips with mushy peas

**Rump Steak & Fries €29**  
medium cooked USDA rump  
add mushroom or pepper sauce €2,5



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### TO FINISH

**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*

**Cheese Selection € 15**

*selection of artisanal cheeses*