

ONELLA

WINE STORIES

Menu

For you or to Share

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

Bread & Fried Olives € 6
Homemade bread with nduja olives

Acorn Fed 100% Jamon Iberico 50g € 26
home-made biscuits

Fette di Lambchetta € 16
sage salt, parmesan, arugula

Beef Tartare € 17
spicy marination, pickled fennel

Duck Prosciutto € 12
lardo, olive oil, aceto balsamico

Chef's Soup € 10

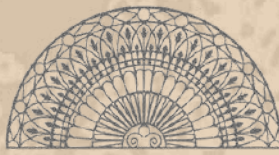
Parmesan Bites € 9
almond & rosemary pesto

Vegetable & Bean Samosas € 9
coriander yoghurt

Homemade Maltese Sausage € 10
caramelised onions

Crispy Soy Glazed Pork Belly € 15
spring onion

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 € 17

pistachio pesto, mortadella romagnola, stracciatella di bufala

Pecorino & Anchovy Focaccia € 18

pecorino sardo, black pepper, olive oil, anchovies

Lambchetta Focaccia € 17

tomato, rosemary, almond pesto, pecorino dolce

Pasta

Risotto ai Funghi € 18

parmesan, funghi porcini, mushroom jerky

Maccheroni al Torchioal Ragū di Manzo € 18

braised beef ragu, parmesan, tomato

Octopus Tagliatelle € 17

traditional maltese octopus stew



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Mains

Fried Rabbit € 19
wine & garlic gravy

Steak & Fries € 29
rump steak served medium, bourgignon sauce

Sides

Savoury Biscuits € 3
Home-Made Bread € 2,5
Oregano & Rosemary Focaccia € 4
Potato Fries € 5
Mixed Salad € 5

Desserts

Cannoli € 9
sweet orange ricotta, chocolate chips, maple syrup, vanilla ice-cream

Tiramisu € 9
mascarpone, home brewed coffee, bitter chocolate

Ice Cream & Sorbet € 4 per scoop