



ONELLA

WINE STORIES

Menu

For you or to Share

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

Focaccia & Olives €6
rosemary & oregano focaccia served with marinated olives

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

Mixed Salad €6
green salad

Duck Prosciutto €14
lardo di nebrodi, olive oil, aged balsamic vinegar

Fresh Local Soft 'Ġbejna' €10
fresh soft cheeselet, olive oil, sea salt, flavoured water biscuits

Bruschetta €9
rustic baguette, cherry tomatoes & straciatella

Loaded Fries €10
potato fries, smoked cheese, guanciale

Crispy Cauliflower €12
spicy lemon aubergine dip

House-Crafted Lamb Sausage €14
caponata

Burger Sliders €12
beef patties, smoked applewood cheese, house sauce

Pork Bites €15
crispy pork served with sweet soy & sesame seeds

Nduja & Honey Chicken Wings €14
celery



ONELLA

WINE STORIES

Menu

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

PINSA

Pinsa dello Chef €19

mortadella, pistacchio, stracciatella, crispy onions

Pinsa alla Puttanesca €18

olives, tomato, garlic, pecorino sardo, anchovies, basil

Pinsa al Tartufo €18

truffle cream, spianata, parmigiano reggiano

Pinsa Tre Colori €17

pomodorini, rucola. parma ham, parmigiano regiano

Pinsa Onella €17

figs, goat cheese, walnuts, balsamic, parma

Pasta

Oven Baked Rosette €18

mortadella, pistacchio, parmigiano reggiano, cacio e pepe

Agnolotti del Plin €17

beef filled pasta, truffle butter emulsion, parmesan, herbs



ONELLA

WINE STORIES

Menu

Mains

Rabbit in Garlic Wine Gravy & Fries €25

local rabbit with carrot puree

Steak & Fries €29

medium cooked USDA rump with jus

300g Beef Rib-Eye & Fries €35

chimichurri

Sides

Savoury Biscuits €3

Home-Made Bread €2,5

Oregano & Rosemary Focaccia €4

Potato Fries €5

Mixed Salad €5

The Onella Experience €38

Onella Meat Feas €69.90 per 2

**Onella meat feast includes a bottle of
giuliana vicini pecorino or montepulciano d'abruzzo**

Desserts

Sweet Vanilla Ricotta €9

melon jam

Imqaret & Gelat tan-Nanna €10

deep fried date cakes & traditional maltese ice-cream

Ice Cream & Sorbet €4 per scoop