



ONELLA

WINE STORIES

## Valentine's Day Menu

### Snacks

Speck, Confit tomato, aged balsamic vinegar of Modena,  
*Local Olive Oil & Home-Made Focaccia*

### Starter

Wild boar ragu tagliatelle  
*Truffle cream*

or

Pan-seared scallops  
*Lardo di nebrodi & saffron emulsion*

### Main Course

500g USDA rump steak (to share)  
*Bourgignon sauce*

or

Stuffed local pork fillet  
*Apple & sultanas, jus*

or

Red snapper  
*Lobster bisque & lobster beignet*

### Dessert

Tiramisu  
*Creamy mascarpone, coffee, ladyfingers*

or

Warm chocolate cake  
*Blood orange sorbet, chocolate soil*

Supplements oysters € 4 (each oyster), cinco jotas Jamon de Bellota 50g € 25 , cheese board € 15

€ 49 per person



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## Valentine's Day Menu

*Vegan and Gluten Free*

### Snacks

Fried olives, aged balsamic vinegar of Modena,  
local olive oil & home-made focaccia

Pickled & preserved vegetables with hummus,  
served with hummus & flax & chia seed crisp

### Starter

Oglio e aglio spirulina pasta

or

Celeriac medallion

*Saffron broth & paprika tapioca chips*

### Main Course

Salt baked barbecue beetroot

*Chimichurri & arugula*

Braised fennel

*Caponata, coriander & dill*

### Dessert

Chocolate almond cake

or

Poached vanilla pear

*Oat crumble & blueberries*

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