

Menu

9th September

APPETISERS

FOR YOU OR TO SHARE

Spiced Candied Nuts & Olives € 6

Homemade Beer Bread & Olives € 7
rustic bread, nduja olives, sweet kunserva

Creamy Burratina € 16
confit tomatoes, herbs, olive oil, balsamic vinegar

Zucchini Carpaccio € 12
chevre mousse, pomegranate, lemon oil

Tuna Tartare € 15
spicy marination, ponzu jelly, furikake

Bruschetta € 8
fresh cherry tomato, aged balsamic vinegar

Smoked Cheese Garlic Bread € 8
guanciale

Comté Cheese Bites € 9
served on a creamy chive and piment d'espelette

Onion Bhaji € 8
served on a bed of spiced lentil puree

Maltese Sausage & Caponata € 9
served with home-made focaccia

Soy Glazed Pork Belly € 13
spring onion

Crispy Buttermilk Chicken Mini Burgers € 14
home-made brioche bun, chipotle mayo, slaw

Fenkata Spring Rolls € 12
black garlic ketchup

Cisk Battered Lampuki € 15
mushy peas, rose vinegar

Calamari Fritti € 12
saffron tartare, garlic, herbs

THE ONELLA EXPERIENCE

Indulge in unique, mouthwatering and unlimited Onella dishes until you ask us to stop serving you € 35 per person

FOCACCIA

Chef's Focaccia € 17
pistachio pesto, mortadella romaniola, stracciatella di bufala

Pecorino & Anchovy Focaccia € 18
pecorino sardo, black pepper, olive oil, anchovies

Onella Focaccia € 15
spicy spianata, fennel salami, scamorza affumicata

Emilia Romagna Focaccia € 18
24 month aged parma ham, Parmesan, rucola, olive oil

PASTA

Truffle Risotto € 19
*aged carnaroli, mushroom ragu, truffle paste
fresh truffle €2 per gram*

Onella Baked Rosette € 15
Pistacchio pesto, parmesan, mortadella, cacio e pepe

Seafood Tortellini € 20
Squash puree, squid ink cream, bottarga

Tagliatelle Bolognese € 16
home-made pasta, beef ragu, soffritto, parmigiano reggiano

MAINS

Sous Vide Chicken Breast € 18
pancetta affumicata, carrot & orange puree, jus

Argentinian Ribeye Tagliata € 24
rucola, olive oil, parmigiano reggiano

SIDES

only available when ordering other dishes

Home-Made Bread € 2,5
Home-Made Focaccia € 3
Savoury Biscuits € 2,5
Steak Fries € 4,5
Mixed Salad € 4,5

DESSERTS

Mini Mqaret € 9
gelat tan-nanna

Semi Freddo of Sweet Ricotta & Honey € 9
chocolate soil, ruby chocolate parfait

Ice Cream & Sorbet € 3,5 per scoop

