



ONELLA

WINE STORIES

Valentine's Day Menu

Selection of antipasti
Home made bread / focaccia

Beetroot Mille Feuille
Goat Cheese

Duck Ragu ravioli
Dark chocolate jus, in house cured duck

Wild Boar
Jus, miso
or
Fish of the Day
Dashi broth mushrooms

Mains served with confit potato and roasted veg

Artisanal cheese

Strawberry Cheesecake

€ 55

Gillardeau Oysters € 5.50 each



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Valentine's Day Menu

Paired with wine (optional)

Selection of antipasti

*Home made bread / focaccia
Fidora Prosecco Rose (Veneto, Italy)*



Beetroot Mille Feuille

*Goat Cheese
Arzuaga Fan d'Oro (Ribera del Duero, Spain)*



Duck Ragu ravioli

*Dark chocolate jus, in house cured duck
Schloss Gobelsburg Zweigl Reserve (Niederosterreich, Austria)*



Wild Boar

*Jus, miso
Castello di Querceto il Picchio Chianti Classico Gran Selezione (Tuscany, Italy)*

or

Fish of the Day

*Dashi broth mushrooms
Las Fincas Rosado Fermentado (Tres Riberas, Spain)*

Mains served with confit potato and roasted veg



Artisanal cheese

Kamnik Kratoshija 2021 (Skopje, North Macedonia)



Strawberry Cheesecake

Maynards White Port (Oporto, Portugal)

€55

Add €45 for wine pairing

Gillardeau Oysters € 5.50 each



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Valentine's Day Menu

Vegeterian option

Carpaccio of Seasonal Vegetables
Home made Bread & Focaccia



Beetroot Mille Feuille
Goat Cheese



Saffron Aged Carnaroli Risotto
Aged Parmesan, fennel



Salt Baked Celery Heart
Bloody Mary Sauce, baby corn



Artisan Cheese Selection



Strawberry Cheese Cake

€55