

Menu

16th January

APPETISERS

FOR YOU OR TO SHARE

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

Bread & Fried Olives € 6
Homemade bread with nduja olives

Creamy Burrata € 18
gentlemen's relish, hazelnut textures

Acorn Fed 100% Jamon Iberico 50g € 25
home-made biscuits

Duck Prosciutto € 11
lardo, olive oil, aceto balsamico

Chef's Soup € 9

Pork Croquettes € 9
paprika mayo

Parmesan Bites € 8
romasco dip

Vegetable Samosas € 9
coriander yoghurt

Crispy Cauliflower € 9
charred aubergine & lemon dip

Beef Sliders € 14
celeriac remoulade, home-made chipotle mayo

Parmigiana € 13
aubergine & mozzarella layers, basil, parmigiano reggiano

Homemade Maltese Sausage € 10
caponata

Crispy Soy Glazed Pork Belly € 15
spring onion

Nduja & Honey Chicken Wings € 14
celery

MIXED PLATTER

Build your own platter to be
shared by 2 € 18 per person
See page 2

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,

Bruschetta Focaccia € 14
cherry tomatoes, olive oil, basil, stracciatella

PASTA

Duo of Rosette € 18
*mortadella & parmigiano reggiano, wild hare &
mushroom, jus, cacio e pepe*

Rigatoni Carbonara € 17
egg yolk, pecorino romano, onella pepper mix

MAINS

Fried Rabbit € 18
wine & garlic gravy

Steak & Fries € 29
rump steak served medium, café de paris, fries

SIDES

only available when ordering other dishes

Home-Made Bread € 2,5
Oregano & Rosemary Focaccia € 4

Savoury Biscuits € 3

Steak Fries € 5

Mixed Salad € 5

THE ONELLA EXPERIENCE

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

DESSERTS

Mini Mqaret € 9
gelat tan-nanna, orange & maple syrup, chilli

Chocolate Fudge Cake € 9
Chocolate soil, ginger sorbet

Ice Cream & Sorbet € 4 per scoop



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THE ONELLA PLATTERS

build your own platter

Charcuterie Board € 16 per person

To choose 5 from list below

Prociutto Cotto – Emilia Romagna, Italy
Salami Finocchio – Emilia Romagna, Italy
Mortadella Romagnola – Emilia Romagna, Italy
Salame Sunio Nero del Nebrodi – Sicilia, Italy
Coppa di Suino – Sicilia, Italy
Chorizo Iberico – Salamanca, Spain
Spianata Piccante – Calabria, Italy
Lonza – Sicilia, Italy

Artisanal Cheese Platter € 29

Serves 2

To choose 6 cheeses from the list below

Parmigiano Reggiano - Italy, cow's milk, hard, unpasteurized
Re di Bufala al Te Rosso - Italy, buffalo milk, blue, pasteurized
Raucherhase - Alto-Adige, cow's milk, soft, unpasteurized
Tartufo Brigante - Italy, sheep's milk, semi-soft, unpasteurized
Tomme de Savoie - France, cow's milk, semi-hard, pasteurized
Pecorino Sardo - Italy, sheep's milk, semi-hard, pasteurized
St. Heray Camembert - France, goat's milk, soft, pasteurized
Comte - France. Cow's milk, semi-hard, unpasteurized

Mixed Platter € 18 per person

Selection of cured meats and artisanal cheeses, nuts, dip



ONELLA

WINE STORIES