

Menu

1st February

APPETISERS

FOR YOU OR TO SHARE

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

Creamy Burrata € 18
gentlemen's relish, hazelnut textures

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

Beef Tartare € 15
spicy marination, pickled fennel

Duck Prosciutto € 11
lardo, olive oil, aceto balsamico

Chef's Soup € 9

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

Homemade Maltese Sausage € 10
caponata

Crispy Soy Glazed Pork Belly € 15
spring onion

MIXED PLATTER

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

PASTA

Risotto ai Funghi € 18
parmesan, funghi porcini, mushroom jerky

Tagliatelle al Ragù di Manzo € 18
beef ragu, parmesan, tomato sauce

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

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

Lemon Meringue € 9
a creamy lemon dessert

Tiramisu € 9
*mascarpone, home brewed coffee, bitter
chocolate*

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