

ONYX
RESTAURANT & BAR

ONYX

A La Carte Menu

ANTIPASTI/STARTERS

FOR THE TABLE

Olives | 4
Homemade Focaccia | 4
Homemade Bread | 3

TO SHARE

ANTIPASTO ALL ITALIANO | 24

Mixed cured sliced Meats, sliced Cheeses, homemade Focaccia, Cheese Fondant, Olives, Pesto Mayonnaise, Burrata cheese and Gherkins.

COLD DISHES

CAPRESE TRICOLORI | 11

Slices of fior di latte mozzarella, slices of vine tomatoes and slices of avocado with hints of basil

BRUSCHETTE ITALIANE | 6

Two slices of homemade Italian bread topped with the Italian traditional mix of chopped tomato, onion, basil and garlic oil.

OSTRICHE | 12

Three fresh rock oysters served with red onion and vinegar dip, lemon wedge and orange wedge. Sprinkled with pomegranate seeds and decorated with passion fruit wedge.

CAPONATA ALLA SICILIANA | 9

Chopped and fried aubergine, cooked with celery, caper, onions, basil, pine nuts and olives and tomato sauce, drizzled with glazed balsamic vinegar

INSALATA DI POLPO E PATATE | 11

Marinated octopus served with baby potatoes on a velvety puree of potato, parsley, red vinegar and garlic oil



HOT DISHES

ZUPPA DEL GIORNO | 7

Soup of the day served with homemade Croutons

FORMAGGIO CAPRINO | 10

Deep fried breaded Goats Cheese, served with Rocket, Fig jam and Walnuts

CALAMARI FRITTE | 11

Deep fried fresh baby Squid served with homemade Tartare sauce and lemon wedge

SOUTE DI COZZE | 12

Fresh Mussels cooked with Garlic, Cherry Tomatoes, Parsley, Chilli and White Wine served with toasted Garlic homemade Bread

MOZZARELLA RIPIENA CON FUNGHI E SALSICCIA | 8

Stuffed Mozzarella balls with Mushrooms and Sausages rolled in breadcrumbs and deep fried, served in a bed of Rocket and a Cheesy dressing

CAPESANTE | 16

Seared Scallops served with Cauliflower and Walnut puree, Rocket salad and sprinkled with Walnuts and Pomegranate seeds

PANE AL'AGLIO | 6

Garlic butter layered on a toasted homemade Bread

GAMBERI TEMPURA | 13

Tempura Prawns served with Yum Yum sauce

GAMBERI AL VERDE | 14

King Prawns cooked in White Wine, Parsley, Garlic, Cherry Tomato



MAINS

PRIMI/ PASTA AND RISOTTO

TAGLIATELLE ALLA GIGI | 16

(Dish inspired by our Head Chef Luigi)

Tagliatelle pasta cooked with fresh Shrimps, Pine Nuts, Cherry Tomatoes, White Wine Rocket and Buffalo cream

LASAGNA | 12

Pasta sheets layered with Bolognese sauce and Bechamel sauce drizzled with Basil sauce, Cherry Tomato sauce and Parmigiana sauce

PENNE PICANTE | 16

Penne cooked in spicy Tomato sauce, Beef Chunks and Sun-Dried Tomato

SPAGHETTI BOLOGNESE | 16

Spaghetti cooked with Bolognese sauce braised with Minced Beef and Minced Pork and Herbs

GNOCHETTI AL SALMONE E STRACCITELLA | 14

Potato pasta cooked with fresh Salmon, diced Onions and pulled Buffalo Mozzarella

LINGUINE ALLA MARINARA | 17

Linguine pasta cooked with a luxury Seafood mix, Garlic, Parsley, Cherry Tomatoes and White Wine

CARBONARA VERA | 13

The original carbonara dish. Spaghetti cooked with Guanciale (pork cheek), black pepper, Egg yolks and Pecorino Cheese

FUSILLI 'NDUJA AND BURRATA | 16

Fusilli pasta cooked with Chilli, rich Tomato and spicy Nduja topped with Burrata Cheese

RISOTTO SPECIALITA DI ONYX | 17

Risotto cooked in White Onions, Courgettes and Prawn sauce served with cold Prawn Tartare prepared with lemon juice

RISOTTO PORCINI | 15

Risotto cooked with white diced Onions and Porcini Mushrooms, diced Onions, Garlic, Parsley and grated Parmesan
(Vegan option available)



CARNE / MEATS

POLLO MILANESE CON BOLOGNESE | 17

Breaded Chicken Breast, served with Spaghetti Bolognese, a sauce cooked with Minced Beef and Minced Pork and Herbs, layered with Melted Mozzarella
(add Cheese Fondant for extra £2.50)

POLLO ALLA CACCIATORA | 17

Chicken Breast stripes Casserole, cooked with Onions, Olives, Tomatoes, Bell Peppers, White Wine and Herbs
(suggested side: Rondele di Patate)

COSTOLLETA D'ANGELO | 21

Lamb cutlets cooked in Red Wine reduction and served with homemade Roast Potatoes
(suggested side: Fagiolini)

FILLETO ALLA GRIGLIA | 32

Grilled Fillet Steak, served with baked Parmesan and Herbs, slices of potato and Peppercorn sauce.
(suggested side: Funghi All'aglio)
(Add Prawns and Caviar for extra £5)

BISTECCA FIORENTINA | 39

T bone steak (400-500gr) served with Roast Potatoes, grilled Mushrooms and grilled Cherry Tomatoes.
(suggested side: Funghi All'aglio)
(Add Prawns and Caviar for extra £5)

FEGATO ALLA VENEZIANA | 21

Calf's liver cooked in red and white Onions and White Wine
(suggested side: Rondele di Patate)

WAYGU BURGER | 18

Premium Wagyu Beef Burger with Cheese and Salad, served with Onion Rings, Chips and Burger sauce
(add Cheese Fondant for extra £2.50)
(add Crispy Bacon for £2)



PIZZA

MARGHERITA | 11

Tomato, Mozzarella and Basil

PISTACCHIOSA (BIANCO) | 12

Mozzarella, Pistachio and Mortadella (white pizza)

PEPPERONI PIZZA | 12

Tomato sauce and Pepperoni

VEGETARIAN (V) | 13

Mozzarella, Mushrooms, grilled Peppers, grilled Courgettes and grilled Aubergine, Rocket, Basil and Oregano.

PIZZA TARTUFATA | 16

Mozzarella, Italian Mince Sausage, Potatoes, and Truffle (white pizza)

HAWAIANA | 12

Tomato sauce, Mozzarella, Ham and Pineapple pieces

4 FORMAGGI | 13

Mozzarella, Gorgonzola, Goat Cheese, Basil and Oregano (White pizza)

POLLO PIZZA | 14

Tomato sauce, Mozzarella, grilled Chicken, Basil and Parmesan

ONYX CLASSIC CALZONE | 18

Mozzarella, Mushrooms, Sicilian Sausages, Pepperoni, Basil and Oregano

CAPRICCIOSA | 14

Tomato sauce, Mozzarella, Mushrooms, Ham, Olives, Artichokes and Rosemary

PIZZA CHEF | 17

Tomato sauce, Prawns, Rocket and Buffalo cream and sprinkled with Pine Nuts



PESCE/FISH

BRANZINO ALL' ISOLANA | 18

Baked Sea Bass Fillet laid on a bed of sliced herbed Potatoes, Onions, Black pitted Olives and Cherry Tomatoes
(suggested side: Spinaci)

SALMONE GRATINATO | 21

Baked crispy Salmon, flavoured with Parsley, Thyme, lemon zest, breadcrumbs, Dill, Rosemary and Olive Oil served with Asparagus and Pistachio sauce
(suggested side: Asparagi)

TAGLIATA DI TONNO | 19

Tuna fillet surrounded with white and black Sesame Seeds, served on a bed of mixed Leaf Salad and sprinkled with Vinaigrette Olive Oil, Lemon, Salt, Pepper and Garlic.
(suggested side: Fagiolini)



INSALATA/ SALADS

CHEF SPECIAL | 14

Smoked Salmon, Cherry Tomatoes, Black Olives and Orange chunks, on a bed of Rocket and Funnel. Served with a Homemade Dressing with Horseradish, Dill and Lemon. Sprinkled with Pine Nuts.

POLLO CAESAR SALAD | 13

Chicken stripes, boiled Eggs, Olives, Anchovies, Cucumber, Red Onions and Parmesan shavings. Drizzled with a homemade Caesar dressing, layered on a bed of Lettuce with homemade Croutons and sprinkled with Lemon Zest

INSALATA CRAB | 16

Crab meat served on a bed of Rocket, Carrots, Cucumber and sliced cooked Beetroot and a dressing of Lime and Ginger

INSALATA DI PESCHE E BRESAOLA | 15

Rocket leaves, Bresaola slices, Feta Cheese, Peach slices sprinkled with Walnuts, dried seeds and a dressing of Worcestershire sauce and Balsamic Vinegar



CONTORNI/ SIDES

SPINACI | 4.5

Sauteed Spinach with Garlic and Chilli sprinkled with Pine Nuts

PATTATINE FRITTE / ARROSTO DI PATATE / RONDELE DI PATATE | 5.5

French Fries / Roast Potatoes / Round sliced fried Potatoes with Parmesan and Herbs

ZUCCHINI | 5.5

Deep fried battered Courgettes with Garlic Mayonnaise

ASPARAGI | 6

Pan - fried asparagus cooked in Garlic and Butter served with Sesame Seeds

FUNGHI ALL'AGLIO | 4.5

Pan fried champion Mushrooms cooked with Garlic, Butter, Chilli and Parsley.

FAGIOLINI | 5

Green beans cooked with Cherry Tomatoes, Sesame Seeds, Garlic, Butter and Parsley.

INSALATA MISTA | 5

Green mixed Salad or Tomato, Cucumber and Onions Salad

