

ONYX

Restaurant - Bar - Lounge

STARTERS

- 1. TUNA CRUDO** 9
Sashimi grade tuna served in in homemade olive oil dressing garnished with capers
- 2. SALMON CRUDO** 9
Sashimi grade salmon served in in homemade olive oil dressing garnished with capers
- 3. GARLIC BUTTER SCALLOPS** 12
Served with puttanesca sauce
- 4. SPICY GARLIC BUTTER PRAWNS** 12
Served with puttanesca sauce
- 5. BRUSCHETTA** 7
Tomato & burrata / pesto oil / garlic & cheese
- 6. SOUP OF THE DAY** 6
Ask your waiter
- 7. GARLIC PARMESAN WINGS** 8
Chicken wings coated in a blend of garlic & Parmesan cheese
- 8. LEMON PEPPER WINGS** 8
Tangy and zesty chicken wings seasoned with lemon and pepper
- 9. GARLIC MUSHROOMS** 7
Mushrooms sautéed with garlic
- 10. HAND-CUT CHIPS** 4
Topped with garlic parmesan
- 5
Topped with truffle shavings

PASTA

- 11. BLACK TRUFFLE RISOTTO** 17
Creamy risotto made with mushrooms and infused with the earthy aroma of black truffle
- 12. RED PRAWN RISOTTO** 13
Tender red prawns served over creamy risotto
- 13. LINGUINE** 26
IN PARMESAN WHEEL ON THE TABLE
Linguine tossed in a creamy Parmesan sauce served in a hollowed-out Parmesan cheese wheel
- 14. TOMATOES & MOZZARELLA LINGUINE** 16
A classic Italian pasta dish featuring fresh tomatoes, creamy mozzarella, and al dente linguine
- 15. SPICY RIGATONI** 13
A bold and fiery pasta dish featuring rigatoni pasta tossed in a spicy sauce
- 16. SPAGHETTI AGLIO E OLIO** 13
Spaghetti with garlic, olive oil, chili flakes & parsley
- 17. TAGLIATELLE BOLOGNESE** 13
Served with a meaty bolognese sauce made with minced meat, tomatoes, onions, carrots, celery, and seasonings
- 18. BABY SQUID & MUSSELS LINGUINE** 16
With garlic oil butter Italian herbs
- 19. TRUFFLE LINGUINE** 26
With a truffle-infused sauce topped with truffle shavings
- 20. LOBSTER LINGUINE** 36
Linguine pasta topped with succulent lobster tail and tomatoes
- 21. CRAB LINGUINE** 70
With crab meat and king crab duster
- RAVIOLI**
- 22. RICOTTA & SPINACH RAVIOLI** 15
In a creamy truffle sauce topped with black truffle
- 23. SALMON RAVIOLI** 17
In a creamy tomato sauce
- 24. BEEF RAVIOLI** 17
Filled with slow cooked beef served in a rich beef sauce
- 25. PRAWNS RAVIOLI** 17
Served in a creamy tomato sauce

PIZZA

- 26. MARINARA** 13
Organic Crushed Peeled Tomatoes, Garlic, Oregano Extra virgin Olive Oil
- 27. MARGHERITA** 13
Organic Crushed Peeled Tomatoes, Parmesan DOP 24 months, fior di latte Mozzarella Extra virgin Olive Oil, Basil
- 28. DEL MONACO DOP** 16
Organic Crushed Peeled Tomatoes, Fior di Latte Cheese, Salami, Shaved Provolone Del Monaco DOP Cheese, Extra Virgin Olive Oil, Basil
- 29. MARINARA RINFORZATA** 16
Organic Crushed Peeled Tomatoes, fior di latte cheese Mediterranean Anchovies, Black olives, Capers, Garlic Extra virgin Olive Oil
- 30. FRUTTI DI MARE** 17
Organic Crushed Peeled Tomatoes, fior di latte cheese Garlic, Oregano Muscles, baby squid, prawn, Basil
- 31. PIZZA AL TONNO** 15
Casa Marrazzo Organic Crushed Peeled Tomatoes for di latte cheese with tuna, red onions, capers.
- 32. PIZZA LE VEGETALI** 14
Fresh cherry tomatoes, Garlic, Black Olives, Capers, aubergine zucchini Extra virgin Olive Oil
- 33. POLLO ALLA PIZZAIOLA** 16
Organic crushed cherry tomatoes for di latte cheese, chicken bell peppers, black olive ,red onions
- 34. CARNE ALLA PIZZAIOLA** 18
Organic crushed cherry tomatoes, for di latte cheese, beef steak, bell peppers, sautéed mushroom
- 35. ZUCCA E FUNGHI** 26
Mushroom & truffles, Creamed squash, Fior di Latte cheese, Sautéed King Oyster Mushroom, pecorino Cheese, Extra Virgin Olive Oil truffle

SEA

- 36. HOT TIGER PRAWN** 24
Fresh chili & garlic
- 37. SEABASS FILLET** 24
Served on sautéed spinach
- 38. SCALLOP** 26
Garlic butter
- 39. WHOLE LOBSTER** 60
Grilled in a garlic butter sauce
- 40. KING CRAB CLUSTER** 60
Garlic butter and parmesan

LAND

- 41. ONYX BEEF BURGER** 16
Tender wagyu meat, caramelised onion, pickles, homemade burger sauce, melted cheese, served with fries
- 42. DALLAS STEAK** 29
32 days dry aged highland ribeye beef on the bone served with fries

24 CARAT GOLD

43. TRUFFLE PIZZA 70
Pizza fit for the royals crusted with fantail prawns, caviar, white truffle oil, coated with truffle and 24 carat gold flakes.

44. ONYX BEEF BURGER 40
Tender wagyu meat, caramelized onion, pickles, homemade burger sauce, melted cheese, coated with 24 carat gold

SALAD

- 45. CAESAR SALAD** 11
chopped romaine lettuce and garlicky croutons, tossed in a creamy homemade dressing
- 46. BURRATA SALAD** 11
Juicy cherry tomatoes, creamy burrata cheese, dollops of pesto, swish of olive oil served with crusty bread
- 47. TOMATO BASIL SALAD** 9
Juicy mixed tomatoes, dollops of pesto and fresh basil topped with swish of olive oil.
- 48. ROASTED CHERRY TOMATOES MOZZARELLA SALAD** 12
Juicy roasted cherry tomatoes, creamy mozzarella cheese, dollops of pesto, swish of olive oil served with crusty bread
- 49. CARROT SALAD** 8
Rich grated carrots, diced garlic, mixed with homemade mayonnaise.

KIDS MENU

- 50. MARGHERITA** 10
- 51. SPAGHETTI** 10
red sauce or white sauce.
- 52. BEEF BURGER WITH FRIES** 10

DESSERTS

[24 CARAT GOLD AVAILABLE]

- 53. TIRAMISU** 12 24
Elegant and rich layered dessert made with delicate ladyfinger cookies, coffee, Eggless and alcohol free mascarpone cream, sugar, cocoa powder
- 54. CANNOLI** 12 24
Served with Italian gelato
- 55. NUTELLA PIZZA** 12 26
Served with hazelnuts and sweet sugar dressing
Add strawberries

Find the icon by any of our dishes for specials, ask your server for more details. A discretionary 12.5% service charge will be added to every bill.

Please note that some of our dishes will contain allergens, please ask your server for further information

At Onyx, we specialise in crafting Neapolitan Pizza, Pasta, Seafood, and Grill dishes that transport your taste buds to the bustling streets of Naples. Each dish is meticulously prepared with the finest ingredients, reflecting the rich culinary heritage of Italy.

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