

Antoninis

LUNCH

Saturday's only.

PRIMI

(Starters)

ZUPPA

Porcini, leek and potato soup.

Served with sautéed mushrooms, crostini and truffle oil.

6.50

POLENTA

Polenta Bites.

With taleggio, prosciutto, rocket and salsa verde.

7.00

SCGOMBRI

Seared Mackerel fillet.

Served with heirloom tomatoes, radish, crostini, salsa verde and aioli.

7.50

BRUSCHETTA

Goats cheese bruschetta.

Thyme, roasted grapes, candied walnuts and blood orange dressing.

7.00

ANTI PASTI PLATTER

Italian sliced meats, olives, Italian cheese, marinated roasted vegetables, balsamic onions, red pepper pearls.

8.50

INSALATA CAPRESE

Tomato, buffalo mozzarella and basil salad.

6.50

Ciabattas

CIABATTA CON CARNE

Mixed Italian sliced meats, sun blushed tomatoes and caramelized onions.

6.50

CIABATTA CAPRESE

Tomato, mozzarella and basil.

6.50

CIABATTA CON SCAMORZA

Scamorza cheese, rocket and caramelized onions.

6.00

CIABATTA CON SPINATA E TALEGGIO

Spinata (spicy salami), caramelized onions and taleggio cheese.

6.00

MAINS

MELENZANE

Aubergine balls, tagliatelle, tomato sauce and parmesan.

9.50/14.00

RISOTTO

Risotto with leeks, mushrooms and gorgonzola.

9.00/13.50

POLLO

Marinated chicken thighs, saffron risotto and roasted marrow.

11.00/16.50

CONTORNI

(sides)

PATATE SALTATE: Sautéed potatoes with rock salt and rosemary. 4.50

INSALATA MEDITERRANEA: Mixed leaves with olives, capers, sun blush tomatoes and red onion. 5.00

INSALATA DI FINOCCIO ED ARANCIA: Fennel and orange salad. 4.50

INSALATA RUCOLA E PARMIGIANA: Rocket and parmesan salad. 4.00