

Antoninis

LUNCH

Saturday's only.

PRIMI (Starters)

ZUPPA

Minestrone soup.

Finished with salsa verde and prosciutto (optional).

Served with focaccia.

6.50

TORTA DI PASQUALE

Easter Pie.

Spinach, watercress, provolone cheese ricotta and egg.

7.00

PATE

Smoked Mackerel Pate.

Served with crostini and a pickled beetroot and rocket salad.

7.00

ANTI PASTI PLATTER

(vegetarian option available)

Italian sliced meats, olives, Italian cheese, sun blush tomato, balsamic onions, red pepper pearls.

8.50 / 17.00

CARPACCIO

Beef fillet Carpaccio.

Thinly sliced, dressed with walnuts, gorgonzola rocket leaves and garlic oil.

9.00

INSALATA CAPRESE

Heritage 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

RISOTTO CON PESCE BIANCO

Mixed white fish tossed through risotto with fennel, dill, chilli and lemon.

15.00/10

RISOTTO CON BARBIETOLA

Risotto with beetroot, gorgonzola, sage and walnuts.

14.00/9.00

RAGU

Similar to bolognaise.

Tossed through pasta and dressed with parmesan.

14.50/9.50

CARBONARA

Pasta with pancetta, egg yolk and parmesan.

13.00/8.00

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