

Antoninis

SECONDI

(Main course)

RISOTTO CON PESCE BIANCO

Mixed white fish, with fennel, dill, chilli and lemon.

15.00

AGRODOLCE

Pasta with a sauce of tomatoes and sweet and soured Mediterranean vegetables.

14.00

TUSCAN RAGU

Similar to bolognaise.

Tossed through pasta and dressed with parmesan.

14.50

ANATRA

Duck breast.

Served with caponata, Mediterranean cous cous and toasted pine nuts.

19.00

NASELLO

Newlyn hake fillet, served with lentils, salsa verde, prosciutto crisp and tender stem broccoli.

17.50

RISOTTO CON BARBIETOLA

Risotto with beetroot, gorgonzola, sage and walnuts.

14.00

BISTECCA

Hampson's 10oz Sirloin steak, with sautéed potatoes and mixed leaves.

All beef is sourced from Churchtown Farm in Gwithian. Please see board for breed.

20.00

CONTORNI

(sides)

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

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

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

INSALATA RUCOLA E PARMIGIANA: Rocket and parmesan salad. 4.00