

Antoninis

LUNCH

Saturday's only.

PRIMI

(Starters)

ZUPPA

Carrot and fennel soup.

Served with focaccia.

6.50

BRUSCHETTA

Bruschetta, topped with heritage and sun blush tomatoes, creamy burrata cheese, sweet balsamic and basil leaves.

8.00

ARANCINI

Traditional Sicilian street food.

Risotto with beetroot and goats cheese, rolled in breadcrumbs and fried.

Served with aioli.

7.50

ANTI PASTI PLATTER

(vegetarian option available)

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

8.50 / 17.00

PÂTÉ

Chicken liver pâté.

Served with toasted bread, capers, cornichons and balsamic red onions.

7.50

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 POLLO

Marinated chicken thighs, pea and pancetta risotto.

15.00/10

ARRABIATA

Spicy arrabiata pasta sauce, tossed through linguini.

Topped with creamy burrata and fresh basil leaves.

14.00/9.00

AMATRICIANA

Traditional Antonini family recipe.

Tomato, smoked bacon, chilli and sweet onions, served with penne pasta.

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