

Antoninis

SECONDI

(Main course)

RISOTTO CON POLLO

Marinated chicken thighs, pea and pancetta risotto.

15.00

SOGLIOLA

Whole Cornish sole, dressed with buttered crayfish tails, parsley and lemon.

Served with sautéed potatoes and salad leaves.

17.50

CANNELLONI

Classic spinach and ricotta cannelloni.

With hints of lemon and garden herbs.

14.50

ARRABIATA

Spicy arrabiata pasta sauce, tossed through linguini.

Topped with creamy burrata and fresh basil leaves.

14.00

NASELLO

Pan seared pollack fillet, served with celeriac puree,
roasted heritage tomatoes, asparagus and salsa verde.

18.50

AMATRICIANA

Traditional Antonini family recipe.

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

13.50

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 FINOCCIO ED ARANCIA: Fennel and orange salad. 4.50

INSALATA RUCOLA E PARMIGIANA: Rocket and parmesan salad. 4.00