

Antoninis

LUNCH

Saturday's only.

PRIMI

(Starters)

COZZE

Fresh Cornish mussels, cooked with tomato, pancetta, lemon, chilli and garlic.
Served with homemade bread.

7.50

INSALATA DI BURRATA

Salad of creamy burrata cheese, heritage tomatoes, 'Trevarnon farm' strawberries,
toasted almonds and sweet balsamic.

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

BRUSCHETTA

Bread, toasted and rubbed with garlic.

Topped with fennel salami, goats cheese, rocket leaves and honey.

7.50

INSALATA CAPRESE

Heritage tomato, buffalo mozzarella and basil salad.

6.50

ASPARAGI

'Splattenridden farm' asparagus, griddled and wrapped with prosciutto,
on a bed of rocket and parmesan salad.

7.00

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

RAGU D'ANATRA

Slow cooked duck, porcini mushroom and black olive ragu.
Tossed through tagliatelle and dressed with parmesan.
Try this if you like bolognaise.
15.00/10

RISOTTO CON ASPARAGI

Risotto with 'Splattenridden' asparagus, pea, artichoke, lemon and mint.
14.00/9.00

LINGUINI ALLE COZZE

Cornish mussels tossed through linguini, with lemon, garlic, parsley, chilli and tomato.
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