

Antoninis

SECONDI

(Main course)

RISOTTO CON ASPARAGI

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

14.00

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

LINGUINI ALLE COZZE

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

14.50

MELENZANE ALLA PARMIGIANA

Griddled aubergine slices, layered with rich tomato sauce, red onion, mozzarella and pesto.

Topped with breadcrumbs and baked.

14.00

POLLO IMPANATO

Breaded chicken breast, topped with tallegio cheese and prosciutto.

Served with sautéed potatoes and a sweet tomato and red onion sauce.

16.50

NASELLO E GRANCHIO

Locally caught hake fillet with a risotto of crab, dill, chilli and lemon.

With griddled 'Splatenridden' asparagus.

19.00

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