

Antoninis

LUNCH

Saturday's only.

PRIMI

(Starters)

ARANCINI

Traditional Sicilian street food.

Risotto with porcini mushrooms and chives, rolled in breadcrumbs and fried.

Served with truffle mayo.

8.00

INSALATA DI PANZANELLA

Fresh and zingy; Tuscan tomato and bread salad.

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

SGOMBRI

Pan seared mackerel fillet.

Served with crostini, tomatoes, raddish, salsa verdi and aioli.

8.50

INSALATA CAPRESE

Heritage tomato, buffalo mozzarella and basil salad.

6.50

PATE DI FEGATINO DI POLLO

Rich chicken liver pate.

Served with crostini, cornichons, capers and balsamic onions.

7.50

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

LINGUINI DI GRANCHIO

Cornish hand picked white crab meat tossed through linguini, with lemon, garlic, dill, chilli and a splash of cream.
16.50/11.00

RISOTTO DI MELE

Risotto with apple, creamy gorgonzola and crunchy walnuts.
14.50/9.50

RAGU DI TOSCANA

Pork and beef mince slowly stewed with tomatoes and soffrito.
Tossed through tagliatelle and dressed with parmesan.
Try this if you like bolognaise.
15.00/10

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