

Antoninis

SECONDI

(Main course)

POLPETTE

Spicy pork and fennel meatballs.

Served with tagliatelle and rich tomato sauce. Dressed with parmesan.

15.00

LA RAZZA

Ray wing,

Served with sautéed potatoes and panzanella salad.

19.00

LINGUINI DI GRANCHIO

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

16.50

RISOTTO DI MELE

Risotto with apple, creamy gorgonzola and crunchy walnuts.

14.50

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

CANNELLONI

Classic spinach and ricotta cannelloni with hints of lemon and garden herbs.

Try this if you like spinach and ricotta lasagna.

14.50

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. 5.00

INSALATA RUCOLA E PARMIGIANA: Rocket and parmesan salad. 4.50