

# Antoninis

---

## LUNCH

Saturday's only.

### PRIMI

(Starters)

#### CARPACCIO

Beef fillet carpaccio.

Thinly sliced, dressed with gorgonzola, rocket, garlic oil and walnuts.

8.50

#### PATE DI SGOMBRI AFFUMICATO

Smoked mackerel pate, with garlic toasts and beetroot and apple relish.

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

#### ZUPPA DI RIBBOLITA

Tuscan kale and bean soup.

Served with homemade bread.

7.00

#### INSALATA CAPRESE

Tomato, buffalo mozzarella and basil salad.

6.50

#### INSALATA DI GAMBERI

A prawn cocktail style dish with crayfish tails,  
Marie rose sauce, served on an Italian rocket salad.

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

### RISOTTO DI SALSICCE

A risotto of Hampson's Italian seasoned sausages,  
borlotti beans, rosemary and red wine.

15.50/10.50

### LINGUINI CON FUNGHI

Sautéed mixed mushrooms, creamy gorgonzola and chives.  
Tossed through linguini.

14.50/9.50

### LINGUINI DI SGOMBRI E FINOCCIO

Mackerel fillets tossed through linguini pasta.  
With fennel, chilli, lemon and pine nuts.

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