

Antoninis

SECONDI

(Main course)

LINGUINI DI SGOMBRI E FINOOCIO

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

15.00

POLPETTE

Lamb and pistachio meatballs
Served with tagliatelle and rich tomato sauce.

16.00

RISOTTO DI SALSICCE

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

15.50

SOGLIOLA

Cornish sole fillets, dressed with buttered crayfish tails, parsley and lemon.
Served with sautéed potatoes and rocket salad.

19.00

RISOTTO DI ZUCCA

Autumnal risotto of roasted squash,
taleggio cheese, walnuts and sage.

15.00

LINGUINI CON FUNGHI

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

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.

21.00

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