

Antoninis

LUNCH

Saturday's only.

PRIMI

(Starters)

BRUSCHETTA

Bread, toasted and rubbed with olive oil,
Topped with squash, goats cheese, walnuts, honey and sage.

7.50

BIANCHETTI

Fried whitebait, served with
lemon and caper mayo, rocket leaves.

6.50

ANTI PASTI PLATTER

(vegetarian option available)

Italian sliced meats, olives, Italian cheese, sun blush tomato, balsamic onions, red pepper pearls.

8.50 / 17.00

PASTA E FAGIOLI

A warming classic soup of pasta and beans
Served with homemade bread.

6.50

INSALATA CAPRESE

Tomato, buffalo mozzarella and basil salad.

6.50

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

AMATRICIANA

Traditional Antonini family recipe.
Tomato, smoked bacon, chilli and sweet onions, served with tagliatelle.
14.50/9.50

RISOTTO

Risotto with mushrooms, squash, pea and pine nuts.
15.00/10.00

PUTANESCA

Classic pasta sauce of tomato, anchovies, olives, capers,
garlic and chilli, tossed through linguini.
15.00/10.00

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