

Antoninis

SECONDI

(Main course)

PUTANESCA

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

15.00

CARNE DI CERVO

Venison fillet, served with saffron risotto and griddled tender-stem broccoli.

21.00

RISOTTO

Risotto with mushrooms, squash, pea and pine nuts.

15.00

STUFATO DI TOSCANA

Tuscan bean and vegetable stew, served with melted mozzarella crostini and aioli.

14.00

AMATRICIANA

Traditional Antonini family recipe.

Tomato, smoked bacon, chilli and sweet onions, served with tagliatelle.

14.50

NASELLO

Hake fillet, served on a bed of lentils with crostini, salsa verde and tender-stem broccoli.

17.00

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 FINOCCHIO ED ARANCIA: Fennel and orange salad. 5.00

INSALATA RUCOLA E PARMIGIANA: Rocket and parmesan salad. 4.50