

Antoninis

SECONDI (Main course)

Italian Classics

POMODORO • 10.00

Rich tomato sauce tossed through pasta

AMATRICIANA • 13.00

Pancetta, onions, chilli and sweet Italian tomatoes, tossed through pasta.

ARABIATTA • 11.00

Tangy tomato and chilli sauce tossed through pasta

CARBONARA • 13.00

Pasta with pancetta, egg yolk and parmesan.

RAGU • 14.50

Wild boar and porcini mushroom ragu, slowly cooked with juniper, orange and bay, served with tagliatelle, parmesan and dressed with truffle oil.

RISOTTO CON FUNGHI • 14.00

Risotto with porcini mushrooms, finished with a drizzle of truffle oil

PASTA CON SALMONE AFFUMICATO • 14.00

Smoked salmon tossed through pasta with peas, dill, lemon and a splash of cream.

Mains

RISOTTO CON SALSICCE • 15.00

Risotto with Hampson's Italian Seasoned sausages, borlotti beans, red wine and rosemary

CANNELLONI • 14.50

Cannelloni pasta tubes filled with a classic mix of spinach and ricotta with hints of garden herbs and lemon. Layered with tomato sauce, parmesan and mozzarella, topped with breadcrumbs and baked. Served with mixed leaves.

NASELLO • 18.00

Newlyn hake fillet served with polenta, braised lentils with cavalo nero and pancetta

BISTECCA • 22.00

Hampson's 10oz Cornish sirloin steak served with rosemary and rock salt chips and a salad of onion, tomato and dressed leaves.

All beef is sourced from Churchtown Farm in Gwithian. Please see board for breed.

Sides and salads

Garlic Bread	3.00	Fennel and Orange salad	4.00
Garlic Bread with cheese	4.00	Mixed leaf	3.00
Rosemary and sea salt Chips	3.00	Med salad	4.50
Peas and Pancetta	4.00	Panzanella	4.50

