Antonini's

SECONDI
(Main course)

Italian Classics

RISOTTO CON FUNGHI • 14.00
Risotto with mixed wild and porcini mushrooms, herbs, parmesan and finished with a drizzle of truffle oil.

LINGUINI CON SCGOMBRI E FINNOCIO • 14.50
Mackerel fillets tossed through linguini with fennel, toasted pine nuts, lemon, dill and chili.

RAGU D'ANATRA • 15.00
Duck, pancetta, porcini and black olive ragu.
Tossed through tagliatelle and dressed with parmesan.

POMODORO • 10.00
Rich tomato and basil sauce served with penne

CARBONARA • 13.00
Pasta with pancetta, egg yolk and parmesan.

RISOTTO ROSSO • 14.00
Risotto with roasted cherry tomatoes, buratta and basil.
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ARABIATTA • 11.00
Spicy tomato and chilli sauce tossed through penne.

Mains

SOGLIOLA • 17.50
Lemon sole fillets dressed with a lemon and caper butter.
Served with rosemary and seat salt chips and Mediterranean salad.

POLPETTE • 15.00
Lamb and pistachio meatballs, served on a bed of tagliatelle and rich tomato sauce.
Dressed with parmesan

RISOTTO DI ASPARAGI• 14.00
Risotto with 'Splattenridden' asparagus, lemon, saffron and peas.

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

Rosemary and sea salt Chips 3.00
Skin on chips with rosemary and sea salt

Peas and Pancetta 4.00
Garden peas sautéed with pancetta and onion

Fennel and Orange salad 4.00
Fennel, orange, olive oil and seasoning

Garlic Bread 3.00
Toasted bread rubbed with garlic and olive oil

Garlic Bread with cheese 4.00

Mixed leaf salad 3.00
Simple mixed leaves with honey and mustard dressing

Mediterranean salad 4.50
Mixed leaves, olives, capers, sun blush tomatoes and red onion

Panzanella salad 4.50
Tomato, red onion, capers, garlic, basil and croutons

Rocket and parmesan salad 4.00
Rocket leaves, parmesan and balsamic