

Antoninis

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.

POMODORO • 10.00

Rich tomato and basil sauce served with penne

ARABIATTA • 11.00

Spicy tomato and chilli sauce tossed through penne.

CARBONARA • 13.00

Pasta with pancetta, egg yolk and parmesan.

RAGU D'AGNELLO • 15.50

Slowly cooked lamb ragu.

Served with pasta and topped with parmesan.

PUTANESCA • 14.50

Classic zingy pasta sauce of tomato, anchovies, olives, capers, garlic and chilli. Tossed through pasta.

LINGUINI DI GRANCHIO • 17.00

Cornish hand-picked crab meat tossed through linguini with lemon, garlic, dill, chilli and a splash of cream.

Mains

NASELLO • 18.00

Hake fillet served with baby leeks, roasted vine tomatoes, salsa verde and potatoes smashed with herbs and cannellini beans.

POLLO SALTIMBOCCA • 15.50

Chicken breast pan fried with sage and prosciutto, served with pizzaiola sauce, sea salt and rosemary chips and salad.

RISOTTO VERDE • 14.00

Risotto with garden peas, crème fraiche, mint, leek, spring onion, courgette, and lemon.

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
<i>Skin on chips with rosemary and sea salt</i>	
Peas and Pancetta	4.00
<i>Garden peas sautéed with pancetta and onion</i>	
Fennel and Orange salad	4.00
<i>Fennel, orange, olive oil and seasoning</i>	
Garlic Bread	3.00
<i>Toasted bread rubbed with garlic and olive oil</i>	
Garlic Bread with cheese	4.00

Mixed leaf salad	3.00
<i>Simple mixed leaves with honey and mustard dressing</i>	
Mediterranean salad	4.50
<i>Mixed leaves, olives, capers, sun blush tomatoes and red onion</i>	
Panzanella salad	4.50
<i>Tomato, red onion, capers, garlic, basil and croutons</i>	
Rocket and parmesan salad	4.00
<i>Rocket leaves, parmesan and balsamic</i>	

