

# Antoninis

VEGAN

(PLEASE NOTE, NON-VEGAN PRODUCE USED IN THE SAME KITCHEN)

## Chicetti e Primi (Appetisers and starters)

Garlic Bread	3.00
Home-made bread with oil and balsamic	4.00
Cornish Olive Stall' rosemary and garlic olives	3.50
Borettane (mild sweet balsamic onions)	3.00
Crostini with garlic and herb soft 'cheese' and caramelized onions	4.00

BRUSCHETTA CON ASPARAGI • 7.00  
Bruschetta topped with sautéed mushrooms, garlic and herb soft 'cheese', truffle oil and chives.

INSALATA CAPRESE • 6.50  
Tomato and basil salad.

BRUSCHETTA CON POMODORI • 7.00  
Bruschetta topped with roasted tomatoes, basil and balsamic.

## Secondi (Mains)

POMODORO • 10.00  
Rich tomato and basil sauce served with penne

ARABIATTA • 11.00  
Spicy tomato and chilli sauce tossed through penne.

RISOTTO MILANESE • 13.50  
Risotto with saffron and peas.

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

RISOTTO VERDE • 14.00  
Risotto with blended garden peas, 'Oatly' crème fraiche and mint, leek, spring onion, courgette, and lemon.

## Sides and salads

Rosemary and sea salt Chips	3.00
<i>Skin on fries with rosemary and sea salt</i>	
Peas and Onions	4.00
<i>Garden peas sautéed with 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>	

Mixed leaf salad	3.00
<i>Simple mixed leaves with olive oil and balsamic 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 coconut 'parmesan' salad	4.00
<i>Rocket leaves, coconut 'parmesan' and balsamic</i>	

