

Antoninis

LUNCH

(Saturday's only)

Chicchetti (small plates/appetisers)

Garlic Bread 3.00	With cheese 4.00	Sun blushed tomato, basil and buffalo mozzarella skewers.
Home-made bread with oil and balsamic 4.00		4.50
Cornish Olive Stall' rosemary and garlic olives 3.50		Borettane (mild sweet balsamic onions) 3.00
Prosciutto, rocket and parmesan rolls 4.00		Crostini with goat's cheese and caramelized onions 4.00

Anti Pasti Platter

Sliced meats, cheese, pickles, olives, bread.
8.00/16.00

Starters

SGOMBRI · 8.00

Pickled mackerel, served with pickled cucumber, crispy prosciutto, squid ink mayonnaise and focaccia.

CARPACCIO · 8.50

Beef fillet carpaccio, thinly sliced served with Italian blue cheese, rocket and honeyed walnuts.

ARANCINI · 8.00

Traditional Sicilian street food.

Porcini mushroom, taleggio cheese and thyme risotto rolled into balls, coated in breadcrumbs and fried. Served with truffle mayonnaise.

CALAMARI · 6.00

Fried calamari with lemon and caper mayo

INSALATA CAPRESE · 6.50

Tomato, buffalo mozzarella and basil salad.
With prosciutto · 8.50

Ciabattas • 7.00

(all served with mixed leaf salad or rosemary + sea salt chips)

CIABATTA CON CARNE

Mixed Italian sliced meats, sun blushed tomatoes and caramelized onions.

CIABATTA CAPRESE

Tomato, mozzarella and basil.

CIABATTA CON FORMAGGIO DI CAPRA

Goat's cheese, rocket and caramelized onions.

CIABATTA CON SPINATA E TALEGGIO

Spinata (spicy salami), caramelized onions and taleggio cheese.

Italian Classics

(Piccolo plate and a drink £10)

RISOTTO DI GRANCHIO • 18.00/12.00

A risotto with Cornish crab, saffron, white wine, chives, lemon zest and clotted cream.

AMATRICIANA • 14.00/9.50

An Italian classic pasta sauce of tomato, smoked bacon, chilli and sweet onions, stirred through pasta.

RISOTTO CON FORMAGGIO DI CAPRA •

13.50/9.00

Risotto with goats cheese, leek, fennel, lemon, chilli and pine nuts.

RISOTTO CON FUNGHI • 14.00/9.50

Risotto with mixed wild and porcini mushrooms, herbs, parmesan and finished with a drizzle of truffle oil.

POMODORO • 10.00/7.50

Rich tomato and basil sauce served with penne

ARABIATTA • 11.00/8.00

Spicy tomato and chilli sauce tossed through penne.

CARBONARA • 13.00/8.50

Pasta with pancetta, egg yolk and parmesan.

RAGU DI CINGHAILE • 14.50/10.00

A rich wild boar ragu.

Slow cooked wild boar haunch, with orange, juniper, nutmeg and cloves.

Sides and salads

Rosemary and sea salt Chips	3.00	Mixed leaf salad	3.00
<i>Skin on chips with rosemary and sea salt</i>		<i>Simple mixed leaves with honey and mustard dressing</i>	
Peas and Pancetta	4.00	Mediterranean salad	4.50
<i>Garden peas sautéed with pancetta and onion</i>		<i>Mixed leaves, olives, capers, sun blush tomatoes and red onion</i>	
Fennel and Orange salad	4.00	Panzanella salad	4.50
<i>Fennel, orange, olive oil and seasoning</i>		<i>Tomato, red onion, capers, garlic, basil and croutons</i>	
Garlic Bread	3.00	Rocket and parmesan salad	4.00
<i>Toasted bread rubbed with garlic and olive oil</i>		<i>Rocket leaves, parmesan and balsamic</i>	
Garlic Bread with cheese	4.00		

