

Antoninis

SECONDI

(Main course)

Italian Classics

RISOTTO DI GRANCHIO • 18.00

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

AMATRICIANA • 14.00

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

RISOTTO CON FUNGHI • 14.00

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

RISOTTO CON FORMAGGIO DI CAPRA • 13.50

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

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.

Mains

SOGLIOLA • 19.00

Sole fillets, served with a crab and caper sauce, rosemary and rock salt chips and mixed leaf, onion and tomato salad.

RAGU DI CINGHAILE • 14.50

A rich wild boar ragu.

Slow cooked wild boar haunch, with orange, juniper, nutmeg and cloves.
Served with pasta and dressed with parmesan.

MELANZANE ALLA PARMIGIANA • 14.00

Griddled aubergine, layered with tomato sauce, pesto and mozzarella cheese.
Oven baked.

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 crouton</i>	
Rocket and parmesan salad	4.00
<i>Rocket leaves, parmesan and balsamic.</i>	

