

# Antoninis

VEGAN

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

## Chicetti e Primi (Appetisers and starters)

Garlic Bread	3.00	BRUSCHETTA CON FUNGI • 7.00
Home-made bread with oil and balsamic	4.00	Bruschetta topped with sautéed mushrooms, garlic and herb soft 'cheese', truffle oil and chives.
Cornish Olive Stall' rosemary and garlic olives	3.50	INSALATA CAPRESE • 6.50
Borettane (mild sweet balsamic onions)	3.00	Tomato and basil salad.
Crostini with garlic and herb soft 'cheese' and caramelized onions	4.00	BRUSCHETTA CON POMODORI • 7.00
		Bruschetta topped with roasted tomatoes, basil and balsamic.

## Secondi (Mains)

MELANZANE ALLA 'PARMIGIANA' • 14.00	POMODORO • 10.00
Griddled aubergine, layered with tomato sauce and vegan cheese. Oven baked.	Rich tomato and basil sauce served with penne
RISOTTO MILANESE • 13.50	ARABIATTA • 11.00
Risotto with saffron and peas.	Spicy tomato and chilli sauce tossed through penne.
RISOTTO CON FUNGHI • 14.00	RISOTTO CON FORMAGGIO • 13.50
Risotto with mixed wild and porcini mushrooms, herbs, parmesan and finished with a drizzle of truffle oil.	Risotto with garlic and herb soft 'cheese', leek, fennel, lemon, chilli and pine nuts.

## Sides and salads

Rosemary and sea salt Chips	3.00	Mixed leaf salad	3.00
<i>Skin on fries with rosemary and sea salt</i>		<i>Simple mixed leaves with olive oil and balsamic dressing</i>	
Peas and Onions	4.00	Mediterranean salad	4.50
<i>Garden peas sautéed with 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 coconut 'parmesan' salad	4.00
<i>Toasted bread rubbed with garlic and olive oil</i>		<i>Rocket leaves, coconut 'parmesan' and balsamic</i>	





