

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

BRUSCHETTA • 7.50

Toasted bread rubbed with garlic and oil, topped with smoked salmon, horseradish and chive mascarpone, lemon and dill.

ZUPPA - MINISTRONE • 7.00

A hearty winter vegetable and pasta soup dressed with Parmesan and served with bread and butter.

PROSCIUTTO E POLENTA • 7.00

Parmesan polenta fingers, topped with melted provolone cheese, sun blush tomatoes and wrapped with prosciutto. Dressed with rocket leaves and salas verde.

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)

PENNE CON SALMONE AFFUMICATO •
15.00/10.00

Penne pasta with smoked salmon, peas, Dijon,
lemon, parsley, dill, cream and white wine

POLPETTE • 15.00/10.00

Lamb and pistachio meatballs, served with linguini
and tomato sauce.

RISOTTO CON FUNGHI • 14.00/9.00

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

RISOTTO ALLA MILANESE • 14.00/9.00

Saffron and pea risotto topped with tender stem
broccoli, sautéed with butter, garlic and chilli.

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, nut
meg 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		

