

Antoninis

SECONDI

(Main course)

Italian Classics

PENNE CON SALMONE AFFUMICATO • 15.00

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

POLPETTE • 15.00

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

RISOTTO CON FUNGHI • 14.00

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

RISOTTO ALLA MILANESE • 14.00

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

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

SPIGOLE • 19.00

Seared bass fillets, squid ink risotto, tender stem broccoli, salsa verde and aioli.

SALSICCE E FAGIOLI • 14.50

Hampson's Italian seasoned sausages, stewed with chunky soffritto, mixed beans, lentils and smoked pancetta.
Served on parmesan polenta.

RISOTTO CON ZUCCA • 14.00

Risotto with roasted squash, dolcelatte cheese, honeyed walnuts and crispy sage.

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

Skin on chips with rosemary and sea salt

Peas and Pancetta 4.00

Garden peas sautéed with pancetta and onion

Fennel and Orange salad 4.00

Fennel, orange, olive oil and seasoning

Garlic Bread 3.00

Toasted bread rubbed with garlic and olive oil

Garlic Bread with cheese 4.00

Mixed leaf salad 3.00

Simple mixed leaves with honey and mustard dressing

Mediterranean salad 4.50

Mixed leaves, olives, capers, sun blush tomatoes and red onion

Panzanella salad 4.50

Tomato, red onion, capers, garlic, basil and crouton

Rocket and parmesan salad 4.00

Rocket leaves, parmesan and balsamic.

