

Antoninis

LUNCH

(Saturday's only)

Chicetti (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

TORTA DI PASQUALE · 7.50

Traditional Easter Pie.

Egg, spinach, ricotta, provolone cheese and watercress baked in puff pastry.

PATE DI SCGOMBRI AFFUMICATO · 7.50

Smoked mackerel pate.

Served with toast and rocket.

CROSTINI DI POLENTA · 7.00

Polenta crostini, topped with taleggio, prosciutto and wild garlic aioli.

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)

lemon and herbs.

RAGU DI TOSCANA • 14.00/9.00

Tuscan ragu, similar to bolognese. Beef and pork mince, slowly cooked with soffritto, red wine and herbs. Tossed through fettuccine and dressed with parmesan.

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 CON EGELFINO AFFUMICATO • 14.00/9.00

Smoked haddock risotto, cannellini beans, grappa,

POMODORO • 10.00/7.50

Rich tomato and basil sauce served with penne.

ARABIATTA • 11.00/7.50

Spicy tomato and chilli sauce tossed through penne.

CARBONARA • 13.00/8.50

Pasta with pancetta, egg yolk and parmesan.

RISOTTO VERDE • 12.50/8.50

Risotto with tender stem broccoli, peas, wild garlic, spring onion and watercress.

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

Rocket and parmesan salad 4.00
Rocket leaves, parmesan and balsamic