

Antoninis

SECONDI

(Main course)

Italian Classics

RAGU DI TUSCANA • 14.00

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

RISOTTO CON FUNGHI • 14.00

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

RISOTTO CON EGELFINO AFFUMICATO • 14.00

Smoked haddock risotto, cannellini beans, grappa, lemon and herbs.

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.

RISOTTO VERDE • 12.50

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

Mains

POLLO • 15.00

Breaded chicken breast, served with cherry tomato and red onion sauce, taleggio, prosciutto and chips.

NASELLO • 19.00

Hake fillet, served with braised Savoy cabbage, pancetta, onions and crushed Cornish maids.

MELENZANE ALL PARMIGIANA • 14.00

Griddled aubergine, layered with tomato sauce, pesto and mozzarella cheese. Baked in the oven
Served with garden salad.

BISTECCA • 22.00

Trevaskis 10oz sirloin steak served with rosemary and rock salt chips and a salad of onion, tomato and dressed leaves.

All beef is sourced from Trevaskis Farm.

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>	

