

STARTERS

BRUSCHETTA (V)	7.5
Toasted sourdough, tomatoes, garlic and basil	
CALAMARI	9
Charred lemon, flash fried chillies, sage & basil aioli	
POLPETTE	8
House sugo, grated parmigiano, fried basil leaf & toasted focaccia	
ARANCINI (V)	7.5
Pesto, scamorza & salsa verde	
PANZANELLA (V)	8.5
Mozzarella di bufala, focaccia croutons, roasted peppers & olives	
RAVIOLO FRITTO (V)	8
Fried, shortcrust pastry parcel, scamorza cheese, house sugo, parmesan	
MIXED OLIVES (V)	4.95

MAINS

BEEF TAGLIATA	17
Sliced rump steak, parmigiano, rocket, datterini tomatoes & Cipriani sauce	
POLLO MILANESE	15
Breaded chicken, rocket, fennel, capers, tonnato sauce	
MELANZANE PARMIGIANA (V)	13.5
Mozzarella, sugo, parmigiano cream, aubergine, basil	

SIDES

SEASONAL GREENS (VG) (GF)	6
Chilli, garlic & olive oil	
TRUFFLE FRIES (V)	5
Grated parmigiano & truffle oil	
DATERINI TOMATOES (VG) (GF)	6
Cucumber, olive oil & mint	
ZUCCHINI FRIES (VG)	6.5
Thinly cut courgettes & charred lemon	
FOCACCIA BARESE (VG)	5.5
Oregano, sea salt & cherry tomatoes	
MIXED SALAD (V)	5.5
Mixed leaves, tomato, olives, cucumber and vinaigrette	

PIZZA

'Sugo' = our own tomato & herb sauce

ROSSA SUGO ON BASE

MARGHERITA (V)	11
House sugo, fior di latte, basil	
FESTA DELLA POLPETTA	13.5
Homemade meatballs, house sugo, fior di latte, chilli flakes, caramelized onion, honey & parmesan	
DIAVOLA VIBES	12.5
'Nduja & sugo, fior di latte & ventricina	
PUTTANESCA	12.5
House sugo, fior di latte mozzarella, capers, anchovy, black and green olives	
LASAGNE ALLA PIZZAIOLA	13
House beef ragu, fior di latte & whipped ricotta,	
CAPRICCIOSA	13
House sugo, mozzarella, artichokes, ham, mushrooms, olives	
PARMIGIANA (V)	12
House sugo, fior di latte, crispy aubergine, mascarpone, crispy basil	

GLUTEN FREE
BASE PIZZA AVAILABLE

BIANCHANO SUGO ON BASE

TARTUFATA (V) (VG on request)	13
Wild mushrooms, truffle oil, parmigiano shavings, provola picante, basil & friarelli	
BASIL SMASH (V) (N)	13
Courgette cream & spinach base, basil & kale pesto, fior di latte, roasted cherry tomatoes, Stracciatella & herb oil	
FIVE A DAY (V) (VG on request)	12.5
Garlic base, aubergine, courgette, parmesan, fior di latte, roasted peppers	



PASTA

SPAGHETTI CACIO E PEPE (V)	12	ORECCHIETTA (V)	12.5
Spaghetti, parmigiano cream & black pepper		Small ear-shaped pasta curls, garlic, olive oil, gorgonzola, sprouting broccoli & chilli	
SPAGHETTI CARBONARA	13.5	ADD ITALIAN SAUSAGE	2
Spaghetti, pancetta, egg yolk, pecorino and black pepper		BEEF & NDUJA MAFALDINE	
CRAB LINGUINE	14	13.5	
Thin pasta ribbons, chilli, lemon & crab sauce		Pasta ribbons, slow cooked beef & nduja ragu, fried sage, whipped ricotta	
GNOCCHETTI	13	TROFIE AMATRICIANA	12
Potato dumplings, sliced, chicken breast, crispy onions, chives & cream		Small pasta spears, house sugo, pancetta, white wine & pecorino	

WE KNOW THAT OUR TWIST ON ITALIAN FOOD IS DIFFERENT SO DON'T HESITATE TO ASK OUR GUYS TO EXPLAIN ANYTHING YOU AREN'T SURE ABOUT!

ANTONIETTA

ALLERGENS/DIETARY: (GF) GLUTEN FREE - (V) VEGETARIAN - (VG) VEGAN - (N) NUTS
if you have or want to ask us about allergens, please let us know and we will provide our allergen matrix
PLEASE NOTE: WE ADD A 10% DISCRETIONARY SERVICE CHARGE TO YOUR BILL

SCAN HERE FOR MORE
COMPREHENSIVE MENU
ALLERGY INFORMATION

