

OSTERIA ANTONINA

Osteria Antonina is a place inspired by Italian culture and a passion for authentic flavor – with our own twist. We believe that true cuisine is based on quality, not quantity. That's why our menu is short – each dish is created with the finest ingredients, with care for flavor, seasonality, and authenticity.

We invite you on a culinary journey through sunny Italy. To start things off, we'll treat you to our bread and exceptional olive oil – Colli Etruschi, discovered by us in the heart of Lazio, a region of Italy renowned for its olive oil.

ANTIPASTI



It is said that a true Italian feast cannot go without a good aperitivo and excellent antipasti. We stay true to this belief – come and see if we’re doing it right.



TARTARE DI BAVETTA 59

Aged bavette beef with truffle mayonnaise, chives, red onion, egg yolk, and café de Paris butter.

BRUSCHETTA

Z KOZIM SEREM 26

Bread from BOKA with creamy goat cheese, smoked cottage cheese, and marinated tomatoes.



SHRIMPS MARINATED IN LEMON 46

Roasted langoustine sauce with white wine, butter, peperoncino, and shallots, accompanied by toasted almonds, confit tomatoes, and our house bread.

ZUPPE



They warm, satisfy, and highlight the simplicity of Italian cuisine.



MUSHROOM BROTH 32

Fragrant fresh mushroom broth with porcini and truffle ravioli.



TRIPPA ALLA FIORENTINA 26

Slow-cooked beef tripe goulash soup with tomatoes and fresh herbs. Served with our bread.

COCKTAILS



Classics and signature creations where Italian lightness meets modern creativity. Refreshing, surprising in flavor, and the perfect complement to every moment at the table.



BASIL SMASH 38

Beefeater gin. elderflower syrup. basil. lemon juice. sparkling water.

MELON STAR MARTINI 36

Stock vodka. Paesano melon liqueur. lemon juice. vanilla syrup. egg white. prosecco. brine.

WHISKY SOUR 36

Bulleit bourbon. lemon juice. sugar syrup. egg white. brine. herbal bitters.

LA DOLCE VITA 38

Beefeater gin. Bergamia bergamot liqueur. Valpolicella Ripasso. lemon juice. sugar syrup.

ROSE 35

Beefeater gin infused with hibiscus and rose. prosecco. rose syrup. tonic. lemon juice.

LILY 37

Beefeater gin infused with blue tea. triple sec. violet syrup. lemon juice. egg white.

LIMONCELLO SPRITZ 34

Limoncello limuni. prosecco. sparkling water.

APERITIVO SPRITZ 35

Aperitivo. prosecco. sparkling water.

APERITIVO GRAPEFRUIT SPRITZ 35

Aperitivo. Beefeater gin. grapefruit juice. prosecco. sparkling water. lemon juice. sugar syrup.

WATERMELON MARGARITA 37

Tequila. watermelon. watermelon syrup. lemon juice.

MIMOSA ANTONINA 34

Strawberry purée. prosecco. lavender syrup. lemon juice.

KAFFIR 37

Grappa Bianco. lemongrass & kaffir leaf syrup. lemon juice. sugar syrup.

PASTA FRESCA

We make fresh pasta for you every day
– taste it and feel the difference.

PAPPARDELLE RAGOUT 59

Pappardelle pasta with ragout of U.S. beef brisket and bone marrow, topped with Pecorino Romano.

Beef brisket is one of the most aromatic and juicy cuts of beef.

WILD PRAWN PACCHIERI
Paccheri pasta with wild prawns in roasted langoustine sauce, Thai basil, and Calabrian chili.

ORECCHIETTE CARBONARA 49

Makaron orecchiette z klasycznym sosem carbonara na bazie sera pecorino romano, żółtka, sezonowanego guanciale oraz czarnego pieprzu.

BLACK TRUFFLE FETTUCCINE 54

Fettuccine pasta in a classic Alfredo sauce with butter and Parmigiano Reggiano, finished with fresh black truffle.



Add fresh black truffle. 29

SECONDI



Our main courses will take you on a journey through the most beautiful regions of Italy – from Abruzzo, where local arrostiticini have conquered the street food scene, to Milan with its iconic cotoletta alla milanese. All brought together with our own vision and twist.



COTOLETTA ALLA ANTONINA 42
Breaded free-range chicken milanese with Parmigiano Reggiano, Café de Paris butter, and tomatoes with red onion.

POLPETTE 59
Delicate veal meatballs in nutmeg sauce with charred wild broccoli and Parmigiano Reggiano.

ARROSTICINI 46
Free-range chicken grilled over fire with peperonata and coriander.

RIBEYE STEAK FROM YOUNG HEIFER 129
Charred wild broccoli.
Choice of:
Café de Paris butter or green peppercorn sauce.

HALIBUT ACQUA PAZZA 59
Halibut braised with sage and tomatoes, finished with white wine.

GNOCCHI DI ZUCCA 49
Homemade sweet potato gnocchi with pumpkin purée, forest honey, caramelized oyster mushrooms, and fresh thyme.



CREAMY GOAT CHEESE SALAD 55
Salad leaves with creamy goat cheese in elderflower dressing. wild broccoli. toasted pistachios. pickled beets.



MUSHROOM RISOTTO 46
Arborio rice cooked in mushroom broth with truffle oil, king oyster mushroom, and Parmigiano Reggiano.



SIDES

FRENCH FRIES WITH PARMIGIANO REGGIANO 12



GNOCCHI WITH BUTTER AND PECORINO ROMANO 15



SELECTED LETTUCES WITH VINAIGRETTE 12



BAMBINI

—*—
Dishes created with our youngest guests in mind. Simple, tasty,
and served in portions perfect for children, so everyone can
enjoy an Italian feast.

FETTUCINE POMODORO 25
Fettuccine pasta. Classic
tomato sauce made with cherry
tomatoes and Parmigiano
Reggiano DOP.



POLPETTE 32
Classic veal meatballs braised
in tomato sauce with Parmigiano
Reggiano DOP.

CINAMMON GNOCCHI 26
Gnocchi with butter, cinnamon,
honey, and fresh fruit.



DOLCI

—*—
A sweet ending to an Italian feast. Our specialty is classic tiramisu,
served straight from the tray – just as it is in Italian homes. Creamy,
light, and irresistibly tempting.

TIRAMISU 29
Savoiardi biscuits. Amaretto
liqueur. mascarpone. cocoa.
espresso.



PIZZA NAPOLETANA ROSSO



Pizza Rosso – classic Neapolitan pizza with San Marzano DOP tomatoes as its heart and foundation of flavor.



DI BUFALA CAMPANA 37

San Marzano DOP tomatoes. mozzarella di bufala campana. basil.



MARGHERITA 35

San Marzano DOP tomatoes. mozzarella fior di latte. basil.



PROSCIUTTO COTTO 45

San Marzano DOP tomatoes. mozzarella fior di latte. prosciutto cotto. basil.

PEPPERONI 45

San Marzano DOP tomatoes. mozzarella fior di latte. salsiccia piccante. sicilian oregano



SALAMI NAPOLI 45

San Marzano DOP tomatoes. mozzarella fior di latte. salami napoli dolce. leccino olives.

PIZZA NAPOLETANA BIANCA



Pizza Bianca – a tomato-free variant based on cheeses and crème fraîche, highlighting the delicacy of the ingredients.



QUATTRO FORMAGGI 49

Mozzarella fior di latte. crème fraîche. goat cheese. taleggio. smoked scamorza. walnuts.



MORTADELLA E STRACCIATELLA 49

Mozzarella fior di latte. crème fraîche. mortadella di Bologna. buffalo stracciatella. Sicilian pistachios.

PIZZA NAPOLETANA ANTONINA'S SPECIALITY



Pizzas you'll find only here – perfected in every detail,
full of passion and the character of Osteria Antonina.



BOSCO 52

Butter-sautéed mushroom sauce. garlic. fior di latte mozzarella.
arugula. pecorino romano.



GAMBERO ROSSO 55

Roasted pepper sauce. fior di latte mozzarella. Argentine prawns.
Thai basil. lime zest. fresh coriander.

STRACCIATELLA 'NDUJA 48

Crème fraîche. fior di latte mozzarella. 'nduja. forest honey. buffalo stracciatella.
peperoncino. basil.



SALSICCIA E PEPERONI 49

Fior di latte mozzarella. roasted pepper sauce. scamorza. 'nduja.
Bollo Bianco salsiccia. red onion.



SPINACHI E GORGONZOLA 46

Crème fraîche with nutmeg. fior di latte mozzarella. caramelized pear. gorgonzola
dolce. fresh spinach. caramelized walnuts.



ARROSTO 48

San Marzano tomatoes. fior di latte mozzarella. roasted prosciutto cotto.
Calabrian chili. peperonata.



PICCANTE 45

San Marzano DOP tomatoes. fior di latte mozzarella. ventricina piccante salame.
Calabrian peperoncino. candied peaches.



COPPA DI PARMA 49

San Marzano DOP tomatoes. fior di latte mozzarella. coppa di Parma. arugula. semi-
dried tomatoes. Parmigiano Reggiano DOP.

0% COCKTAILS

Full flavor without the alcohol. Refreshing, colorful, and crafted with the same passion as classic cocktails – perfect for enjoying the moment in a lighter version.

APEROL ZERO 33
Croдино. prosecco 0% la Gioiosa. sparkling water.

LIMONCELLO ZERO 34
Limonzero. prosecco 0% la Gioiosa. sparkling water.

PORNSTAR ZERO 33
Passion fruit purée. La Gioiosa
0% Prosecco. Vanilla syrup.
Fresh lemon juice. Sugar syrup.
Egg white.

BEER

PERONI NASTRO AZZURRO 20
0,33L | 5%

PILSNER URQUELL 21
0,33L | 4,4%

KSIAŻĘCE ZŁOTE PSZENICZNE 19
0,5L | 4,9%

PERONI NASTRO AZZURRO 20
0,0% 0,33l

KSIAŻĘCE ZŁOTE PSZENICZNE
ALCOHOL FREE 19
0,5L | 0,0%

COFFEE

Musetti coffee – Italian tradition, intense aroma, and perfect balance of flavor.

- ESPRESSO 11
- ESPRESSO DOPPIO 13
- AMERICANO 13
- FLAT WHITE 17
- CAPPUCCINO 15

- MATCHA LATTE 20
Moya Matcha
- MILK 3
Oat / coconut

TEA 16

- MEXICAN DREAM
- EARL GREY
- JASMINE
- BERRY
- MANGO

SOFT DRINKS

- COCA COLA 0,25L 12
- COCA-COLA ZERO 0,25L 12
- FANTA 0,25L 12
- HOMEMADE LEMONADE 16
lemon / yuzu

A CARAFE OF HOMEMADE
LEMONADE 1L 47
lemon / yuzu

- DELICE
SPARKLING WATER 0,33L 12
- DELICE
STILL WATER 0,33L 12
- A CARAFE OF
FILTERED WATER 0,7L 14