

OSTERIA ANTONINA

Osteria Antonina is a place inspired by Italian culture and attention to authentic taste - with our Baltic twist.

We believe that true cuisine is based on quality, not quantity - that's why our menu is short, and each dish is created from the finest ingredients, with attention to 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, which we discovered in the heart of Lazio, a region of Italy famous for its olive oil.

ANTIPASTI

TARTARE DI BAVETTE 59

Seasoned beef bavetta with truffle mayonnaise, chives, red onion, egg yolk, homemade whipped butter and bread.

ARANCINI WITH BEEF RAGOUT 35

A Sicilian appetizer of crispy risotto with slowly cooked beef ragout and fior di latte mozzarella.

Served with our homemade aioli.

SHRIMP MARINATED IN ORANGES 55

Seafood bisque sauce with white wine, butter, peperoncino and shallots with roasted almonds, confit tomatoes and our bread.

FRIED BRUSSELS SPROUTS WITH HONEYDEW HONEY & GUANCIALE 32

Brussels sprouts fried in olive oil with honeydew honey, guanciale and pecorino romano.

SOUPS



They warm, fill you up and highlight the simplicity of Italian cuisine.



FLORENTINE-STYLE TRIPE 35

A long-simmered goulash soup made with beef tripe, tomatoes, and fresh herbs. Served with our bread.

CREAM OF BAKED HOKKAIDO PUMPKIN 35

Creamy Hokkaido pumpkin soup with roasted pumpkin seeds and pumpkin seed oil.



MUSHROOM SOUP 35

Aromatic soup of porcini mushrooms and bay boletes sautéed in butter with fresh herbs. Served with our bread.



FRESH PASTA



For each dish, we recommend the type of pasta that best complements the given sauce and toppings.

However, if you have your own preferences, we will be happy to replace the pasta with another available type. We also offer the option of substituting gluten-free pasta.



Fettuccine



FRESH PASTA



We make fresh pasta for you every day -
try it and feel the difference.



PAPPARDELLE RAGOUT 59

Papardelle pasta with classic Italian beef ragout from Stramnica with the addition of pecorino cheese.

ORECCHIETTE CARBONARA 55

Orecchiette pasta with classic carbonara sauce made with pecorino romano cheese, egg yolk, aged guanciale and black pepper.

PACCHIERI WITH SHRIMPS 59

Pacchieri pasta with wild shrimp in a roasted langoustine sauce, San Marzano tomatoes, basil and Calabrian chili.

FETTUCCINE ALFREDO 59 WITH BLACK TRUFFLE

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



PAPARDELLE WITH LIVER 49

Papardelle pasta with slow-roasted chicken liver in demi-glace sauce, fresh thyme and cracked black pepper.

RIGATONI WITH CHICKEN 49

Rigatoni pasta in a butter-cream sauce with parmigiano reggiano, garlic, rosemary and slow-roasted chicken.

GNOCCHI WITH BLACK TRUFFLE AND ROASTED CAULIFLOWER 59

Homemade gnocchi with fresh black truffle, creamy roasted cauliflower puree and Parmigiano Reggiano.



RAVIOLI WITH DUCK 55

Hand-made ravioli with duck and pear in a porcini sauce and fried shimeji mushrooms.

RISOTTO



Risotto originated in northern Italy in the 16th century. For generations, it has symbolized the art of patient cooking, where rice, broth, and tradition combine in a creamy harmony of flavors.



RISOTTO

WITH SHRIMPS & NDUJA 69

Creamy risotto with Calabrian nduja sausage, mascarpone, fire-roasted shrimp and parmigiano reggiano.

RISOTTO

WITH ROASTED PUMPKIN 59

Creamy risotto with roasted pumpkin, crispy chili, parmigiano reggiano, orange zest and roasted pumpkin seeds.



SECOND COURSES



ANTONINA-STYLE CUTLET 59

Breaded chicken cutlet with herb butter, tomatoes with chives and red onion, fries and parmigiano reggiano.



MINCED MEAT CUTLET

75

Rubia Gallega milk veal cutlet served with roasted pepper sauce and creamy mashed potatoes.

LOCAL TROUT 95

Organic trout from Zielenica with creamy beurre blanc sauce and classic risotto alla milanese.

EGGPLANT 55

Baked eggplant with Parmesan sauce, roasted tomatoes and fresh basil.



CHILDREN'S MENU

— * —
Dishes created with our youngest guests in mind. Simple, delicious, and served in child-friendly portions, so everyone can enjoy an Italian feast.
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TOMATO FETTUCINE 25

Fettucine pasta. A classic tomato sauce made with cherry tomatoes and Parmigiano Reggiano DOP.



BAMBINO CHICKENS 25

Crispy chicken in a delicate breading with fries.

FETTUCINE WITH BUTTER 25

Handmade fettucine pasta with butter and parmigiano reggiano.



DESSERT

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A sweet ending to an Italian feast. Our specialty is classic tiramisu, served straight from the pan—just like it's served in Italian homes. Creamy, light, and irresistibly tempting.
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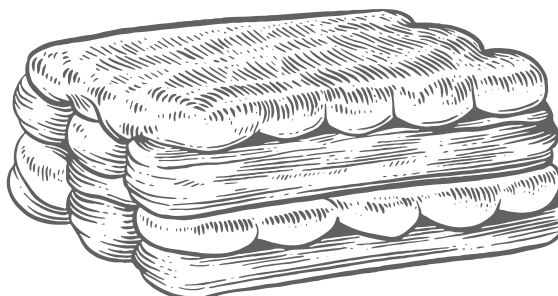
OUR CLASSIC TIRAMISU 29

Savoiardi biscuits. Amaretto liqueur. Mascarpone. Cocoa. Espresso.



BAKED PLUMS 32

Plums cooked in red wine and cinnamon served with whipped ricotta and crumble.



ANTONINA'S NEAPOLITAN PIZZA SPECIALTY

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Pizzas that you will find only here – refined in every detail, full of passion and character of Osteria Antonina.
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GUANCIALE 48

Crème fraîche. Fior di latte mozzarella. Fior di latte mozzarella. tallegio cheese. czosnek. Pecorino Romano. Peppered guanciale.

PANCETTA E SPINACI 55

Crème fraîche. fior di latte mozzarella. fresh spinach. Piacenza bacon. fresh rosemary. garlic. pecorino romano.

STRACIATELLA 'NDUJA 59

Crème fraîche. Fior di latte mozzarella. 'nduja. honeydew honey. Buffalo straciatella. chili pepper. basil.

PUMPKIN 48

Hokkaido pumpkin sauce. Scamorza affumiciata. Roasted pumpkin seeds. pickled Hokkaido pumpkin. ricotta.



SALSICIA E PEPERONI 52

Roasted red pepper sauce. Fior di latte mozzarella. Sicilian sausage salsiccia fresca. peperoncino. marinated broccoli friarelli.

DOLCE PARMA 55

Mozzarella fior di latte. Prosciutto Di Parma. Baked peaches. red onion. fresh basil. mascarpone.

PARMA HAM 55

San Marzano tomatoes, fior di latte mozzarella, Parma ham, and arugula. sun-dried tomatoes. Parmigiano Reggiano DOP.

HABANERO DIAVOLA 49

San Marzano tomatoes. Fior di latte mozzarella. Baked peach. habanero peppers. ventricina salami.



RED NEAPOLITAN PIZZA

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Pizza Rosso - classic Neapolitan pizza based on San Marzano DOP tomatoes, which are its heart and the basis of its flavor.
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MARGHERITA 35

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



PROSCIUTTO COTTO 45

San Marzano DOP tomatoes. fior di latte mozzarella. cooked ham.

PEPPERONI 49

San Marzano DOP tomatoes. fior di latte mozzarella. spicy sausage. Sicilian oregano.



SALAMI NAPOLI 45

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

AMATRICIANA 45

San Marzano DOP tomatoes. fior di latte mozzarella. bacon. chili pepper. pecorino romano cheese.



WHITE NEAPOLITAN PIZZA

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Pizza Bianca - a variant without tomato sauce, based on cheese and crème fraîche, emphasizing the delicacy of the ingredients.
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QUATTRO FORMAGGI 45

Fior di latte mozzarella. crème fraîche. Gorgonzola. Taleggio cheese. Smoked scamorza. walnuts



MORTADELLA AND STRACIATELLA 55

Fior di latte mozzarella. Bologna mortadella. stracciatella di bufala. Sicilian pistachios.

COCKTAILS



Classics and signature compositions where Italian lightness meets modern creativity. They are refreshing, surprising in flavor, and perfectly complement every moment at the table.



PALOMA 38

Olmeca Silver Tequila. Lime.
Agave syrup. Three cents
grapefruit soda. Pinch of salt.



MELON STAR MARTINI 42

Finlandia vodka. Paesano melon
liqueur. Lemon juice. Simple
syrup. Egg white. Prosecco.

PORNSTAR MARINI 39

Finlandia vanilla vodka. Passion
fruit puree. Vanilla syrup. Lemon
juice. Prosecco.

WHISKEY SOUR 37

Dewar's 8YO Whiskey. Egg
white. Angostura. Lemon juice.
Sugar syrup.

VODKA SOUR 34

Finlandia Vodka. Egg white.
Angostura. Lemon juice. Sugar
syrup.

GIN BASIL SMASH 35

Bickens Gin. Lemon juice. Sugar
syrup. Basil.

ARANCIA SOUR

Dewar's 8-Year-Old Whisky.
Lemon juice. Orange syrup with
clove, ginger, and a pinch of
cardamom. Egg white.
Angostura.

MOSCOW MULE 39

Finlandia Vodka. Lime juice.
Ginger syrup. Three Cents Ginger
Beer.

DAIQUIRI TWIST 36

Bacardi Carta Negra Rum.
lime juice. mirabelle plum syrup.
triple sec.

NEGRONI 42

Bombay Sapphire Gin. Campari.
Martini Riserva Rubino.

MARGARITA 38

Olmeca Silver Tequila. Triple sec.
Lime.

ESPRESSO MARTINI 43

Finlandia Vodka. Homemade
coffee liqueur. Espresso. Sugar
syrup.

PEAR GIN FIZZ 39

Bickens Gin. Lemon juice. Pear
syrup with cinnamon. Egg white.

APPLE MONKEY 43

Whiskey Monkey Shoulder. apple
syrup with thyme. lemon juice.
anguish. Adriatic amaretto.

SPRITZ MENU

Spritz: a light, sparkling lifestyle—prosecco and a moment of Italian elegance captured in a glass.

LIMONCELLO BASIL SPRITZ 34
Limoncello limuni. prosecco millesimato extra dry. sparkling water. basil.

APERITIF SPRITZ 35
Aperitif Pronol. Prosecco Millesimato extra dry. sparkling water.

HUGO SPRITZ 35
Prosecco Millesimato extra dry. elderflower syrup. mint. lime.

CAMPARI SPRITZ 37
Campari. Prosecco Millesimato extra dry. sparkling water.

CRANBERRIES SPRITZ 35
Cranberry syrup with rosemary and orange zest. Lemon juice. Bickens gin. Prosecco Millesimato extra dry. Sparkling water.

MULLED WINE

RED WINE 26
Orange, honey, rosemary

WHITE WINE 26
Pear, honey, rosemary

COCKTAILS 0%

Full flavor without the alcohol. Refreshing, colorful, and created with the same passion as classic cocktails – perfect for when you want to enjoy the pleasure of the moment in a lighter version.

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

CAMPARI ZERO 39
San Bitter 0% prosecco la Gioiosa 0% sparkling water.

PORNSTAR ZERO 38
Prosecco 0% la Gioiosa. Passion fruit puree. Vanilla syrup. lemon juice. sugar syrup. egg white.

LIMONCELLO ZERO 34
Limonzero. Prosecco 0% La Gioiosa. sparkling water.

HUGO 0% 33
Prosecco 0%. Elderflower syrup. Mint. Lime juice.

RASPBERRY CLOUD 0% 38
Capitan Morgan 0% Rum. lemon juice. vanilla syrup. raspberry puree. egg white.

COFFEE

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Musetti coffee – Italian tradition, intense aroma and perfect
balance of flavor.
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ESPRESSO 13
DOUBLE ESPRESSO 15
AMERICAN 15
FLAT WHITE 19
CAPPUCCINO 17

MATCHA LATTE 24
PUMPKIN SPICE LATTE 26
pumpkin spice syrup. milk.
espresso doppio.
HOT CHOCOLATE 26
Orsa Drinks silky smooth. milk.
whipped cream. marshmallows.

TEA 18

EARL GREY, ENGLISH
BREAKFAST, JASMINE, FOREST
FRUIT, ROOIBOS, MEXICAN
DREAM, ORANGE & ROSEMARY,
SPICY CINNAMON

AUTUMN TEA 23

Richmont Orange & Rosemary Tea,
orange, lemon, cinnamon, anise,
ginger, clove, maple syrup,
cranberry

SOFT DRINKS

COCA-COLA 0.25L 12
COCA-COLA ZERO 0.25L 12
FANTA 0.25L 12
SPRITE 0,25L 12
TONIC 0,25L 12

DELICE SPARKLING WATER 12
SPARKLING /STILL 0.33L

CARAFE OF
FILTERED WATER 1L 19

HOMEMADE LEMONADE 0.3L 16
lemon / pear & cinnamon / orange & clove / cranberry & rosemary

CARAFE OF HOMEMADE LEMONADE 1L 47
lemon / pear & cinnamon / orange & clove / cranberry & rosemary

BEER

DRAUGHT BEER
PERONI NASTRO
AZZURO 22
(5%) 0.4L

KSIĄŻĘCE GOLDEN WHEAT 19
0.5L | 4.9%

PERONI NASTRO AZZURO 20
0.0% 0.33L

KSIĄŻĘCE GOLDEN WHEAT
NON-ALCOHOLIC 19
0.5L | 0.0%

LIQUEURS

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To conclude the feast, we invite you to sample our selected Italian wines. They will enhance the flavor of the desserts and make table conversations unforgettable.

LAZZARONI LEMON 22
Italian lemon liqueur created according to a unique recipe based on the peels of lemon trees grown in Sicily, free from any sprays.

ADRIATIC AMARETTO 25
A unique take on a classic liqueur. Made with skinless Apulian almonds.

MYRTLE HISTORICAL RECIPE 26
Myrtle berry liqueur with an intense spicy aroma and a balsamic note.

PAESANO MELON LIQUEUR 26
A velvety and creamy liqueur with a distinct melon flavor.

PREMIUM ALCOHOL

MONKEY SHOULDER 26

SMOKEY MONKEY 30

GREY GOOSE 34

BARCELÓ IMPERIAL 36

BOMBAY SAPPHIRE 26

ESPOLÒN BLANCO 32