

# 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 served with butter and our house bread.

## BRUSCHETTA

### WITH GOAT’S CHEESE 26

Bread from BOKA with creamy goat cheese, marinated tomatoes and confit garlic.



## 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.



**PISTACCHIO STAR MARTINI 33**  
Vodka. Alpina pistachioliqueur.  
lemon juice. sugar syrup.  
egg white. prosecco.

**WILD STRAWBERRY 33**  
**STAR MARTINI**  
Vodka. Alpina wild strawberry  
liqueur. lemon juice. sugar  
syrup. egg white. prosecco.

**ROSE COLLINS 32**  
Gin infused with rose and  
rosemary. lemon juice. sugar  
syrup. sparkling water.

**ANTONINA**  
**ESPRESSO MARTINI 29**  
Vodka infused with forest  
aromas. coffee liqueur.  
espresso. pine syrup.

**CHERRY OLD FASHIONED 32**  
Bourbon infused with cherry  
and star anise. pine syrup.  
angostura.

**CHERRY SOUR 32**  
Bourbon infused with cherry  
and star anise. lemon juice. pine  
syrup. egg white. angostura.

**LIMONCELLO SPRITZ 29**  
Limuni Limoncello. prosecco.  
sprudelwasser.

**APERITIVO SPRITZ 27**  
Aperitivo. prosecco.  
sprudelwasser.

**NUTTY NEGRONI 32**  
Kastanien-Gin. amaro-likör.  
süßer wermut.

**PALOMA 34**  
Tequila. limette. agavensirup.  
eine prise salz. pink-grapefruit-  
limonade.

**PUMPKIN SPICE 33**  
Gewürzrum. aperitivo.  
kürbissirup. zitronensaft.  
angostura.

**ROSA BIANCA 32**  
Gin mit rose und rosmarin  
infundiert. zitronensaft.  
kiefern sirup. eiweiß. angostura.

**ANTONINA VODKA SOUR 29**  
Wodka mit waldaromen  
infundiert. eiweiß. angostura.  
zitronensaft. kiefern sirup.

**WHISKEY SOUR 32**  
Whiskey. eiweiß. angostura.  
zitronensaft. zuckersirup.

# 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 49  
Paccheri pasta with wild prawns in roasted langoustine sauce, Thai basil, and Calabrian chili.

## ORECCHIETTE CARBONARA 49

Orecchiette pasta with a classic carbonara sauce made from Pecorino Romano cheese, egg yolk, aged guanciale, and black pepper.

## BLACK TRUFFLE FETTUCCINE 54

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



LASAGNE 48  
Baked Italian lasagna layered with aromatic beef ragout, béchamel sauce, and fior di latte mozzarella.

Add fresh black truffle. 19

# 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 45**  
Breaded free-range chicken milanese with Parmigiano Reggiano, Café de Paris butter, and tomatoes with red onion.

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

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



**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. marinated peaches. toasted pistachios. pickled beets.



# SIDES

**FRENCH FRIES WITH PARMIGIANO REGGIANO 12**



**GNOCCHI WITH BUTTER AND PECORINO ROMANO 15**

**LETTUCE 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.



BAMBINO 25  
CHICKEN NUGGETS  
Crispy chicken in a delicate  
coating with french fries.

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.



CHOCOLATE FONDANT 25  
Chocolate fondant served with  
cherry jam.



# PANUOZZO



Classic Italian sandwiches. True street food, loved for its simplicity, rich flavor, and authentic character – perfect for a quick yet exceptional culinary pleasure.



## PESTO ROSSO 29

Sun-dried tomato pesto. Salami Napoli. Fresh basil. Sicilian oregano. Parmigiano Reggiano.

## MORTADELLA & STRACIATELLA 34

Stracciatella di Bufala. Mortadella. Arugula. Red onion. Toasted pistachios. Confit tomatoes.

## GENOVESE 29

Basil pesto. Confit tomatoes. Arugula. Mozzarella di Bufala. Fresh basil. Parmigiano Reggiano.

## TRUFFLE 35

Truffle mayonnaise. Ventricina salami. Taleggio. Arugula. Parmigiano Reggiano.

## SPICY CHICKEN 34

Roasted pepper sauce. Coriander. Jalapeño. Red cabbage coleslaw. Herb-roasted chicken.



# 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. peaches.  
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.



## 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. marinated peaches.



## COPPA DI PARMA 49

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



# COFFEE

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

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

- PUMPKIN SPICE LATTE 20  
With pumpkin syrup infused with spices.
- MATCHA LATTE 20  
Moya Matcha
- MILK 3  
Oat / coconut

# TEA

- MEXICAN DREAM,  
EARL GREY, JASMINE 16  
BERRY, MANGO

- AUTUMN TEA 24  
Cinnamon, cranberry,  
maple syrup, and spices

# SOFT DRINKS

- COCA COLA 0,25L 12
- COCA-COLA ZERO 0,25L 12
- FANTA 0,25L 12
- HOMEMADE LEMONADE 16  
lemon / yuzu / autumn pear &  
rosemary
- A CARAFE OF HOMEMADE  
LEMONADE 1L 47  
lemon / yuzu  
/ autumn pear & rosemary

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

# 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  
Crodino. 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.

# GLÜHWEIN

ROTER GLÜHWEIN 19  
MERLOT  
Italienischer Glühwein mit warmen Gewürzen.

WEISSER GLÜHWEIN 19  
PINOT GRIGIO  
Italienischer Glühwein mit warmen Gewürzen.

# BEER

PERONI NASTRO AZZURRO 20  
0,33L | 5%

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

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

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

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

HARDMADE 4.5% 0.4L 19