

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 49

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.



FRENCH FISH SOUP 45

WITH OCTOPUS,

SALMON AND CALAMARI

A rich, aromatic fish broth with tomatoes, anise, fresh herbs, vegetables, served with focaccia.

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.

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

POLPETTE 59
Tender beef meatballs in a nutmeg-infused sauce, fire-grilled wild broccoli, and Parmigiano Reggiano.

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



RISOTTO WITH 69
SHRIMP & 'NDUJA
Vialone Nano rice, shrimp bisque, mascarpone, 'nduja, Argentine wild shrimp.

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.
————— ✱ —————

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.
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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
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.

MULLED WINE

RED MULLED WINE 19
MERLOT
Italian mulled wine with warming spices

WHITE MULLED WINE 19
PINOT GRIGIO
Italian mulled wine with warming spices

BEER

PERONI NASTRO AZZURRO 20
0,33L | 5%

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

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

HARDMADE 4.5% 0.4L 19

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

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