

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

BEEF TARTARE 59

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

FRIED SQUID 55

Fresh squid in a delicate beer batter, served with charred lemon, parsley and Maldone salt.

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.

LIGHTLY SALTED

CUCUMBERS & STRACIATELLA 28

Homemade pickled cucumbers from the market with creamy straciatella, mint and dill olive oil.



SHRIMP MARINATED IN ORANGES 55

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

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.

FISH SOUP 45

Cacciucco – a traditional Tuscan fish soup from Livorno, prepared with fish and seafood in an aromatic tomato sauce with garlic, wine and olive oil.

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.



Pappardelle



Orecchiette



Lasagnetta



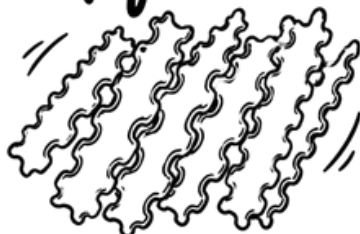
Paccheri



Fettuccine



Mafaldine



Rigatoni



FRESH PASTA

—*—
We make fresh pasta for you every da
- try it and taste the difference.
—*—

PAPPARDELLE RAGOUT 54

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

PACCHIERI WITH SHRIMPS 55

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

MAFALDINE WITH BURRATA 55

Mafaldine pasta with creamy burrata and almonds in an aromatic tomato sauce.



PAPARDELLE WITH LIVER 45

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



ORECCHIETTE CARBONARA 55

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

FETTUCCINE ALFREDO WITH BLACK TRUFFLE 54

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



RIGATONI WITH CHICKEN 49

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

LASAGNETTA WITH CHANTERELLES 55

Wide sheets of lasagne pasta in a creamy sauce of white wine, garlic, Parmigiano Reggiano and fresh chanterelles



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

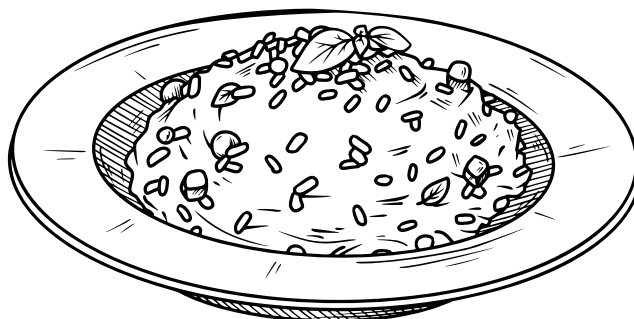
WITH SMOKED HALIBUT 65

Crispy risotto with horseradish beurre blanc sauce, parmigiano reggiano and warm smoked halibut.

RISOTTO

WITH FRESH CHANTERELLES 55

Creamy risotto with chanterelles fried in butter with garlic, white wine and Parmigiano Reggiano.



RED NEAPOLITAN PIZZA



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



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, basil.

PEPPERONI 49

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



SALAMI NAPOLI 42

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

PICANTE 45

San Marzano DOP tomatoes, fior di latte mozzarella, spicy salami, chili pepper



WHITE NEAPOLITAN PIZZA



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



QUATTRO FORMAGGI 45

Fior di latte mozzarella. crème fraîche. gorgonzola. taleggio. smoked scamorza. walnuts



MORTADELLA AND STRACIATELLA 55

Basil pesto, fior di latte mozzarella, and Bologna mortadella. stracciatella di bufala. Sicilian pistachios.

ANTONINA'S NEAPOLITAN PIZZA SPECIALTY

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

GUANCIALE 48

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

BURRATA 55

San Marzano tomatoes. Fresh burrata. Garlic. Fresh basil.
pickled yellow and red tomatoes.



STRACIATELLA 'NDUJA 59

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

SMOKED MARGHERITA 35

Yellow tomato sauce. Smoked fior di latte mozzarella.
fresh basil. parmigiano reggiano.



BASIL PESTO 45

San Marzano tomatoes. Fior di latte mozzarella. Marinated yellow and red
tomatoes. Basil pesto. fresh basil. Parmigiano Reggiano cheese.



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.

DEVIL'S HABANERO 49

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



BAMBINI

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

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.



DOLCI

—*—
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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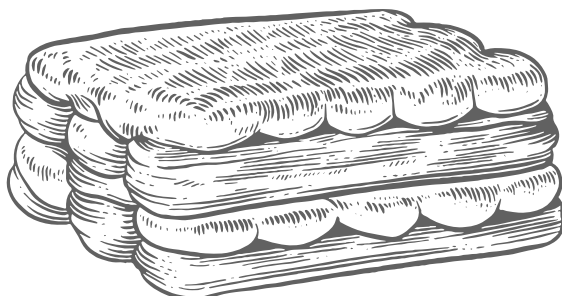
TIRAMISU 29

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



FIOR DI LATTE ICE CREAM 32

Homemade fior di latte ice cream with raspberry coulis.



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

Tequila. Lime. Agave syrup.
a pinch of salt. pink grapefruit soda.



MELON STAR MARTINI 42

Vodka. Alpina pistachio liqueur.
Lemon juice. Simple syrup. Egg
white. Prosecco.

PORNSTAR MARINI 39

Vanilla vodka. passionfruit puree.
vanilla syrup. lemon juice. white.
prosecco.

WHISKEY SOUR 37

Whiskey. Protein. Angostura.
lemon juice. sugar syrup.

MOJITO 39

Rum. Simple syrup. Lime. Mint.
Angostura. Sparkling water.

PASSION MOJITO 42

Rum. Sugar syrup. Passion fruit
puree. Lime. Mint. Sparkling
water.

STRAWBERRY MOJITO 42

Rum. Simple syrup. Strawberry
puree. Lime. Mint. Sparkling
water.

VODKA SOUR 34

Vodka. Egg white. Angostura.
lemon juice. sugar syrup.

GIN BASIL SMASH 35

Gin. Lemon juice. Sugar syrup.
Basil.

DARK N STORMY 42

Dark rum. Ginger beer.
Angostura. Lime juice.

DAIQUIRI TWIST 36

Rum, lime juice, mirabelle plum
syrup, triple sec.

NEGRONI 39

Gin. Campari. Vermouth Rosso.

MARGARITA 38

Tequila. Triple sec. Lime.

CUBA LIBRE 34

Rum. Lime. Cola.

SPRITZ MENU

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

COLADA SPRITZ 36
Prosecco. Spiced rum.
pineapple syrup. lemon juice.

HUGO SPRITZ 35
Prosecco. syrop elderflower.
mint. lime.

LIMONCELLO BASIL SPRITZ 34
Limoncello. Prosecco. Sparkling
water. Basil.

CAMPARI SPRITZ 37
Campari. Prosecco. Sparkling
water.

APERITIVO SPRITZ 35
Aperitivo. prosecco. sparkling
water.

BLACKCURRANT SPRITZ 35
prosecco. gin. blackcurrant
syrup. lemon juice.

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.
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APEROL ZERO 33
Crodino. Prosecco 0% la Gioiosa.
Woda gazowana.

LIMONCELLO ZERO 34
Limonzero. Prosecco 0% La
Gioiosa. Woda gazowana.

PORNSTAR ZERO 39
Prosecco 0% la Gioiosa. Passion
fruit puree. vanilla syrup.
lemon juice. sugar syrup. egg
white.

CUBA LIBRE 0% 33
Rum 0%. cola. lime.

MOJITO 0% 38
Rum 0%. Sugar syrup. Lime. Mint.
Sparkling water.

HUGO 0% 33
Prosecco 0%. syrop
elderflower. mint. lime juice.

COFFEE



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



ESPRESSO 13
DOUBLE ESPRESSO 15
AMERICAN 15
FLAT WHITE 19
CAPPUCCINO 17
ESPRESSO TONIC 22
Kinley tonic, lime juice,
double espresso

ICE MATCHA 23
mango / strawberry
OAT MILK 3

TEA

EARL GREY, JASMINE, FOREST 18
FRUIT, PEACH, ROOIBOS,
RASPBERRY-PEAR

ANTONINA'S ICE TEA

APPLE PIE 23
BLUEBERRY & STRAWBERRY 23

SOFTY

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

DELICE WATER 12
STILL / SPARKLING 0.33L
CARAFE
OF FILTERED WATER 1L 19

HOMEMADE LEMONADE 0.3L 16
lemon / watermelon / peach

CARAFE OF HOMEMADE LEMONADE 1L 47
lemon / watermelon / peach

BEER

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

KSIAŻĘCE 19
GOLDEN WHEAT 0.5L | 4.9%

PERONI
NASTRO AZZURO 0.0% 0.33L 20

KSIAŻĘCE 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 19
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

WHITE SPUR 32