

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 pistachio 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.
sparkling water.

APERITIVO SPRITZ 27
Aperitivo. prosecco. sparkling
water.

NUTTY NEGRONI 32
Chestnut gin. amaro liqueur.
sweet vermouth.

PALOMA 34
Tequila. lime. agave syrup. a
pinch of salt. pink grapefruit
soda.

PUMPKIN SPICE 33
Spiced rum. aperitivo. pumpkin
syrup. lemon juice. angostura.

ROSA BIANCA 32
Gin infused with rose and
rosemary. lemon juice. pine
syrup. egg white. angostura.

ANTONINA VODKA SOUR 29
Vodka infused with forest
aromas. egg white. angostura.
lemon juice. pine syrup.

WHISKEY SOUR 32
Whiskey. egg white. angostura.
lemon juice. sugar syrup.

PASTA FRESCA

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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.

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

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



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

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Add fresh black truffle. 19

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.



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

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

RISOTTO WITH SHRIMP & 'NDUJA 69

Vialone Nano rice, shrimp bisque, mascarpone, 'nduja, Argentine wild shrimp.



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



LETTUCE WITH VINAIGRETTE 12



GNOCCHI WITH BUTTER AND PECORINO ROMANO 15



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
Savoardi biscuits. Amaretto
liqueur. mascarpone. cocoa.
espresso.



CHOCOLATE FONDANT 25
Chocolate fondant served with
cherry jam.



PISTACCHIO TIRAMISU 36
Savoardi biscuits. Marzadro
Crema Alpina Pistacchio.
Mascarpone. Sicilian pistachios.
Lime. Espresso.



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 CLASSICA

Classic pizzas are above all simple ones, based on high-quality ingredients that capture the essence of Italian cuisine.

MARGHERITA 37

San Marzano DOP tomatoes. Fior di latte mozzarella. Basil.



PROSCIUTTO COTTO 45

San Marzano DOP tomatoes. Fior di latte mozzarella. Cooked ham. Basil.

PEPPERONI 48

San Marzano DOP tomatoes. Fior di latte mozzarella. Spicy salsiccia. Sicilian oregano.



SALAMI NAPOLI 45

San Marzano DOP tomatoes. Fior di latte mozzarella. Napoli salami. Leccino olives.

PICCANTE 48

San Marzano DOP tomatoes. Fior di latte mozzarella. Venticina piccante salami. Calabrian chili.



PROSCIUTTO DI PARMA 48

San Marzano DOP tomatoes. Fior di latte mozzarella. Parma ham. Rocket. Confit tomatoes. Parmigiano Reggiano DOP.

QUATTRO FORMAGGI 49

Fior di latte mozzarella. Crème fraîche. Gorgonzola. Taleggio. Smoked scamorza. Walnuts.



MORTADELLA E BURRATA 54

Fior di latte mozzarella. Crème fraîche. Mortadella di Bologna. Buffalo burrata. Sicilian pistachios.

PIZZA NAPOLETANA ANTONINA'S SPECIALITY

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Pizzas you'll only find here – perfected in every detail, full of passion and the character of Osteria Antonina.
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FUNGHI 52

Sauce of mushrooms sautéed in butter. Garlic. Fior di Latte mozzarella. Gorgonzola. Portobello mushrooms. Fresh rosemary.



PADRON 49

Roasted pepper sauce. Fior di Latte mozzarella. 'Nduja. Charred Padron peppers.



BURRATA NDUJA 54

Crème fraîche. Fior di Latte mozzarella. 'Nduja. Honeydew honey. Buffalo burrata. Chili. Fresh basil.



SALSICCIA E BROCCOLI 49

Crème fraîche. Fior di Latte mozzarella. Taleggio. Garlic. Fresh broccoli. Fresh salsiccia. Fresh basil. Pecorino Romano.

TARTUFO 55

Black truffle cream. Fior di Latte mozzarella. Sliced potatoes. Fresh rosemary. Truffle mayonnaise. Pecorino Romano.



CARBONARA 52

Crème fraîche. Fior di Latte mozzarella. Guanciale with pepper. Freshly ground black pepper. Pasteurized egg yolk. Pecorino Romano.

ROSTBEF 58

Crème fraîche. Fior di Latte mozzarella. Scamorza. Roasted roast beef. Freshly ground black pepper. Garlic. Arugula. Truffle oil. Parmigiano Reggiano.

GUANCIALE 52

Crème fraîche. Fior di Latte mozzarella. Guanciale with pepper. Green peas. Parmigiano Reggiano. Sprouts.

COFFEE

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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

WINTER 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 / autumn pear & rosemary
A CARAFE OF HOMEMADE
LEMONADE 1L 47
lemon / 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%

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%