

Opening Hours

Antico

Tuesday to Saturday 12 – 3pm & 6 – 10.30pm
Sunday 12 – 3.30pm & 6 – 9.30pm

214 BERMONDSEY

Tuesday & Wednesday 5 - 11pm
Thursday 5 - 12am
Friday & Saturday 5 - 1.30am

Wines by the glass

Bubbles

Prosecco DOC - *Terra Serena* £6
Prosecco di Valdobbiadene DOCG - *Zucchetto* £8
Spumante Rose - *Terra Serena* £5

Whites

Soave DOC - *Tenimenti Di Cangrand* £4
Falerio DOC - *Saladini Pilastr* £5
Pinot Grigio IGT - *La Casada* £5
Trebiano d'Abruzzo DOC - *Terrana* £6
Soave Classico DOC - *Inama* £7
Fiano d'Avellino DOCG - *Terredora* £8

Rose

Costa della Sesia "Majoli" DOC - *Sella* £7 / £30

Reds

Barbera d'Asti DOCG - *Govone* £4
Rosso Piceno DOC - *Saladini Pilastr* £5
Montepulciano d'Abruzzo DOC - *Terrana* £6
Chianti Riserva DOCG "Fortebraccio" - *La Pieve* £7
Primitivo di Manduria DOC - *Stella Morella* £8
Morellino di Scansano DOCG - *Terre di Talamo* £9

Antico

Restaurant

Nocellara Olives & Freshly Baked Focaccia £4

To Start

Asparagus, Broad Bean, Pea & Baby Gem Chopped Salad with Pecorino £6
Antipasti Board - Selection of Cured Meats, Olives & Focaccia £7
Burrata, Prosciutto Braciotto, Rocket & Capers £8
Prosciutto, Endive, Pear, Parmesan Shavings & Aged-Balsamic £7
Devon Crab, Blood Orange & Fennel Salad £8
Vegetable Fritto Misto, Sage, Fresh Chilli & Mint £5
Mozzarella, Baby Zucchini, Caramelised Onions, Chilli £6

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Freshly Made Pasta & Risotto

(Please note our non-fish pastas & risottos contain parmesan)

Slow-Cooked Pork Shoulder & Juniper Ragu Pappardelle £14
Slow-Roasted Rabbit Tortelloni, Sage Butter £13
Monkfish, Tomato, Chilli & Garlic Risotto £14
Purple Sprouting Broccoli & Wild Garlic Risotto £13

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Oven & Grill

Pan-Roasted Chicken, Prosciutto, Sage, Spinach, Mashed Potato £14
Roasted Brill, Asparagus, Lemon Butter £16
"Bolton Abbey" Roasted Lamb Rump, Celeriac, Braised Cannellini Beans, Mint Oil £18
Calves Liver, Sage, Purple Sprouting Broccoli & Aged-Balsamic £17
Ribeye Steak (35 day aged), Portobello Mushroom & Gorgonzola £18
Pan-Roasted Pollock, Fresh Baby Tomatoes, Capers & Agretti £16

Sides: Mashed Potato, Spinach, Leaf Salad All £3

For Daily Specials

(See blackboard or ask your server)

Aperitivo Cocktails

Aperol Spritz – Prosecco, Aperol, Soda £7
Antico Fizz - Prosecco, Elderflower Liqueur, Lemon £8
Kir Royale – Prosecco, Crème de Cassis £7
Passion Fruit Bellini – Prosecco, Passion Fruit £7
Negroni – Gin, Campari, Sweet Vermouth £7
Negroni Sbagliato - Campari, Sweet Vermouth, Prosecco £7
Campari & Pink Grapefruit £5

Desserts

Baked Tiramisu Cheesecake £6
Chocolate, Almond & Hazelnut Cake £5
Poached Rhubarb & Strawberry Compote Millefoglie £6
Regional Cheeses £9

Homemade Gelato & Sorbetto

Caramel Gelato £5
Dark Chocolate Gelato £5
Sorbetto (See blackboard or ask your server)

214 BERMONDSEY

GIN & COCKTAIL BAR

**London's Newest Gin Bar
is just downstairs...**

Over 50 Gins
Homemade tonic
Perfect for after dinner cocktails