

Wine List

WHITE

Frascati £16.95
Dry light in colour, lingering of bitter lemons.

Pinot Grigio £15.95
Dry, pale straw yellow, smooth and rich flavour.

Chardonnay £14.95
Delicate golden yellow, fruity, scent of vanilla and spices. Full palate, smooth with lasting flavours.

Orvieto Abboccato £15.95
Medium sweet with a hint of berries.

Trebbiano £15.95
Dry full bodied, with an aromatic, persistence

Falanghina £17.95
Pale straw yellow in colour, medium with fruity nose, pineapple and apricot aromas.

HOUSE WHITE WINE

Verduzzo £12.95
Pale straw yellow with greenish hint, crisp and dry

ROSE

Merlot Rosa £14.95
Light ruby red, delicate and fruity, medium dry.

RED

Chianti 'Flask £18.95
Vigorous and youthful with a robust fruity. Dry flavour.

Chianti Classico £21.95
Mature red, spicy fruit on the palate.

Valpolicella £15.95
Ruby red, delicate, dry, velvety with a hint of almonds and cherries, pleasantly bitter.

Cabernet Sauvignon £16.95
Light ruby red with delicate bouquet, dry and tannic.

Pino Nero £16.95
Ruby red, delicate bouquet, oaky and velvety.

Bardolino £15.95
Light ruby red, dry, fruity and harmonious.

Montepulciano £15.95
Fruity with well rounded tannins and a hint of vanilla flavour.

HOUSE RED WINE

Merlot £12.95
Ruby red, full body with a hint of raspberry

SPARKLING WINE

Asti Spumante £17.95

Prosecco £17.95

CHAMPAGNE

Lanson £55.95

Moet & Chandon £59.95

Bollinger £65.95



**We are open on
Christmas Day**

**For more information please call
01332 201700**

**Celebrate New Years Eve at Antibos
with a lively atmosphere. An excellent
way to bring in the New Year**

**Antibo Restaurant
21 Midland Rd, Derby DE1 2SL
Tel: 01332 201700
antibo.co.uk**



Menu-1

£19.95 per person

STARTERS

Minestrone Soup

Minestrone prepared to our chefs own recipe served with toasted bread

Garlic Mushrooms

Finest mushrooms coated in breadcrumbs and served in their own tasty garlic sauce

Deep Fried Brie

Fried Brie wedges served with black currant sauce

Prawn and Salmon Cocktail

Baby Atlantic prawns topped with smoked salmon on a bed of mixed lettuce with rose Marie sauce.

Homemade Brandy Pate

Pate served with toasted bread and crispy salad garnish

MAIN COURSE

Spaghetti Pollo

Strips of chicken breast cooked with mushrooms, onions white wine and a touch of cream with Napoli sauce.

Spaghetti Marinara

Mixed seafood cooked in garlic, white wine, olive oil, tomato sauce and a hint of chilli.

Penne Spezzatino

Strips of marinated fillet steak, pan fried with shallots, sweet roasted peppers, aubergines & olives, a hint of chilli to give this dish a spicy finish with homemade pomodoro sauce.

Penne Arrabiata (v)

Tubes of pasta served in a spicy tomato sauce, cooked with basil, garlic and chillies.

Antibo Special pizza

Italian pepperoni, ham, mushrooms, peppers and black olives with tomato and mozzarella cheese.

Vegetarian pizza (v)

Roasted aubergine, courgette, bell peppers, mushrooms with tomato and mozzarella cheese.

DESSERTS

Xmas Pudding, Brandy Sauce

Profiteroles

Cheese cake

Ice Cream

Menu-2

£24.95 per person

STARTERS

Minestrone Soup

Minestrone prepared to our chefs own recipe served with toasted bread

Gorgonzola Mushrooms

Pan fried mushrooms with Gorgonzola cheese, tarragon and fresh cream served with bread

Avocado and Prawn Salad

Avocado served with succulent Atlantic prawns delicately dressed with rose Marie sauce, served on a bed of crispy lettuce

Pan Fried Fish Cake

Flaked fish, mash potato and pancetta, flash fried with a tomato and herb dressing

Bruschetta

Lightly toasted ciabatta bread topped with onion, peppers and fresh tomatoes, browned in the oven with melted mozzarella

MAIN COURSE

Pollo Supreme

Baked fresh breast of chicken stuffed with Gorgonzola cheese, wrapped with Parma ham, topped with Diane sauce, served with mash & seasonal vegetables

Pollo Alla Cream

Tender pieces of chicken cooked with mushrooms, onion, peppers and cream, served with rice and garnish salad

Steak Au poivre

Grilled British sirloin steak topped with homemade Au poivre Made with peppercorns, Brandy, red wine, and a touch of French mustard and fresh cream, served with French fries and garnish salad

Salmon

Tender salmon fillet baked and lightly sprinkled with sea salt and ground black pepper, served with mash & seasonal vegetable

Lamb Shank

Delicious and tender lamb shank cooked in its own juice with our own in-house sauce, served on a bed of mash and seasonal vegetables

Pork Tenderloin

Pan-seared in red wine demi-glace, with rosemary, roast potatoes and mixed vegetables

DESSERTS

Xmas Pudding, Brandy Sauce

Profiteroles

Cheese cake

Ice Cream

SIDE DISHES

Foccacia Bread £2.95

Garlic Bread £4.50

French Fries £2.70

Fried Mushrooms £2.50

Onion Rings £2.50

Marinated Olives £3.95

Greek Salad £3.95

BOOKINGS AND DEPOSITS

Antibo would like to invite you to celebrate Christmas in Derby's most stylish and elegant restaurant. In order to reserve a table in advance for this most celebrated occasion, please call us on: 01332 201700

Please feel free to call us, we will be delighted to help you with any enquiries you may have. In order to secure your reservation for Christmas, we require a deposit of £5 per person within 7 days of your booking.

If you wish to cancel your booking, a period of 10 days is required prior to the dining in order for you to get a refund.

We are open on Christmas Day, for more information please call 01332 201700

Christmas Menu's available in December 2017 (1st-24th)

LUNCH 11.30am-2.30pm

EVENING 5.00pm-11.00pm

