

THE FINEST
IRISH BEEF



ANTONIO'S
— B A R & G R I L L —

*The finest Irish Dry Aged Beef, crafted to
perfection in unique Salt Moss chambers.*

Antonio's is proud to put it on your plate.

GRASS-FED BEEF

As with all of our ingredients, Antonio's source our beef with great care.

We believe the Irish dry aged beef we serve is the finest in the world.

NUTRIENT RICH

Grass-reared beef contains up to six times more Omega-3 than grain-fed beef. It also tends to be lower in calories since it contains less fat.

LOCATION LOCATION LOCATION

Antonio's choose only prize cuts from areas of natural beauty which are rich in Irish heritage.

ANIMAL WELFARE

Grass-reared cattle lead a healthy, nourishing and less stressed life. No artificial preservatives or hormones are used in raising them.



THE BENEFITS

Grass-reared beef is nutrient-rich.

It contains fewer calories, as well as more Omega-3, vitamins A and E and micro-nutrients. These benefits emanate from the animals living a healthy life in the field.

Our Irish dry aged beef has deep-rooted traditions born from a love of the Irish landscape, with an unrivalled passion for flavour and nutrition.

Antonio's Bar & Grill is committed to utilizing award-winning sustainable produce.

We extend a special thanks to each and every farmer - they are the unsung heroes behind our industry.

We aim to give their amazing product the respect it deserves - from farm to table.

THE SALT MOSS AGEING PROCESS

The unique Salt Moss Ageing process, developed by Maurice Kettle, utilises caves handcrafted from seaweed salt bricks to create a one-of-a-kind taste.

The dry nature of Salt Aged beef enables it to caramelise quickly in the pan - enabling our chefs to create intensely flavoured dishes.

FLAVOUR CONCENTRATION

The Salt Moss process brings the essence of the Irish sea to the Irish land, concentrating the flavour of the meat.

FLAKY FAT

Whilst the meat is cocooned in a Salt Moss cave, moisture is drawn from it - creating a tender, exquisitely flaky fat content.



SUSTAINABILITY

Grass-fed beef preserves pasture land, uses no chemical fertilisers, regenerates valuable topsoil, absorbs rainfall and provides a sustainable food source for cattle.

INTEGRITY

Every ingredient used by Antonio's is sourced with integrity and sustainability for the highest quality dishes.

A NOD TO THE PAST

Antonio's returns to the original flavours of the past, wanting each dish to have a unique and personal history and story to tell.

IF IT'S RIGHT, IT'S PERFECT

Antonio's stands for value and integrity, ensuring that quality exceeds perfection.

LOWER CARBON FOOTPRINT

Consumers are increasingly conscious of the ethics behind their food choices and actively seek sustainable and ethical products such as Irish beef.

It is important to note that not all meat is created equal. Grass-fed animals in pastures recycle carbon back into the soil and take longer to mature, resulting in a premium quality meat with a lower carbon footprint.

Antonio's is proud to work with Maurice Kettyle, whose strong values of tradition and integrity are reflected in his responsibly sourced, grass-fed beef from areas of outstanding natural beauty.



THE FUTURE

NEW CUTS ON THE MENU

Antonio's exciting menu includes cuts of sirloin, rib-eye, fillet, T-bone and tomahawk.

ATELIER RANGE DEVELOPMENT

We hope to work closely with the Kettyle family to develop their Atelier range as grill specials on our artisan menu.

FIGHTING FOR OUR PLANET

Antonio's strive to continuously improve our sustainability and achieve carbon neutrality.

A LOCAL FOCUS

Antonio's celebrates local provisions and history and tells their story through our food, business practices, and restaurant decor.

Our commitment to Irish beef is one of a range of projects Antonio's is undertaking to benefit our community and the environment.

**Antonio's Bar & Grill
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Antonio's Bar & Grill would like to extend a heartfelt thank you to all our customers, partners and supporters. We're grateful for your loyalty - we couldn't do it without you!