

ANTONIO'S

BAR & GRILL

AWARD WINNING DINING



STRIVING FOR SUSTAINABILITY

our Net Zero commitment



Restaurant of the Year



0151 792 3028

1 Shop Road
Knowsley Village L34 0HD

Designed by Lemon Creative Media • Printed by Kingfisher Knight Printing



OUR COMMITMENT

Antonio's Bar & Grill are committed to using only the highest quality ingredients from the most sustainable sources.

Our Green Commitment extends far beyond the food on your plate. We've put measures in place to not just *reduce* our carbon footprint but to become a Carbon Neutral business.

OUR VISION

We're proud of the steps we've taken to achieve a low-carbon future and become a more environmentally sustainable business. We hope our commitment to social responsibility inspires others to take action too.

Together we can build a greener future.



STRATEGY FOR SUSTAINABILITY

We take sustainability seriously and strive to make a positive impact. This commitment means we are always looking for ways to reduce our environmental footprint and improve our practices.

We work closely with our suppliers to source ingredients ethically and responsibly, and we seek to support local and organic farms where possible.

We strive to operate transparently, measuring and verifying change to combat greenwashing. We believe that honesty and accountability are key to making real progress towards a more sustainable future, and we are committed to sharing our successes and challenges with our customers and community.

ENERGY EFFICIENCY

Since 2022 we have carefully focussed on energy conservation and renewable energy.

PILOT RESTAURANT

We have assessed carbon reduction opportunities, optimising our processes and switching fuels to cleaner ones. This has lowered costs and reduced our energy consumption.

We share our findings and knowledge with local councils and the wider Liverpool City Region to help develop a strategy that will assist other food establishments become greener and follow proven good practices.

We continually report on our sustainability efforts to our vast social media following, inspiring them to follow our lead.

POSITIVE CARBON REDUCTION

Our one-of-a-kind kitchen extraction system utilises four stage filtration and captures up to 98% of smoke. By injecting ozone into the process it also reduces carbon emissions.

ALWAYS A LITTLE MORE

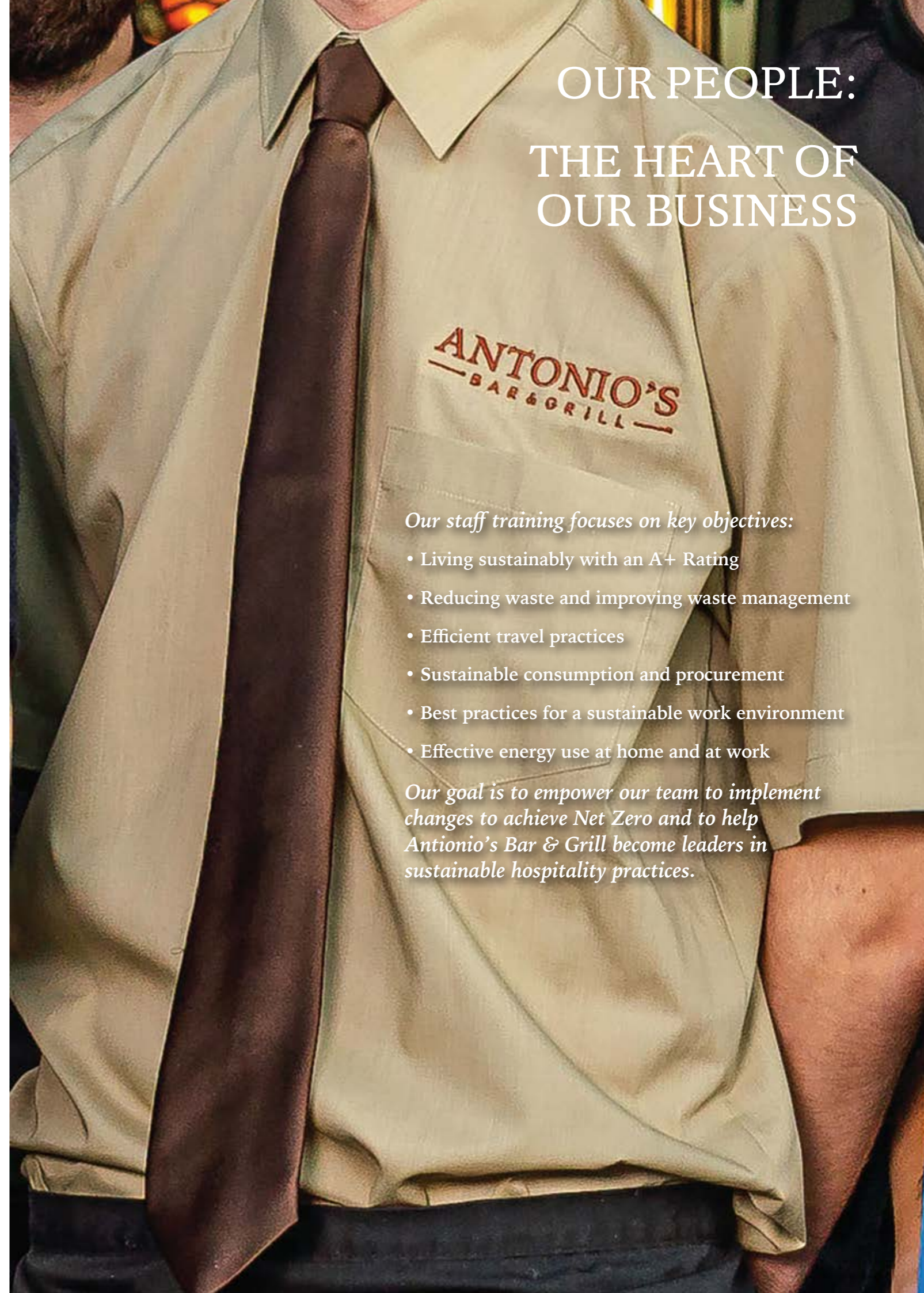
We continue to work with all of our suppliers to mutually reduce our carbon footprint.

OUR PEOPLE: THE HEART OF OUR BUSINESS

Our staff training focuses on key objectives:

- Living sustainably with an A+ Rating
- Reducing waste and improving waste management
- Efficient travel practices
- Sustainable consumption and procurement
- Best practices for a sustainable work environment
- Effective energy use at home and at work

Our goal is to empower our team to implement changes to achieve Net Zero and to help Antonio's Bar & Grill become leaders in sustainable hospitality practices.



RESPONSIBLE CONSUMPTION

We strive to use local and sustainable produce wherever possible.

This minimises our environmental impact and supports sustainable farming.



Where local supply isn't possible, we source ingredients with great care - such as grass-fed Irish Dry Aged Beef, which we consider to be the best in the world.



AIR FILTRATION ▲

Our kitchen extraction system uses **FOUR-STAGE FILTRATION** - grease, HEPA, OC2 and activated carbon filters to clean air before it is discharged.

The unique **LEAKAGE-FREE DESIGN** ensures all air is treated for grease, smoke and odours prior to discharge and that there is no leakage past the filters within.

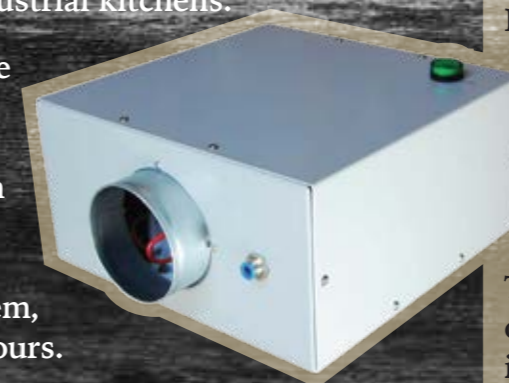
Our **MAXIMUM EFFICIENCY** modern filtration system captures up to 90% of the odours and up to 98% of the smoke generated by our busy kitchen.

ODOUR CONTROL ▼

We have installed an OC2 Control Unit specifically designed for use in industrial kitchens.

This innovative machine uses a process of oxidation to treat odorous emissions from kitchen processes. It injects ozone into our kitchen extraction system, where it reacts with odours.

Odours are oxidized in a chemical reaction which produces carbon dioxide and water vapour. The ozone itself is consumed during the process and converted back into oxygen.



RECYCLING

We recycle more than ever and all of our disposables are now made from fully recyclable and biodegradable materials.

TEAM EFFORT

In our monthly team meetings we discuss ways to reduce waste, travel and energy consumption.

Discussion topics include how we live, work and consume.

GREEN PRACTICES

Our responsible and sustainable consumption practices not only help reduce waste but also contribute to the overall effort towards reaching a Net-Zero world.

LONG TERM BENEFITS

Investing in green practices now will lead to long-term benefits for both the environment and the economy.

Low capital and running costs - up to 50% less than traditional UVC systems.

Injection into ductwork requires much less energy to push air through the air handling system. This enables more efficient ductwork in our kitchen.

The Control Unit remains outside the air stream - making it more efficient and requiring less maintenance and cleaning.

Tested to EN13725:2003, CE Approved.



WE'RE REDUCING WATER CONSUMPTION WITH LOW-FLOW TAPS AND TOILETS AND IMPLEMENTING WATER-SAVING PRACTICES IN OUR KITCHEN



WE CONTINUE TO IMPLEMENT SUSTAINABLE PRACTICES, FROM SOURCING LOCAL ORGANIC INGREDIENTS TO COMPOSTING TO REDUCE WASTE



WE PLAN TO USE RENEWABLE ENERGY - SOLAR PANELS AND WIND TURBINES - TO POWER THE RESTAURANT



WE SOURCE 99% OF OUR MEAT FROM UK FARMS THAT USE SUSTAINABLE PRACTICES



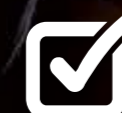
WE DESIGNED AND BUILT ALL OUR FURNITURE, FIXTURES & FITTINGS, CERAMICS, ART AND LIGHTING FIXTURES LOCALLY



WE'VE INSTALLED ENERGY-EFFICIENT LED LIGHTING AND MOTION SENSORS - PLUS SMART LIGHTING THAT ADAPTS TO NATURAL LIGHT LEVELS



WE RECYCLE 100% OF OUR WASTE OIL



WE DIVERT COMPOSTABLE WASTE TO LOCAL FARMS OR COMPOST ONSITE FOR USE IN OUR GARDEN



WE USE REUSABLE TOTE BOXES INSTEAD OF SOFT PLASTICS - REDUCING LANDFILL WASTE BY 85%



WE'VE REDUCED OUR LANDFILL WASTE BY AN AVERAGE OF 60 KGS A WEEK

MUCH MORE THAN TICKING BOXES

We're committed to our Net Zero journey. We acknowledge there is always more to do. But we're proud of our achievements thus far.

BEEFY 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 utilising 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.

Grass-fed beef preserves pasture land which 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.

The unique Salt Moss Ageing process *developed by Maurice Kettyle* uses caves handcrafted from seaweed salt bricks to create a one-of-a-kind taste. The dry nature of Salt Aged beef means it caramelises quickly in the pan - enabling our chefs to create intensely flavoured dishes.

The Salt Moss process brings the essence of the Irish sea to the land, concentrating the flavour of the meat. Whilst the meat is cocooned in a Salt Moss cave, moisture is drawn from it - creating a tender, exquisitely flaky fat content.



LOWER CARBON FOOTPRINT

Consumers are increasingly conscious of the ethics behind their food choices and seek 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.

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.



ANIMAL WELFARE

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

NUTRIENT RICH

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

LOCATION LOCATION LOCATION

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

SUSTAINABLE LAMB

Our dedication to sourcing the highest quality sustainable produce took us to the green mountain pastures of Wales. There we gained invaluable insight into the world of hardworking Welsh farmers who produce some of the finest lamb in the world.

We're proud to support these farmers in their sustainable practices, and to offer our customers Welsh lamb with coveted Protected Geographical Indication status. This guarantees that we've sourced the best quality produce.

Farming the Welsh Way produces high-quality protein on marginal land, using non-intensive systems that avoid contributing to deforestation and unsustainable use of water resources. Livestock agriculture can also have a positive impact on carbon sequestration, soil regeneration and increased biodiversity. Which is why we ensure our Welsh lamb is produced to the highest standards of sustainability.

THE TRADITION

Steeped in tradition, Welsh lamb is part of our national heritage. The unforgiving Welsh landscape that sheep graze on gives Welsh lamb a unique flavour and exceptional quality.

Welsh lamb farmers use renewable energy sources such as solar and wind to reduce their carbon footprint. They are committed to promoting biodiversity on their land, providing habitats for a range of species. The industry is committed to reducing its carbon footprint - investing in renewable energy sources to reduce emissions.

Animal welfare is a priority, with regulations in place to ensure the health and happiness of their flock.

THE BENEFITS

ENVIRONMENTAL: Using sustainable farming practices can help minimise environmental damage and promote wildlife conservation.

ECONOMIC: Sustainable farming practices can often lead to higher yields and lower costs, improving the economic viability of farms.

SOCIAL: By promoting ethical and sustainable practices, farming communities can build stronger relationships with consumers and locals.

ETHICAL CONSUMPTION

As with our grass-fed beef, consumers are increasingly conscious of food ethics and actively seek sustainable and ethical products such as Welsh lamb.

HEALTH BENEFITS

Welsh lamb is a great source of lean protein and essential vitamins and minerals, making it a popular choice for the health-conscious.

ENVIRONMENTAL CONCERNS

With growing concerns about climate change and the environment, consumers are looking to reduce their environmental impact by choosing sustainable products.

EDUCATION

Through education and promotion, the industry raises awareness of the benefits of sustainable farming, encouraging more consumers to choose Welsh lamb.

INNOVATION

Through innovation and investment, the Welsh lamb industry aims to remain at the forefront of sustainable farming.



Antonio's is proud to support farmers and their families in their pursuit of a better, greener future. By sourcing sustainable Welsh lamb and Irish beef, we're doing our part to ensure a sustainable future for everyone.

A GREENER WORLD.

ONE HOSPITALITY BUSINESS AT A TIME.

Over the past two years we have put together a team of passionate professionals dedicated to helping the hospitality industry transition to Net Zero.

We provide expert guidance and training to help hotels, restaurants and other businesses reduce their environmental impact whilst maintaining profitability.

Antonio's Bar & Grill became a pilot restaurant for the Net Zero Hospitality Project in late 2021. Our aim was to find cost effective ways to reduce carbon footprints in the sector and help reach the world's 2030 Climate Goals.

Our project has resulted in the development of a strategic 4-day training programme designed for owners, managers and staff within the hospitality sector. We empower people with the specific processes required to replicate our findings.

Quite simply, we show the hospitality sector how easy it is to adapt their business to create a more sustainable future.



TEAM EFFORT: Our team is a vital part of our sustainability efforts and culture.

LONGEVITY: Protecting the safety, health and welfare of our team and our local community ensures our business longevity.

MEASURING IMPACTS: We measure and verify the impacts we make to be transparent.

LOCAL SOURCING: We source 99% of our meat from UK farms with sustainable practices. Our furniture, fixings and decor are locally produced for reduced environmental impact.

WASTE REDUCTION: We've reduced our waste to landfill by 85%. We compost on site to use in our garden and we use recycled polyboxes and glass water bottles.

LED LIGHTING: We use LED lighting and motion sensors in our kitchen and restaurant and smart lighting to adjust to natural light levels.

BEYOND GREENWASHING: We seek to operate with honesty and transparency, avoiding greenwashing and instead making real, transparent environmental commitments.

VERIFIED HONESTY: Our environmental efforts come with independent verification and transparency to ensure legitimacy.

MOVING FORWARD

We take a *Back to Basics* approach, returning to the original flavours of the past to create unique and personal dishes with a story to tell. Our commitment to value and integrity means we prioritise quality over perfection.

As part of our efforts towards a sustainable future, we are working on a project to become a pilot restaurant to investigate decarbonising the restaurant industry.

Our focus is on identifying energy and carbon reduction opportunities through efficiency, process optimisation and fuel-switching. Our comprehensive plan includes assessing the energy and carbon impact of our current processes, identifying areas for improvement and implementing sustainable and practical solutions.

We also share our findings and recommendations with the wider industry in a bid to drive change.