

# Antonio's Restaurant Menu

Review a restaurant menu and make recommendations.

## 1. Discuss

Discuss the following with a partner.

- Do you have a favorite restaurant? Why do you like it?
- Have you ever eaten abroad? How was your experience?
- What do you look for in a good restaurant? Put these in order:

..... good service    ..... affordable pricing    ..... atmosphere    ..... location    ..... taste of food



## 2. Reading a Menu

A. Read Antonio's menu. Complete the menu item names.

- |                                   |                                  |                                   |
|-----------------------------------|----------------------------------|-----------------------------------|
| <input type="checkbox"/> Irish    | <input type="checkbox"/> Florida | <input type="checkbox"/> Canadian |
| <input type="checkbox"/> Japanese | <input type="checkbox"/> Italian | <input type="checkbox"/> English  |

- |                        |                       |
|------------------------|-----------------------|
| 1. .... ham            | 4. .... coffee        |
| 2. .... Shepherd's Pie | 5. .... orange juice  |
| 3. .... salmon         | 6. .... sirloin steak |

B. Are the following statements true or false? Correct any false statements.

- |   |              |
|---|--------------|
| 1. Lunch is served for two hours only.                              | true / false |
| 2. There are three flavors of ice cream                             | true / false |
| 3. Garlic bread is served for free with the pasta dishes.           | true / false |
| 4. Soup is served at lunch.   | true / false |
| 5. If you order a main course, the vegetables cost extra.           | true / false |
| 6. The vegetables served with main courses are the same year-round. | true / false |

## 3. Making Recommendations

Recommend a dish or drink to these customers.

- |   |  |
|---|--|
| 1. I'm a vegetarian and I want something to start. What do you recommend?           | 4. I want a dessert but I'm allergic to nuts. What can I have?                           |
| 2. I want a pasta dish and I am a vegetarian. I only have €10. What do you suggest? | 5. It's really hot and I need a cold drink. I only have €4, though. What do you suggest? |
| 3. I really love seafood. Which main course do you suggest?                         | 6. What main course do you recommend? Why?   |



Open everyday for lunch 11:30 to 2:30pm and dinner 5:00 to 11:00pm.

## STARTERS

<b>TOMATO HAM BRUSCHETTA</b>	<b>€6.50</b>	<b>ITALIAN HAM AND ROASTED PEPPERS</b>	<b>€12.90</b>
Toasted bread topped with roasted tomatoes and Italian ham, garlic, melted mozzarella, and basil.		Roasted peppers served with ham, sliced mozzarella, garlic, and drizzled with olive oil.	
<b>SALMON BRUSCHETTA</b>	<b>€8.50</b>	<b>CLAMS ITALIANO</b>	<b>€13.90</b>
Toasted bread topped with mashed avocado and smoked salmon.		Steamed clams and diced salami tossed in a garlic white wine butter sauce, sprinkled with fresh chopped parsley.	
<b>VEGETABLE PLATE</b>	<b>€9.90</b>	<b>SAUTÉED FRESH SPINACH</b>	<b>€9.50</b>
Assorted char-grilled vegetables drizzled with a balsamic dressing served with a tossed salad.		Sautéed spinach in olive oil and garlic.	

## PASTA DISHES

All pasta dishes served with garlic bread.

<b>LAMB FETTUCCINE</b>	<b>€18.90</b>	<b>TOMATO SPAGHETTI</b>	<b>€11.90</b>
Slow-cooked, pulled lamb tossed in fettuccine noodles with a red wine and herb sauce.		Sun-dried roasted tomatoes served on a bed of spaghetti, drizzled with olive oil and sprinkled with chopped parsley and Parmesan cheese.	
<b>SPINACH AND RICOTTA RAVIOLI</b>	<b>€9.90</b>	<b>SHRIMP PUTTANESCA</b>	<b>€16.90</b>
Pasta stuffed with spinach and ricotta cheese covered in a tomato and basil sauce topped with shaved Parmesan cheese.		Angel hair pasta tossed in an oil and garlic sauce topped with sautéed shrimp, diced tomatoes, garlic, capers, black olives, and basil.	
<b>CREAMY CARBONARA</b>	<b>€9.60</b>		
Cured ham tossed in spaghetti and a cream sauce served with ground black pepper and shaved Parmesan cheese.			

## MAIN COURSES

Main courses come with a salad, steamed seasonal vegetables, or soup of the day. Soup served at dinner only.

<b>GRILLED CHICKEN</b>	<b>€15.50</b>	<b>ENGLISH SHEPHERD'S PIE</b>	<b>€18.50</b>
Char-grilled chicken breast with a mixed salad dressed in a lemon dressing served with a baked potato.		Beef and vegetables with a thick gravy, topped with mashed potatoes and covered in cheese.	
<b>JAPANESE SIRLOIN STEAK</b>	<b>€23.00</b>	<b>SEARED CANADIAN SALMON</b>	<b>€18.50</b>
Aged sirloin steak, covered in garlic butter and served with a tossed salad and mashed potato.		Seared salmon fillet with a lemon and garlic mayonnaise served with roasted seasonal vegetables.	

## BEVERAGES

Sparkling Water	€3.50
Fresh Squeezed Florida Orange Juice	€4.50
Glass of Beer	€7.50
House Red Wine	€9.50
House White Wine	€9.50
Coffee	€4.50
Hot Chocolate	€5.50
Irish Coffee	€7.50

## DESSERT

<b>TIRAMISÙ</b>	<b>€6.50</b>
A chocolate mountain stuffed with mascarpone cheese, coffee-soaked sponge cake, with a hot chocolate and espresso sauce.	
<b>ICE CREAM</b>	<b>€5.00</b>
Two scoops of chocolate or vanilla ice cream drizzled with chocolate sauce and sprinkled with crushed nuts.	

# Antonio's Restaurant Menu



Level:	Pre-Intermediate: A2+ Intermediate: B1
Updated:	Jul 22, 2022
Language:	Function: Comprehending text. Giving advice or recommendations.
Target time:	60 minutes.
Overview:	Students review a descriptive restaurant menu and practice making recommendations. Understanding how to read menu items will help your students picture the dish before they order.

## 1. DISCUSS

A warm up activity helps set the mood for the topic/lesson and is a good opportunity to assess students' ability to generate language as well as elicit target vocabulary used in the lesson. If students struggle to engage with their partners, ask questions to encourage participation. Allow a few minutes for students to complete the activity and continue the conversation if interesting.

Have students share their order for Question 3 with the class.

## 2. READING A MENU

Reading restaurant menus can be quite difficult for English learners, but there are some techniques that can help understand menu items without needing a picture.

Write the following patterns on the board. Elicit more examples from students.

- **Cheese** that is **sliced** using a **slicer** becomes **sliced** cheese.
- **Chicken** that is **fried** using a **fryer** becomes **fried** chicken.

Food:	cheese	chicken
Action:	slice	fry
New name:	sliced cheese	fried chicken
Tool:	slicer	fryer

- A. In pairs or small groups, students read over Antonio's Italian menu. Many Western menus use French, Spanish, and Italian words to name and describe their dishes. English speakers know these words. If smart phones are permitted in your classroom, students can search the dish names online. Insist they search in English. They will probably recognize the dishes. As they read over the menu have them match foods 1-6 to the country adjectives in the box.

1. Italian ham
2. English Shepherds Pie
3. Canadian salmon
4. Irish coffee
5. Florida orange juice
6. Japanese sirloin steak

- B. Individually, students decide if statements 1-6 are true or false by finding evidence on the menu. Students can compare their answers with a partner and discuss any differences or check answers as a class.

1. False.  
Lunch is served for three hours, from 11:30 a.m. to 2:30 p.m.
2. False  
There are two flavors of ice cream. In American English the 'u' in words is often omitted.

3. True.
4. False.  
Soup is served at dinner only.
5. False.  
Main courses come with steamed seasonal vegetables.
6. False.  
The vegetables served with main courses are seasonal.

## 3. MAKE RECOMMENDATIONS

Individually or on pairs, students recommend dishes to customers 1-6 using the information on the menu. Students can compare their recommendation with a partner and discuss any differences or discuss as a class.

1. The grilled vegetable plate and sautéed spinach are suitable for vegetarians. All other starters/appetizers include a meat.
2. The spinach and ricotta ravioli is suitable for a vegetarian and costs less than €10. The creamy carbonara costs less than €10 but includes meat.
3. The seared Canadian salmon is the only seafood main course.
4. The Tiramisu would be suitable as the ice cream is served with crushed nuts. Creative students might suggest ordering the ice cream without nuts.
5. The only drink that costs less than €4 is the sparkling water.
6. Students can suggest any of the main courses and explain why.