

ANTICA

ANTIPASTI

FOCACCIA SEMPLICE 8

E.V.O.O & Rosemary

OLIVE MARINATE 8

Olives marinated in E.V.O.O orange zest & fennel seeds

PANZANELLA TOSCANA 16

Fresh tomato, basil, olives, celery, bread crostini

POLENTA CAPRESE 20

Grilled polenta with buffalo mozzarella, tomato & basil with house made balsamic glaze & olive oil

SALUMI MISTI 31

A selection of Italian cured meats & cheeses

ZUPPA DI COZZE 15

Port Lincoln musells in a rich tomato sauce served with grilled ciabatta

MOZZARELLA IN CARROZZA 11

Fried crumbed mozzarella with napoletana sauce

POLENTA CHIPS 11

Seasoned with Italian herbs served with napoletana sauce & cream of grana

ARANCINI 6 each

With porcini & swiss brown mushrooms served with mushroom & truffle sauce

FRITTURA DI CALAMARI 16/26

Local squid fried with lemon zest mayo

POLPETTE AL SUGO 18

Beef & pork mince meatballs slow cooked in napoletana sauce with toasted ciabatta bread

PIZZA FRITTA 5 each

Fried pillows of dough topped with napoletana sauce, grana & basil

PROVOLONE ARROSTO 21

Oven baked provolone with bread crumbs, roasted peppers & grilled ciabatta bread



PASTE E RISOTTO

FETTUCCINE AL RAGU 26

Slow cooked beef & pork ragu

GNOCCHI QUATTRO FORMAGGI 26

Buffalo, fior di latte, gorgonzola, parmesan + mushroom cream \$3

GNOCCHI PESTO 26

Basil & macadamia pesto sauce

GNOCCHI SORRENTINA 26

Oven baked with buffalo mozzarella

RISOTTO AI FUNGHI 29

With porcini mushrooms, cream of mushroom sauce, herbs & black truffle

ALL ANTICA'S
PASTA IS MADE
FRESH IN-HOUSE
DAILY

PIZZE ROSSE

MARGHERITA 19

1889 & named after Queen margherita of Italy, San Marzano tomato, fior di latte & basil

* Buffalo mozzarella + \$5

BOSCAIOLA 22

San Marzano tomato, fior di latte, legham & swiss brown mushrooms

ANTICA SALAME 22

San Marzano tomato, fior di latte & casalinga salami

VEGETARIANA 23

San Marzano tomato, fior di latte, roasted red peppers, grilled eggplant, swiss brown mushroom & olives

* Casalinga salami +\$3

PARMIGIANA 25

San Marzano tomato, fried eggplant, buffalo mozzarella, double parmesan & basil

DIAVOLA 25

San Marzano tomato, fior di latte, leg ham, salami piccante, olives & chilli

QUATTRO SALUMI 26

San Marzano tomato, Fior di latte, casalinga salami, salami piccante, porchetta & leg ham

CALZONE RUSTICO 25

Scamorza, swiss brown mushrooms, casalinga salami & leg ham, topped with napoletana sauce

NAPOLI 22

San marzano tomato, oregano, anchovies, olives & garlic oil

1 METRE PIZZA

Your choice of up to 3 toppings on our menu

3 Toppings \$80

NO SPLIT BILLS

PIZZE BIANCHE

QUATTRO FORMAGGI 25

Fior di latte, gorgonzola, buffalo mozzarella & shaved Grana Padano + pear \$2

FUNGHI 24

Fior di latte, porcini mushrooms, swissbrown mushrooms & truffle oil

SALSICCIA 25

Fior di latte, Italian pork fennel sausage, roasted porchetta & caramelised onion

BUFALA 23

Buffalo mozzarella, cherry tomatoes & basil
* Prosciutto di Parma +\$5

CRUDO E RUCOLA 25

Fior di latte, prosciutto di parma, rocket & parmesan

GAMBERI 26

Garlic prawns, fior di latte, grilled zucchini & cherry tomato

CONTORNI

RUCOLA 8/14

Rocket, walnut, pear & shaved parmesan in a balsamic dressing

INSALATA ITALIANA 8/14

Mixed lettuce, cherry tomato, spanish onion, olives & cucumber

SHARE A SELECTION OF OUR
FAVOURITES \$60 PP

FOLLOW US





\$13

PIZZA

9 INCH

Any from menu

OR



PASTA

\$15

RIGATONI / eggplant, tomato sauce, ricotta

FETTUCCINE / ragu

GNOCCHI / pesto macadamia

WINE/DRINKS

FRIZZANTE - SPARKLING

Divici Prosecco DOC 9 / 39
Treviso, Italy
Fresh and zesty, beautiful bouquet of rose flowers and with flavours of peach, green apple and undertone of lemon

2014 Bera Cortesio Moscato D'Asti 10 / 40
Piemonte, Italy
Fragrant aromas of white blossoms and ripe peaches are intoxicating

BIANCHI - WHITE

2014 Farnese Fantini Pinot Grigio 10 / 39
Abruzzo, Italy
Amazing crisp and lively taste of lemons, limes peaches and melons, this light, dry wine is infinitely satisfying

2015 3 Tales Sauvignon Blanc 8 / 38
Marlborough, NZ
Crisp gooseberry and passionfruit flavours coating the tongue

2013 Vesevo Fiano DOCG 12 / 45
An intense, quite persistent bouquet with fruity notes of banana and pear
Avellino, Italy

ROSATI - ROSÉ

2014 Pipoli Rosato Basilicata Rose 9 / 39
Basilicata, Italy
Apple, melon & strawberry aromas

ROSSI - REDS

2014 Melini Chianti DOCG 8 / 38
Tuscany, Italy
Hand picked and slow winemaking
Process allows dark fruits and mocha to show through its savory fresh finish

2013 Farnese Fantini Sangiovese 9 / 40
Abruzzo, Italy
Robust and spicy with a slightly sweet Finish. You will also enjoy a velvety and slightly syrupy mouth feel

2013 Zitta Union Shiraz 10 / 41
Barossa Valley, SA
Strong aromatics of plum, blackberry
And spice. Bright and focused

2013 Farnese Fantini Montepulciano 10 / 39
Abruzzo, Italy
Deep ruby colour, spice, cherry, olive and berry aromas, dry medium to full bodied, with ripe plum, spice and fruity flavours, firm tannin, good length

2013 Bera Barbera DOC 52
Piedmont, Italy
Fruity, very nice bouquet, mild and very balanced on the palate

APERTIVO - COCKTAILS

Campari - Campari & Soda 10

Negroni - Campari, Vermouth, Gin 15

Aperol Spritz - Aperol, Prosecco & Soda 14

Americano - Campari, Vermouth, Soda 13

Cuba Libre - Rum, lime, coke 15

BEERS - CIDER

Peroni Red, Lager, Italy 9
Castello, Lager, Italy 9

Dolomiti, Pilsner, Italy 9
James Squire, Golden Ale, Australia 10

Rekorderlig, Sweden - Strawberry & Lime 12
500ml

BIBITE - DRINKS

Coke, **Coke Zero**, **Lemonade**, **Tonic**, **Soda**, **Ginger Ale**, **Lemon Lime Bitters**, **Chinotto**, **Limonata**, **Aranciata Rossa**, **Peach Ice Tea**, **Apple juice**, **Orange Juice** 5

San Pelligrino 750ml 9
Aqua Pana 750ml 9
