

ANTICA

ANTIPASTI

FOCACCIA BREAD 8
Made daily with 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 mussels 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

POLPO AL SUGO 18
Baby octopus in napoletana sauce
with grilled ciabatta

CARPACCIO DI MANZO 21
Rocket, crumbled parmesan, walnuts,
olive oil & mix pepper

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 PORCINI
E TARTUFO** 29
Forest mushrooms, Italian herbs,
black truffle

PAPPARDELLE ALL ANATRA 28
Slow cooked duck ragu, roasted
hazelnuts

FUSILI ALLA NORMA 24
Eggplant, tomato sauce, ricotta

**ORECCHIETTE SALSICCIA
E BROCCOLI** 26
Pork sausage, broccolini, cherry
tomatoes

FETTUCCINE AL RAGU 26
Slow cooked beef & pork ragu

**BLACK SPAGHETTI
ALLA LIVORNESE** 28
Prawns, tomato sauce, toasted
almonds & lemon zest

**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 DEL PESCATORE 30
With mussels, clams, prawns, squid

GF PASTA / ADD 2.00
*All pasta 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

FROM THE WOOD GRILL

POLPO ALLA MEDITERRANEA 32
Char-grilled octopus tentacle, radicchio & tomato confit salsa

SCOTCH FILETTO 35
300g pasture fed scotch fillet wet aged for min 28 days. Served with
wild mushroom & thyme sauce.
Sourced from the northern river region of NSW (Lee Pratt Beef)

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

PATATE 7/12
Roasted cubed potatoes with rosemary

CAVOLO BIANCO 7/12
Fried cabbage dressed in olive oil & lemon

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

FUSILLI / pesto macadamia

WINE

FRIZZANTE - SPARKLING

Divici Prosecco DOC Treviso, Italy	9 / 39
Fantini Cuvee Sparkling – Swarovski Edition Abruzzo, Italy	48
2014 Bera Cortesio Moscato D’Asti DOCG Piemonte, Italy	10 / 40

BIANCHI - WHITE

2015 Haselgrove Staff Chardonnay <i>Adelaide Hills, SA</i>	11 / 43
2015 Farnese Fantini Pinot Grigio Abruzzo, Italy	10 / 39
2015 3 Tales Sauvignon Blanc Marlborough, NZ	9 / 38
2013 Vesevo Fiano DOC Campania, Italy	12 / 45
2014 Tenuta di Tavignano Verdicchio Veneto, Italy	54
2015 Vinoque Favorita Vermentino Yarra Valley, VIC	48

ROSATI – ROSÉ

2014 Pipoli Rosato Basilicata Rose Basilicata, Italy	9 / 39
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ROSSI - REDS

2014 Melini Chianti DOCG Tuscany, Italy	8 / 38
2013 Farnese Fantini Sangiovese Abruzzo, Italy	9 / 40
2013 Zitta Union Shiraz Barossa Valley, SA	10 / 41
2013 Farnese Fantini Montepulciano Abruzzo, Italy	10 / 39
2013 Bera Barbera DOC Piedmont, Italy	52
2010 Due Lune Nerello Mascalese Nero d’Avola Sicily, Italy	67
2011 Revello Barolo DOCG Piedmont, Italy	133
2014 Tomich Woodside Pinot Noir Adelaide Hills, SA	13 / 49
2010 Scarpantoni Brothers Block Cabernet McLaren Vale, SA	67
2014 Mario Marengo Dolcetto d’Alba DOC Piemonte, Italy	63

DRINKS

BEERS - CIDER

Peroni Red, lager, Italy	9
Castello, lager, Italy	9
Dolomiti, Pilsner, Italy	9
James Squire, Golden Ale, NSW	10
Little Creatures , Pale Ale, WA	10
Rekorderlig, Sweden – Strawberry & Lime	10
The Hills Cider, SA – Pear	10

BIBITE - DRINKS

Coke, Coke Zero, Lemonade, Tonic, Soda, Ginger Ale, Lemon Lime Bitters, Chinotto, Limonata, Aranciata Rossa, Peach Ice Tea, Apple juice, Ace Juice (orange,lemon,carrot) Peach Juice	4.9
San Pelligrino 750ml	9
Aqua Pana 750ml	9

APERTIVO - COCKTAILS

Espresso Martini – Antica espresso, Vodka, Kahlua , housemade vanilla bean syrup	18
Bellini – Peach Nectar, Lemon juice, Prosecco	12
Aperol Spritz – Aperol, Prosecco, Soda	14
Negroni – Campari, Vermouth, Gin	18
Americano – Campari, Vermouth, Soda	13
Amaretto Sour – Disaronno, Lemon Juice, Sugar	16
Manhattan – Whiskey, Vermouth, Bitters	18
Mojito – Rum, Mint, Lime, Sugar, Soda	16
Cosmopolitan – Vodka, Cointreau Cranberry Juice, Lime Juice	15
Toblerone – Kahlua, Frangelico, Baileys, Cream Honey, crème de cacao	18
Strawberry Caprioska – Vodka, Lime Juice, Fresh Strawberries, Sugar Syrup, Mint	15
Sazerac – Bourbon, French Absinthe Rinse, Sugar Bitters	20