

ANTICA

ANTIPASTI

- OLIVE MARINATE** (V) 8
Olives marinated in E.V.O.O orange zest & fennel seeds
- GAMBERI CON ZUCCA** (DF) 21
SA king prawns sautéed with brandy, served on pumpkin puree & herbed crostini
- SALUMI MISTI** 31
A selection of Italian cured meats & cheeses.
+ Prosciutto di Parma \$5
- INSALATINA DI AGNELLO** (GF) 22
Roasted lamb back-strap, lemon sorrel, baby spinach, shaved parmesan, balsamic glaze
- MOZZARELLA IN CARROZZA** (V) 12
Fried crumbed mozzarella with napoletana sauce
- POLENTA CHIPS** (V) 12
Seasoned with Italian herbs served with napoletana sauce & cream of grana
- ARANCINI** (V) 6 each
With porcini & swiss brown mushrooms, mozzarella, served with mushroom & truffle sauce
- FRITTURA DI CALAMARI** (DF) 18/28
Local squid fried with lemon zest mayo
- BRUSCHETTA CON CAPELANTE** 20
WA king scallops, parmesan cream, black truffle, parmesan foam on toasted ciabatta
- POLPETTE CON SUGO** (GF) 18
Veal & pork meatballs in napoletana sauce, served over soft polenta with parmesan

- PIZZA FRITTA** (V) 5 each
Fried pillows of dough topped with napoletana sauce, grana & basil

- INVOLTINI DI MELANZANE** (V) 17
Grilled eggplant rolled with scamorza mozzarella served on pomodoro & basil salsa

PASTE E RISOTTI

- SPAGHETTI CARBONARA** 28
Pancetta, black pepper, egg pecorino

- GNOCCHI PESTO** (V) 27
Basil & macadamia pesto with cherry tomato

- SPAGHETTI GAMBERI** (DF) 30
SA king prawns, napoletana sauce, chilli

- PAPPARDELLE AL RAGÚ** (DF) 27
18hrs slow cooked grass fed beef ragu

- GNOCCHI QUATTRO FORMAGGI** 27
Buffalo, fior di latte, gorgonzola, parmesan + mushroom cream \$3

- RISOTTO ZUCCA E SALSICCIA** 29
Carnaroli rice, italian sausage, pumpkin, ricotta salata

- GNOCCHI SORRENTINA** (V) 27
Oven baked with buffalo mozzarella & napoletana sauce

- LASAGNA** 29
Home made egg pasta, layered with béchamel, scamorza mozzarella, pancetta, truffle

- MAFALDA** (V) 28
Short cut pasta, mushrooms, herbs, parmesan truffle sauce

GF PASTA / ADD \$2

*All pasta made fresh in-house daily

PIZZE ROSSE

Now Available! Vegan Mozzarella \$3 Extra

- MARGHERITA** (V) 20
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 & sautéed mushrooms
+ Casalinga salami \$3

- ANTICA SALAME** 22
San Marzano tomato, fior di latte & casalinga salami
+Olives \$2

- VEGETARIANA** (V) 23
San Marzano tomato, fior di latte, roasted red peppers, grilled eggplant, sautéed mushrooms & olives
+ Casalinga salami \$3

- PARMIGIANA** (V) 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
+ Artichokes \$3

- QUATTRO SALUMI** 26
San Marzano tomato, Fior di latte, casalinga salami, salami piccante, porchetta & leg ham

- CALZONE RUSTICO** 25
Scamorza, sautéed brown mushrooms, casalinga salami & leg ham, topped with napoletana sauce
+ Extra napoletana sauce \$2

- NAPOLI** (DF) 22
San Marzano tomato, oregano, anchovies, olives & garlic oil

1 METRE PIZZA

Great for Catering also!

Your choice of up to 3 toppings on our menu - 3 Toppings \$85

SHARE A SELECTION OF OUR FAVOURITES \$60 PP
Antipasto - Pasta - Pizza - Dessert

* PLEASE NOTE - NO SPLIT BILLS | GF PIZZA +\$5

PIZZE BIANCHE

- QUATTRO FORMAGGI** (V) 25
Fior di latte, gorgonzola, scamorza mozzarella & shaved Grana Padano
+ Pear \$2

- FUNGHI** (V) 24
Fior di latte, porcini mushrooms, sautéed mushrooms & truffle oil

- SALSICCIA** 26
Fior di latte, Italian pork fennel sausage, roasted porchetta & caramelised onion

- CAPRICCIOSA** 25
Fior di latte, leg ham, sautéed mushrooms, olives, artichokes
+ Prosciutto di Parma \$5

- CRUDO E RUCOLA** 25
Fior di latte, prosciutto di parma, rocket & parmesan
+ Tomato base \$2

- GAMBERI** 27
Garlic prawns, fior di latte, sautéed zucchini & cherry tomato

SECONDI

- STINCO D' AGNELO** (GF) 33
Slow braised lamb shank, served with baby carrots & potatoes, smoked leek and lamb jus

- FILETTO DI MAIALE** (DF) 35
Pan grilled pork fillet served with turnip puree, roasted shallot, shiraz glaze

F.O.D - Please ask your waiter for today's special MP

CONTORNI



- PERE E NOCI** (V) 14
Rocket, walnut, pear & shaved parmesan in a balsamic dressing

- INSALATA ITALIANA** (V/DF/GF) 12
Mixed salad, cherry tomato, cucumber, E.V.O.O, balsamic dressing

- ZUCCA E SPINACI NOVELLI** (V/GF) 14
Roasted pumpkin, baby spinach, watercress, roasted almond flakes, fresh mozzarella

- BROCCOLINI PICCANTI** (V/DF/GF) 12
Sautéed broccolini, E.V.O.O, chilli, garlic, lemon dressing

V = VEGETARIAN | GF = GLUTEN FREE | DF = DAIRY FREE

FOLLOW US  

WINE

FRIZZANTE - SPARKLING

Bottega Prosecco 10 / 42
Valdobbiadene, Italy

2017 Bera Moscato D'Asti 11 / 44
Piemonte, Italy

BIANCHI - WHITE

2018 Haselgrove Fiano 47
McLaren Vale, SA

2016 Farnese Fantini Pinot Grigio 10 / 41
Abruzzo, Italy

2017 Groom Sauvignon Blanc 11 / 44
Adelaide Hills, SA

2017 Caldora Pinot Grigio 47
Sicily, Italy

2016 Coffele Soave Classico 49
Veneto, Italy

2017 Joshua Tree Riesling 43
Clare Valley, SA

ROSATI – ROSÉ

2016 Pipoli Rosato Basilicata Rose 10 / 43
Basilicata, Italy

2017 Schwarz Rosé 49
Barossa Valley, SA

ROSSI - REDS

2016 Farnese Fantini Sangiovese 9 / 41
Abruzzo, Italy

2016 Haselgrove First Cut Shiraz 10 / 42
McLaren Vale, SA

2016 Tomich Woodside Pinot Noir 49
Adelaide Hills, SA

2015 Lenotti Merlot/ Sangiovese 45
Veneto, Italy

2015 Terre Dei Rumi Montepulciano 10 / 43
Abruzzo, Italy

**2013 Scarpantoni School Block Red
Shiraz-Cabernet-Merlot** 43
McLaren Vale, SA

2015 La Morandina Barbera d'Asti 66
Piedmont, Italy

2013 Due Lune Nerello Mascalese Nero d'Avola 67
Sicily, Italy

2013 Revello Barolo 133
Piedmont, Italy

2016 Schwarz GSM 49
Barossa Valley, SA

2015 Passofino Montepulciano 65
Abruzzo, Italy

DRINKS

BEERS - CIDERS

| | |
|---|----|
| Peroni Red, lager, Italy | 9 |
| Vale Ale, Pale Ale, SA | 10 |
| Menabrea , Pale Lager, Italy | 10 |
| Dolomiti, Pilsner, Italy | 10 |
| James Squire, Golden Ale, NSW | 10 |
| Rekorderlig Cider, Sweden – Strawberry & Lime | 10 |
| The Hills Cider, SA – Pear | 10 |

DRINKS

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| Coke, Coke Zero, Lemonade, Tonic, Soda, Ginger Ale, Lemon Lime Bitters, Chinotto, Limonata, Aranciata Rossa, Peach Ice Tea, Apple juice Orange juice | 4.9 |
| San Pellegrino 750ml | 9 |
| Acqua Panna 750ml | 9 |

MOCKTAILS

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| Lime & Berry – Fresh Lime, Strawberries Sugar Syrup, Cranberry Juice, Soda | 10 |
| Tropical Zest – Lemon Juice, Orange Juice, Peach Juice, Grenadine, Soda | 10 |

COCKTAILS

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| Limoncello Martini – Limoncello, Lemon Juice, Vodka, Vanilla Sugar, Syrup | 16 |
| Italian Ice – Vodka, Gin, Amaro Montenegro, Vermouth, Limoncello, Sour Mix, Chinotto | 21 |
| Antica – Aged Rum, Amaro Montenegro, Vanilla & Orange, Antica Vermouth | 18 |
| Bette Davis – Gin, Lime, Lemon & Orange Syrup, lemon juice, egg white | 15 |
| Red Velvet – Rum, Amaro Montenegro, Shiraz, Lemon Juice, simple syrup | 18 |
| Dirty Martini – Vodka, Dry Vermouth, Olive | 16 |
| Espresso Martini – Antica espresso, Vodka, Mr Black , housemade vanilla bean syrup | 18 |
| Bellini – Peach Nectar, Lemon juice, Prosecco | 12 |
| Aperol Spritz – Aperol, Prosecco, Soda | 15 |
| Negroni – Campari, Antica Vermouth, Gin | 18 |
| Bloody Campari – Campari, Orange juice | 13 |
| Mojito – Rum, Mint, Lime, Sugar, Soda | 16 |
| Cosmopolitan – Vodka, Cointreau Cranberry Juice, Lime Juice | 16 |
| Toblerone – Mr Black, Frangelico, Baileys, Cream Honey, crème de cacao | 18 |
| Strawberry Caprioska – Vodka, Lime Juice, Fresh Strawberries, Sugar Syrup, Mint | 15 |

DRINKS

VODKA

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|-----------------------------|----|
| Stolichnaya (Russia) | 9 |
| Grey Goose (France) | 12 |
| Belvedere (Poland) | 12 |

GIN

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| Tanqueray (London) | 9 |
| 78 Degrees (South Australia) | 12 |
| 23rd Street Distillery (South Australia) | 12 |
| Hendricks (Scotland) | 12 |
| The Botanist (Scotland) | 12 |

WHISKEY

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|---|----|
| Jamesons (Ireland) | 9 |
| Johnny Walker Black (Scotland) | 10 |
| Chivas Regal 18 Y.O. (Scotland) | 16 |
| Longhorn Single Malt (Scotland) | 18 |
| Arbelour Highland Single Malt (Scotland) | 20 |

BOURBON

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|-----------------------------------|----|
| Buffalo Trace (USA) | 10 |
| James and Pepper Rye (USA) | 13 |
| Bib and Tucker 8 Y.O (USA) | 20 |

RUM

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| Angostura Caribbean Reserve (Trinidad) | 10 |
| Baron Samedi Spiced Rum (USA) | 10 |
| Havana Club (Cuba) | 11 |
| Angostura 1919 (Trinidad) | 12 |

COGNAC

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|--------------------------------------|----|
| Hine V.S.O.P. (France) | 13 |
| Maxime Trijol X.O. (France) | 27 |
| Martekkk Cordon Bleu (France) | 31 |

TEQUILA

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|------------------------------------|----|
| Jose Cuervo Blanco (Mexico) | 9 |
| Patron Café (Mexico) | 12 |
| Herradura Reposado (Mexico) | 13 |
| Milargó Silver (Mexico) | 16 |
| Milargó Reposado (Mexico) | 20 |

APERTIF, DIGESTIF & AMARO

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|-------------------------------|----|
| Aperol | 10 |
| Campari | 10 |
| Antica Formula | 10 |
| Amaro Montenegro | 10 |
| Amaro Averna Siciliano | 10 |
| Amaro Vecchio Del Capo | 10 |

DESSERT

DOLCI

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|---|---------------|--------------|
| Calzone di Nutella | 1metre | small |
| Nutella spread, served with vanilla bean ice cream | 90 | 19 |
| La Dolce Pizza | 1metre | small |
| With mascarpone cream topped with mixed berries & a Nutella filled crust | 90 | 25 |
| Bavarese Al Pistacchio | | 16 |
| Pistacchio bavarouis, dark chocolate glaze, glazed puff stick, roasted pistacchio | | |
| Crème Brulèe | | 16 |
| Topped with a layer of hard sugared caramel served with mixed berry | | |
| Tiramisu | | 15 |
| Italy's favourite 'pick me up' | | |
| Antica Affogato | | 12 |
| Vanilla bean ice cream served with a shot of espresso & frangelico | | |
| Semifreddo Pere e Ricotta | | 16 |
| Ricotta, rum & chocolate semifreddo, chocolate crumble, caramalised pear & walnut | | |
| Gelato Caldo | | 15 |
| Vanilla gelato & Nutella, baked sponge cake with Italian meringue | | |
| Mousse Al Cioccolato | | 16 |
| Dark chocolate mousse, vanilla sponge, Italian meringue, sugar toffee, salted macadamia | | |

COFFEE & TEA

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| Espresso, Macchiato | 3.2 |
| Latte, Cappucino, Flat White, Mocha | 4.2 |
| Hot Chocolate, Chai Latte | 4.5 |
| English Breakfast, Chamomile, Green, Peppermint, Earl Grey | 4 |

LIQUEURS/AMARO

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|---------------------------------------|----|
| Amaro Del Capo | 10 |
| Amaro Montenegro | 10 |
| Amaro Averna | 10 |
| Amaro Lucano | 10 |
| Limoncello | 10 |
| Frangelico | 9 |
| Baileys | 9 |
| Sambuca | 10 |
| Strega | 10 |
| Giori Moscato D'Orato Trentino Grappa | 12 |

DESSERT WINE

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|--|---------|
| 2016 Bera Cortesio Moscato D'Asti DOCG | 11 / 44 |
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FORTIFIED WINE 60ml

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|-------------------------------------|----|
| De Bortoli 21yo Old Boys Tawny Port | 11 |
| Penfolds Grandfather Port | 22 |

COGNAC 30ml

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|---------------------|----|
| H By Hine VSOP | 13 |
| Maxime Trijol XO | 27 |
| Martell Cordon Bleu | 31 |
