

ANTICA

ANTIPASTI

- FOCACCIA SEMPLICE (V)** 8
E.V.O.O & Rosemary
- OLIVE MARINATE (V/GF)** 8
Olives marinated in E.V.O.O orange zest & fennel seeds
- CAPRESE (V)** 18
Buffalo mozzarella, truss tomatoes EVOO, basil pesto.
- MILLEFOGLIE (V) DI MELANZANE** 17
Fried eggplant stack, buffalo mozzarella, puff pastry and Neapolitan sauce
- SALUMI MISTI** 31
A selection of Italian cured meats & cheeses
+ Prosciutto di Parma \$5
- SCAMORZA AL FORNO** 17
Oven baked scamorza mozzarella, cacciatore salami, cherry tomatoes, black olives, ciabatta bread
- 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
- POLIPETTI AL SUGO (GF)** 18
Oven baked baby octopus, olives, capers, napoletana sauce

FOLLOW US  

CROCCHETTE DI PATATE (V) 6 each
Potato croquet filled with scamorza mozzarella & truffle sauce

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



PASTE

- FETTUCCINE AL RAGU** 27
18hrs slow cooked grass fed beef ragu
- GNOCCHI QUATTRO (V) FORMAGGI** 27
Buffalo, fior di latte, gorgonzola, + Parmesan + mushroom cream \$3
- GNOCCHI SORRENTINA (V)** 27
Oven baked with buffalo mozzarella & napoletana sauce
- PAPPARDELLE AI PORCINI (V)** 28
Home made pappardelle served with Italian porcini mushrooms, chives, EVOO, parsley, Parmesan & black pepper
- GNOCCHI DI MARE (DF)** 31
Asparagus cream, SA king prawns, crispy pancetta
- LASAGNA DELLO CHEF** 30
Layers of pasta, fried eggplant, veal polpetta, egg, scamorza mozzarella, napoletana sauce

ALL ANTICA'S PASTA
IS 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, leg ham & 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, swiss brown mushrooms, casalinga salami & leg ham, sautéed brown mushrooms, topped with napoletana sauce
+ Extra Neapolitan 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

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

CONTORNI

- RUCOLA (V/GF)** 14
Rocket, walnut, pear & shaved parmesan in a balsamic dressing
- PRIMAVERA (V)** 14
Mixed lettuce, cherry tomatoes, avocado, feta cheese, wholemeal croutons & acai balsamic glaze

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

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

*NOTE OLIVES MAY HAVE PIPS - NO SPLIT BILLS | GF PIZZA +\$5

WINE/DRINKS

FRIZZANTE - SPARKLING

Bottega Prosecco 10 / 41
Valdobbiadene, Italy
Fresh and zesty, beautiful bouquet of rose flowers and with flavours of peach, green apple and undertone of lemon

2017 Bera Moscato D'Asti 10 / 41
Piemonte, Italy
Fragrant aromas of white blossoms and ripe peaches are intoxicating

BIANCHI - WHITE

2016 Farnese Fantini Pinot Grigio 10 / 40
Abruzzo, Italy
Amazing crisp and lively taste of lemons, limes peaches and melons, this light, dry wine is infinitely satisfying

2017 Groom Sauvignon Blanc 11/ 44
Adelaide Hills, SA
Crisp gooseberry and passion fruit flavours coating the tongue

2018 Haselgrove Fiano 47
Mclaren Vale, SA
Dry, aromatic, fresh & very attractive example of Fiano

ROSATI – ROSÉ

2016 Pipoli Rosato Basilicata Rose 10 / 43
Basilicata, Italy
Apple, melon & strawberry aromas

ROSSI - REDS

2016 Farnese Fantini Sangiovese 9 / 41
Abruzzo, Italy
Robust and spicy with a slightly sweet Finish. You will also enjoy a velvety and slightly syrupy mouth feel

2016 Haselgrove First Cut Shiraz 10 / 42
Mclaren Vale, SA
Strong aromatics of plum, blackberry And spice. Bright and focused

2015 Terre Dei Rumi Montepulciano 10 / 43
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

2015 Lenotti Sangiovese/Merlot 45
Veneto, Italy
Hand picked and slow winemaking process allows dark fruits and mocha to show through its savory fresh finish

2016 Tomich Woodside Pinot Noir 49
Adelaide Hills, SA
Wild fermented in French oak. The palate is vibrant with dark berries and cherries, with hints of dried herbs and silky graceful tannins

2016 Schwarz GSM 49
Barossa, SA
Red fruits, plenty of spice, toffee apples, Hazelnuts, juicy cherry

APERTIVO - COCKTAILS

Espresso Martini // antica espresso, vodka, kahlua , vanilla bean syrup 18

White Bubble // prosecco, lemonade, fresh mint, fresh raspberries 15

Grapefruit Spritz // aperol, grapefruit, soda 14

Aperol Spritz // aperol, prosecco, soda 15

Passionfruit Spritz // aperol, passionfruit, vodka, lime 16

Cuba Libre // rum, coke, lime juice 13

BEERS – CIDER

Peroni Red / Lager / Italy 9
Vale Ale / Pale Ale / Australia 10
Dolomiti / Pilsne / Italy 9
James Squire / Golden Ale / Australia 10
Rekorderlig / Sweden / Strawberry & Lime 10

BIBITE – DRINKS

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

DESSERT

DOLCI

Calzone di Nutella	
Nutella spread, served with vanilla bean ice cream	19
1 Metre	90
La Dolce Pizza	25
With mascarpone cream topped with mixed berries & a Nutella filled crust	
1 Metre	90
Nutella Pannacotta	14
Almond meal crumb, white chocolate ganache caramelised hazelnuts	
Caribbean Cheesecake	15
Raspberry gelè, vanilla bean, pistachio crumble, almond meal crumble, Italian merengue	
Crème Brulèe	16
Topped with a layer of hard sugared caramel served with fig & walnut gelato	
Tiramisu	15
Italy's favourite 'pick me up'	
Affogato Liquore	12
Vanilla bean ice cream served with a shot of espresso & frangelico	
Vanilla Gelato	8
With Nutella + \$2	

ASK OUR FRIENDLY STAFF FOR THIS WEEKS DESSERT SPECIAL

COFFEE & TEA

Espresso	3.2
Macchiato	3.8
Latte, Cappuccino, Flat White, Mocha,	4.2
English Breakfast, Chamomile, Green, Peppermint, Earl Grey	4

LIQUEURS/AMARO

Amaro Del Capo	10
Amaro Montenegro	10
Amaro Averna	10
Amaro Lucano	10
Limoncello	10
Frangelico	9
Baileys	9
Sambuca	10
Strega	10
Giori Grappa	12

DESSERT WINE

2014 Bera Cortesio Moscato D'Asti DOCG	9 / 40
--	--------

FORTIFIED WINE 60ml

De Bortoli 21yo Old Boys Tawny Port	11
Morris Premium Liqueur Muscat	18
Penfolds Grandfather Port	22