



# ANTICA

## ANTIPASTI

- OLIVE MARINATE** (V) 8  
Olives marinated in E.V.O.O orange zest & fennel seeds
- GAMBERI CON ASPARAGI** (DF/GF) 21  
SA king prawns sautéed, creamed asparagus, cherry truss tomato confit, bisque flavoured mayo
- SALUMI MISTI** 31  
A selection of Italian cured meats & cheeses.  
+ Prosciutto di Parma \$5
- QUAGLIE ALLA DIAVOLA** (DF/GF) 22  
Char-grilled quails, fried tuscan kale, diavola sauce
- 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 CAPESANTE** 20  
WA king scallops, parmesan cream, black truffle, parmesan foam on toasted homemade wood oven bread
- POLPETTE CON SUGO** 18  
Veal & pork meatballs in napoletana sauce, served over soft polenta with parmesan

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

FOLLOW US  

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

- BURRATA** (V/GF) 19  
Creamy burrata mozzarella, fresh fennel, roasted hazelnuts, lemon & E.V.O.O

## PASTE E RISOTTI

- SPAGHETTI CARBONARA** 28  
Pancetta, black pepper, egg pecorino
- FUSILLI PESTO** (V) 27  
Basil & macadamia pesto with cherry tomato
- SPAGHETTI ALLE VONGOLE** (DF) 30  
SA Vongole, garlic, E.V.O.O, white wine, aromatic bread crumbs
- FETTUCCINE AL RAGU** (DF) 27  
18hrs slow cooked grass fed beef ragu
- GNOCCHI QUATTRO FORMAGGI** (V) 28  
Buffalo, fior di latte, gorgonzola, parmesan  
+ Mushroom cream \$3
- RISOTTO CON GAMBERI E ZUCCHINE** (GF) 29  
Carnaroli rice, SA king prawns, zucchini, E.V.O.O, lemon zest

- GNOCCHI POMODORO** (V) 28  
Basil infused napoletana sauce

- GNOCCHI ASPARAGI** 30  
Guanciale (cured pork cheek) asparagus, saffron cream, pecorino

- CALAMARATA** (DF) 29  
Fresh local baby squid, cherry tomato, black olives, chilli, capers

**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** 23  
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

- PEPATA DI COZZE** (DF) 34  
1kg Boston Bay black mussels, white wine, parsley, chilli, lemon, E.V.O.O, served with homemade wood oven bread
- BISTECCA DI MANZO** (DF/GF) 44  
Wood grilled grass fed 600g beef rib eye on bone, served with polenta chips, rosemary infused E.V.O.O
- FILETTI DI AGUGLIE** (DF) 32  
Garfish fillets pan grilled, crusted with aromatic breadcrumbs, served with mixed salad

## 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
- INSALATA PESCHE E MOZZARELLA** (V/GF) 14  
Grilled peach, fresh mozzarella, rocket, balsamic glaze, E.V.O.O
- ASPARAGI** (V/DF/GF) 13  
Sautéed asparagus, roasted hazelnuts, lemon dressing, E.V.O.O

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# WINE

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## 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

**2017 Farnese Fantini Pinot Grigio** 10 / 41  
Abruzzo, Italy

**2018 Guthrie 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

**2017 Farnese Fantini Sangiovese** 9 / 41  
Abruzzo, Italy

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

**2017 Tomich Woodside Pinot Noir** 49  
Adelaide Hills, SA

**2016 Lenotti Merlot/ Sangiovese** 45  
Veneto, Italy

**2016 Terre Dei Rumi Montepulciano** 10 / 43  
Abruzzo, Italy

**2014 Scarpantoni School Block Red  
Shiraz-Cabernet-Merlot** 43  
McLaren Vale, SA

**2016 La Morandina Barbera d'Asti** 66  
Piedmont, Italy

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

**2012 Revello Barolo** 133  
Piedmont, Italy

**2016 Schwarz GSM** 49  
Barossa Valley, SA

**2015 Passolino Montepulciano** 65  
Abruzzo, Italy

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# DRINKS

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## BEERS – CIDERS \$10

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

## DRINKS

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

## MOCKTAILS

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

## FROZEN COCKTAILS \$16

**Watermelon Caipiroska** – Fresh watermelon,  
vodka, mint

**Pinã Colada** – Fresh pineapple, white rum,  
cream of coconut, lime juice

**Citrus Martini** – limoncello, lemon juice, vodka,  
vanilla sugar, syrup

## COCKTAILS

**Limoncello Martini** – Limoncello, lemon 16  
juice, vodka, vanilla sugar, syrup

**Sex On The Beach** – vodka, peach schnapps, OJ, 16  
cranberry juice

**Antica** – Aged rum, amaro montenegro, 18  
vanilla & orange, antica vermouth

**Old Fashioned** – Bourbon, bitters, sugar cube 16

**Red Velvet** – Rum, amaro montenegro, shiraz, 18  
lemon juice, simple syrup

**French 75** – Gin, cointreau, lime, sugar, soda, 17

**Espresso Martini** – Antica espresso, 18  
vodka, Mr Black , housemade vanilla bean syrup  
*(available also as frozen cocktail)*

**Bellini** – Peach nectar, lemon juice, prosecco 12

**Aperol Spritz** – Aperol, prosecco, soda 15

**Negroni** – Campari, antica vermouth, gin 18

**Mojito** – Rum, mint, lime, sugar, soda 16

**Cosmopolitan** – Vodka, cointreau 16  
cranberry juice, lime juice

**Toblerone** – Mr Black, frangelico, baileys, 18

**Strawberry Caipiroska** – Vodka, lime juice, 16  
fresh strawberries, sugar syrup

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# DRINKS

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## VODKA

<b>Stolichnaya</b> (Russia)	9
<b>Grey Goose</b> (France)	12
<b>Belvedere</b> (Poland)	12

## GIN

<b>Tanqueray</b> (London)	9
<b>78 Degrees</b> (South Australia)	12
<b>23<sup>rd</sup> Street Distillery</b> (South Australia)	12
<b>Hendricks</b> (Scotland)	12
<b>The Botanist</b> (Scotland)	12

## WHISKEY

<b>Jamesons</b> (Ireland)	9
<b>Johnny Walker Black</b> (Scotland)	10
<b>Chivas Regal 18 Y.O.</b> (Scotland)	16
<b>Longhorn Single Malt</b> (Scotland)	18
<b>Arbelour Highland Single Malt</b> (Scotland)	20

## BOURBON

<b>Buffalo Trace</b> (USA)	10
<b>James and Pepper Rye</b> (USA)	13
<b>Bib and Tucker 8 Y.O</b> (USA)	20

## RUM

<b>Angostura Caribbean Reserve</b> (Trinidad)	10
<b>Baron Samedi Spiced Rum</b> (USA)	10
<b>Havana Club</b> (Cuba)	11
<b>Angostura 1919</b> (Trinidad)	12

## COGNAC

<b>Hine V.S.O.P.</b> (France)	13
<b>Maxime Trijol X.O.</b> (France)	27
<b>Martekkk Cordon Bleu</b> (France)	31

## TEQUILA

<b>Jose Cuervo Blanco</b> (Mexico)	9
<b>Patron Café</b> (Mexico)	12
<b>Herradura Reposado</b> (Mexico)	13

## APERTIF, DIGESTIF & AMARO

<b>Aperol</b> (Italy)	10
<b>Campari</b> (Italy)	10
<b>Antica Formula</b> (Italy)	10
<b>Amaro Montenegro</b> (Italy)	10
<b>Amaro Averna Siciliano</b> (Italy)	10
<b>Amaro Vecchio Del Capo</b> (Italy)	10

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