

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/GF)** 18
Buffalo mozzarella, truss tomatoes EVOO, basil pesto.
- BRUSCHETTA (V/DF) CON POMODORO** 18
House-made toasted wood oven bread, cherry truss tomatoes, oregano, basil, E.V.O.O
- SALUMI MISTI** 31
A selection of Italian cured meats & cheeses.
+ Prosciutto di Parma \$5
- INVOLTINI DI ASPARAGI (GF)** 18
Pan grilled asparagus, wrapped in prosciutto parma, roasted almond flakes, lemon-thyme vinaigrette
- 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)** 6each
With porcini & swiss brown mushrooms, mozzarella, served with mushroom & truffle sauce
- CALAMARI (DF)** 18
Pan fried local fresh baby squid, mixed salad, lemon zest mayo

FIORI DI ZUCCA (V) 21

Battered zucchini flowers filled with fresh ricotta, served with tomato and basil salsa

PIZZA FRITTA (V) 5each

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



PASTE

FETTUCCINE AL RAGU (DF) 27

18hrs slow cooked grass fed beef ragu

GNOCCHI QUATTRO (V) 28 FORMAGGI

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

GNOCCHI POMODORO (V) 28

Basil infused napoletana sauce

FUSILLI PESTO (V) 27

Basil & macadamia pesto, with cherry tomato

CALAMARATA (DF) 29

Fresh local baby squid, cherry tomato, black olives, chilli, capers

RIGATONI CON (V) 27 MELANZANE

Roasted eggplant, cherry tomato, basil, fresh buffalo mozzarella

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 23

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 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

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

INSALATA ARANCIA E FINOCCHIO (V) 14

Fresh fennel, rocket, orange segment, balsamic, E.V.O.O

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

FOLLOW US  

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

2017 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

2018 Guthrie 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

2017 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

2016 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

2016 Lenotti Sangiovese/Merlot 45
Veneto, Italy
Hand picked and slow winemaking process allows dark fruits and mocha to show through its savory fresh finish

2017 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

South Side // gin, vanilla bean syrup, lemon juice, mint 15

Aperol Spritz // aperol, prosecco, soda 15

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

Cuba Libre // rum, coke, lime juice 13

BEERS – CIDER \$10

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

BIBITE – DRINKS \$4.90

Coke, Coke Zero Sugar, Lemonade, 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

DESSERT

DOLCI

Calzone di Nutella	19
Nutella spread, served with vanilla bean ice cream	1 Metre 90
La Dolce Pizza	25
With mascarpone cream topped with mixed berries & a Nutella filled crust	1 Metre 90
Pannacotta Coconut & Lime	15
white chocolate & coconut pannacotta, lime & vanilla spongecake, coconut flakes	
Semifreddo Alle Mandorle	16
Almond semifreddo, chocolate crumble, vanilla gelato, raspberry coulis	
Crème Brulèe	16
Topped with a layer of hard sugared caramel with mix berry	
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	

COFFEE & TEA

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

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
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FORTIFIED WINE 60ml

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