



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

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

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

DRINKS

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

DRINKS

VODKA

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

GIN

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

WHISKEY

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

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

RUM

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

COGNAC

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

TEQUILA

Jose Cuervo Blanco (Mexico)	9
Patron Café (Mexico)	12
Herradura Reposado (Mexico)	13

APERTIF, DIGESTIF & AMARO

Aperol (Italy)	10
Campari (Italy)	10
Antica Formula (Italy)	10
Amaro Montenegro (Italy)	10
Amaro Averna Siciliano (Italy)	10
Amaro Vecchio Del Capo (Italy)	10

DESSERT

DOLCI

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
Semifreddo Alle Fragole		16
Strawberry & vanilla semifreddo covered in red mirror glaze, served in a chocolate bowl, filled with a cocoa crumble		
Crème Brûlée		16
Topped with a layer of hard sugared caramel served with mixed berry		
Tiramisu		15
Antica espresso soaked savoiardi biscuit, layered with mascarpone & pistachio cream		
Antica Affogato		12
Vanilla bean ice cream served with a shot of espresso & frangelico		
Bavarese Al Toblerone		16
Bavarian cream with toblerone, roasted almond flakes served on a coffee sponge cake		
Pannacotta Alle Mandorle		15
Almond pannacotta, cocoa crumble, ribes raspberry coulis		
Millefoglie Alla Frutta		16
Layers of home made puff pastry, vanilla bean custard, fresh seasonal fruits		

COFFEE & TEA

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

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

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

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

COGNAC 30ml

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