

ANTICA

AT MAMMA'S HOUSE

AT NONNA'S HOUSE

\$49pp

ANTIPASTOS, PIZZAS
+ Desserts \$8pp

\$59pp

ANTIPASTOS, PIZZAS, PASTAS
+ Desserts \$8pp

ANTIPASTI

- OLIVE MARINATE** (V/GF/DF) 8
Olives marinated in E.V.O.O orange zest & fennel seeds
- SALUMI MISTI** 31
A selection of Italian cured meats & cheeses
+ Prosciutto di Parma \$5
- ARANCINI** (V) 6 each
With porcini & swiss brown mushrooms, mozzarella, served with mushroom & truffle sauce
- MOZZARELLA IN CARROZZA** (V) 13
Fried crumbed mozzarella with napoletana sauce
- POLENTA CHIPS** (V) 13
Seasoned with Italian herbs served with napoletana sauce & cream of grana
- BRUSCHETTA CON CAPELANTE** 20
WA king scallops, parmesan cream, black truffle, parmesan foam on toasted homemade wood oven bread
- ARROSTICINI** (DF) 20
Abruzzese style wood grilled lamb skewers served with wood-oven bread
- CARCIOFO GRIGLIATO** 22
Chargrilled roman artichoke hearts, wild boar & venison sausage
- GAMBERI IN CROSTA DI PISTACCHIO** (DF) 23
Grilled SA king prawns crusted with pistachio, pumpkin puree, roasted shallot

PASTE E RISOTTI

- SPAGHETTI CARBONARA** 28
Pancetta, black pepper, egg, pecorino
- PAPPARDELLE AL RAGÚ** (DF) 28
18hrs slow cooked grass fed beef ragu
- GNOCCHI POMODORO** (V) 28
Basil infused napoletana sauce
- GNOCCHI QUATTRO FORMAGGI** (V) 28
Buffalo mozzarella, fior di latte, gorgonzola, parmesan + Mushroom cream \$3
- GNOCCHI DI ZUCCA CON PORCINI** (V) 31
Pumpkin infused gnocchi, fresh porcini mushroom, butter, sage, pecorino, truffle cream
- SPAGHETTI CON NDUJA** 29
Spicy anduja, garlic, pecorino cheese
- PACCHERI CON BROCCOLI E COZZE** (DF) 29
Wide tube pasta, broccoli puree, garlic, chilli, black mussels
- RISOTTO ALLA MILANESE CON OSSOBUCO** (GF) 31
Saffron and parmesan risotto with slow cooked veal ossobuco
- FETTUCCINE DI RAPA ROSSA** (V) 32
Beetroot infused fettuccine, gorgonzola cream, roasted walnut

GF PASTA / ADD \$2

*All pasta made fresh in-house daily

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

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
- CRUDO E RUCOLA** 26
San Marzano tomato, fior di latte, prosciutto di parma, rocket & parmesan
- BOSCAIOLA** 24
San Marzano tomato, fior di latte, legham & sautéed mushrooms
+ Casalinga salami \$3
- ANTICA SALAME** 23
San Marzano tomato, fior di latte & casalinga salami
+ Olives \$2
- VEGETARIANA** (V) 24
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 \$3
- 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

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

PIZZE BIANCHE

- MONELLA** 25
Salami piccante, fior di latte, blue cheese, rocket
+ Prosciutto di Parma \$5
- QUATTRO FORMAGGI** (V) 25
Fior di latte, gorgonzola, scamorza mozzarella, shaved Grana Padano
+ Pear \$2
- FUNGHI** (V) 26
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
- GAMBERI** 27
Garlic prawns, fior di latte, sautéed zucchini & cherry tomato

SECONDI

- 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
- ZUPPA DI PESCE** (DF) 36
SA king prawns, calamari, black mussels, vongole, scallops in a light tomato and chili broth served with homemade wood oven bread
- DENTICE ATLANTICO** (GF) 34
Pan-grilled fresh snapper fillet, potato & cauliflower puree, beetroot chips, roasted fennel, saltbush, lemon thyme sauce

CONTORNI

- PERE E NOCI** (V) 14
Rocket, walnut, pear & shaved parmesan in a balsamic dressing
- INSALATA AUTUNNO** (GF) 14
Beetroot, Rocket, roasted almond, beetroot chips, goat cheese, balsamic aged vinegar
- INSALATA ITALIANA** (V/DF/GF) 12
Mixed salad, cherry tomato, cucumber, E.V.O.O, balsamic dressing
- CAROTE GLASSATE** (V/GF) 14
Glazed heirloom baby carrots sautéed with salted macadamia

WINE

FRIZZANTE - SPARKLING

Pasqua Prosecco 10 / 42
Veneto, 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

2017 Coffele Soave Classico 49
Veneto, Italy

2017 Joshua Tree Riesling 43
Clare Valley, SA

ROSATI – ROSÉ

2017 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

2017 Haselgrove First Cut Shiraz 10 / 42
Mclaren Vale, SA

2017 Tomich Woodside Pinot Noir 49
Adelaide Hills, SA

2017 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

2015 Due Lune Nerello Mascalese Nero d'Avola 67
Sicily, Italy

2013 Revello Barolo 133
Piedmont, Italy

2017 Schwarz GSM 49
Barossa Valley, SA

2016 Passofino 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,
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 Sour – Rum, amaro montenegro, shiraz, 18
lemon juice, simple syrup
French 75 – Gin, lime, sugar, prosecco, maraschino cherry 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, cream, 18
grated toblerone
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
Pimms (England)	10
Campari (Italy)	10
Antica Formula (Italy)	10
Amaro Montenegro (Italy)	10
Amaro Averna Siciliano (Italy)	10
Amaro Vecchio Del Capo (Italy)	10
