



HAND  
MADE



DOWNTOWN  
ITALY

ANTICA  
ANTICA  
ANTICA



PIZZERIA E CUCINA  
EST 2013

*Mangia! Mangia!*



*Mangia!  
Mangia!*

# ANTICA

## AT MAMMA'S HOUSE

## AT NONNA'S HOUSE

**\$49pp**  
ANTIPASTOS, PIZZAS  
+ Desserts \$8pp  
**\*BOTTOMLESS PIZZAS\***

**\$59pp**  
ANTIPASTOS, PIZZAS, PASTAS  
+ Desserts \$8pp  
**\*BOTTOMLESS PIZZAS\***

### ANTIPASTI

- OLIVE MARINATE** (V/GF/DF) 8  
Olives marinated in E.V.O.O orange zest & fennel seeds
- ARANCINI** (V) 6 each  
With porcini & swiss brown mushrooms, mozzarella, served with mushroom & truffle sauce
- POLENTA CHIPS** (V) 13  
Seasoned with Italian herbs served with napoletana sauce & cream of grana
- MOZZARELLA IN CARROZZA** (V) 13  
Fried crumbed mozzarella with napoletana sauce
- SALUMI MISTI** 31  
A selection of Italian cured meats & cheeses  
+ Prosciutto di Parma \$5
- BRUSCHETTA** (V) 18  
**BUFALA E CAPONATA**  
Fresh buffalo mozzarella, caponata, fresh basil  
+ prosciutto \$5
- POLPETTE AI 3 FORMAGGI** (V) 20  
Pecorino, caciocavallo & parmigiano cheese fried polpette in tomato salsa
- CALAMARI SALTATI** (DF) 18/29  
SA fresh calamari pan fried with red onion, rosemary with rocket salad & house made mayo
- RICOTTA PROSCIUTTO E MELONE** 18  
Prosciutto, fresh ricotta, rockmelon, croutons, e.v.o.o & balsamic

### PASTE

- FETTUCCINE RAGÙ** (DF) 28  
18hrs slow cooked grass fed beef ragu
- GNOCCHI QUATTRO FORMAGGI** (V) 28  
Buffalo mozzarella, fior di latte, gorgonzola, parmesan  
+ Mushroom cream \$3
- GNOCCHI POMODORO** (V/DF) 28  
Basil infused napoletana sauce
- GNOCCHI DI MARE** (DF) 33  
Squid, prawns, black mussels in fresh tomato sauce
- FETTUCCINE AI PORCINI** (V) 29  
Parmesan, fresh porcini mushrooms, mushroom cream
- SPAGHETTI ALLA ZAPPATORA** 29  
Garlic, chilli, Prosciutto, cherry tomato, fresh mozzarella
- PACCHERI CON NDUJA** 29  
Nduja (chilli & pork salami), garlic, cherry tomato, pecorino

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
- CRUDO E RUCOLA** 26  
San Marzano tomato, fior di latte, prosciutto di parma, rocket & parmesan  
+ Buffalo mozzarella \$5
- BOSCAIOLA** 24  
San Marzano tomato, fior di latte, leg ham & 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  
+ Olives \$2
- CALZONE RUSTICO** 25  
Scamorza, swiss brown mushrooms, casalinga salami & leg ham, sautéed brown mushrooms, 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

### 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  
+ Tomato base \$3
- 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

### CONTORNI

- RUCOLA** (V/GF) 14  
Rocket, walnut, pear & shaved parmesan in a balsamic dressing
- INSALATA ESTIVA** (V/GF) 14  
Rocket, mixed heirloom tomatoes, fior di latte, e.v.o.o & baslamic
- BROCCOLI FRITTI** (V) 14  
Lightly fried broccoli, shaved parmesan, sea salt flakes

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

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

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# WINE/DRINKS

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## FRIZZANTE - SPARKLING

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

**2018 Bera Moscato D'Asti** 10 / 41  
Piemonte, Italy  
Fragrant aromas of white blossoms and ripe peaches are intoxicating

## BIANCHI - WHITE

**2018 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

**2019 Guthrie Sauvignon Blanc** 11/ 44  
Adelaide Hills, SA  
Crisp gooseberry and passion fruit flavours coating the tongue

**2017 Tomich Woodside Vineyard Chardonnay** 49  
Adelaide Hills, SA  
Good round mouthfeel with clean & crunchy flavours from pure stone fruits. A crispy & yet rich chardonnay

## ROSATI – ROSÉ

**2017 Pipoli Rosato Basilicata Rose** 10 / 43  
Basilicata, Italy  
Apple, melon & strawberry aromas

## ROSSI - REDS

**2018 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

**2017 Haselgrove First Cut Shiraz** 10 / 42  
Mclaren Vale, SA  
Strong aromatics of plum, blackberry And spice. Bright and focused

**2017 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

**2017 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

**2017 Schwarz GSM** 49  
Barossa, SA  
Red fruits, plenty of spice, toffee apples, Hazelnuts, juicy cherry

## APERTIVO - COCKTAILS

**Rosè Spritz** // rosè, grapefruit syrup, prosecco, soda 16

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

**Pimms** // pimms, lemonade 12

**Aperol Spritz** // aperol, prosecco, soda 15

**Passionfruit Spritz** // aperol, passionfruit pulp, vodka, lime juice 16

**Bloody Vodka** // vodka, grapefruit syrup, orange juice 15

## BEERS – CIDER \$10

Peroni Red / Lager / Italy  
Vale Ale / Pale Ale / Australia  
Stella Artois / Pilsner / Australia  
James Squire / Golden Ale / Australia  
Rekorderlig / Strawberry & Lime / Sweden

## BIBITE – DRINKS \$4.90

Coke, Coke Zero Sugar, Lemonade, Tonic, Soda, Ginger Ale, Lemon Lime Bitters, Chinotto, Limonata, Aranciata Rossa, Apple juice, Orange Juice

San Pellegrino 750ml 9  
Acqua Panna 750ml 9

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