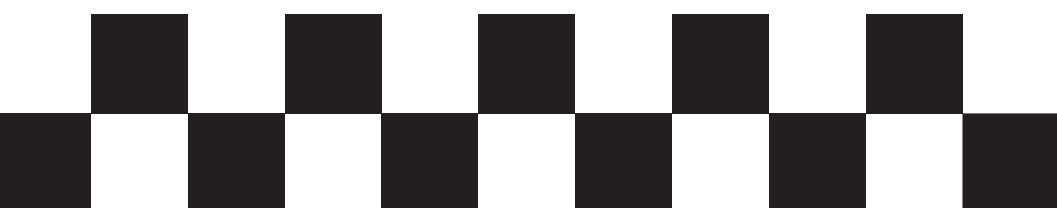




HAND
MADE



DOWNTOWN
ITALY

ANTICA
ANTICA
ANTICA

A stylized illustration of a pizza with a human-like face, including eyes, a nose, and a mouth. The pizza is dripping with sauce, and the illustration is positioned over the word 'ANTICA' in the text above.

Antica

A stylized illustration of a pizza slice with a leaf next to it. The pizza slice is depicted in a simple, bold style, and the leaf is a single, pointed leaf.

PIZZERIA E CUCINA
EST 2013

Mangia! Mangia!



*Mangia!
Mangia!*

ANTICA

AT MAMMA'S HOUSE

\$49pp

ANTIPASTOS, PIZZAS
+ Desserts \$8pp

BOTTOMLESS PIZZAS

AT NONNA'S HOUSE

\$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

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

INSALATA DI POLPO (DF/GF) 20

WA octopus leg served with baby
potatoes, blood orange & watercress
salad, lemon thyme & e.v.o.o

ARROSTICINI (DF) 20

Abruzzese style wood grilled lamb
skewers served with wood-oven bread

PORCINI ALLA GRIGLIA (V) 18

Chargrilled whole porcini mushrooms,
truffle crumble, rocket, shaved parmesan,
balsamic dressing

GAMBERI IN CROSTA DI PISTACCHIO (DF) 23

Grilled SA king prawns crusted with
pistachio, pumpkin puree, roasted
shallot

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

PASTE E RISOTTI

SPAGHETTI ALLE VONGOLE (DF) 29

SA Vongole sautéed with chilli,
garlic, parlsey, lemon infused crumb,
vongole jus foam

FETTUCCINE RAGÚ (DF) 28

18hrs slow cooked grass fed
beef ragu

GNOCCHI POMODORO (V/DF) 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

PACCHERI CON NDUJA 29

Nduja paste (chilli & pork salami),
garlic, cherry tomato, pecorino

RAVIOLI DI RICOTTA (V) 32

House made ravioli filled with
ricotta & basil, sauteed mushrooms,
zucchini, asparagus in butter & sage

RISOTTO DI MARE (DF/GF) 33

Carnaroli rice, SA king prawns, squid,
Boston Bay black mussels, scallops,
vongole

FETTUCCINE AI GAMBERI 32

SA king prawns, zucchini, roasted
shallot, roasted pistachio, bisque
sauce

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

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, 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
+ Casalinga salami \$3

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
+ 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

SECONDI

TAGLIATA DI MANZO (GF) 39

Chargrilled grass-fed black angus riverine porterhouse, smoked
eggplant puree, rocket, shaved parmesan, shiraz jus

ZUPPA DI PESCE (DF) 36

SA king prawns, calamari, black mussels, vongole, scallops in
a light tomato and chilli broth served with homemade wood oven bread

PESCE FRITTO (DF) 34

Prosecco battered cod fish, fennel, citrus fruits, squid ink mayo

CONTORNI

PERE E NOCI (V/GF) 14

Rocket, walnut, pear & shaved parmesan in a balsamic dressing

INSALATA ALLA RAPA ROSSA (V) 14

Beetroot, rocket, croutons, fior di latte, balsamic glaze

INSALATA ESTIVA (V/GF/DF) 14

Watercress, blood orange, peach, salted macadamia, balsamic glaze

ASPARAGI SALTATI (V/GF) 14

Sauteed asparagus, thyme, lemon & butter sauce, roasted
almond flakes

WINE

FRIZZANTE - SPARKLING

Pasqua Prosecco 10 / 42
Veneto, Italy

2018 Bera Moscato D'Asti 11 / 44
Piemonte, Italy

BIANCHI - WHITE

2017 Tomich Woodside Vineyard Chardonnay 49
Adelaide Hills, SA

2018 Farnese Fantini Pinot Grigio 10 / 41
Abruzzo, Italy

2019 Guthrie Sauvignon Blanc 11 / 44
Adelaide Hills, SA

2017 Caldora Pinot Grigio 47
Sicily, Italy

2017 Coffele Soave Classico 49
Veneto, Italy

2018 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

2018 Farnese Fantini Sangiovese 9 / 41
Abruzzo, Italy

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

2018 Tomich Woodside Pinot Noir 49
Adelaide Hills, SA

2017 Lenotti Merlot/ Sangiovese 45
Veneto, Italy

2017 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

2017 Passolino Montepulciano 65
Abruzzo, Italy

DRINKS

BEERS – CIDERS \$10

Peroni Red, lager, Italy
Vale Ale, Pale Ale, Australia
Menabrea , Pale Lager, Italy
Stella Artois, Pilsner, Australia
James Squire, Golden Ale, Australia
Rekorderlig, Strawberry & Lime, Sweden
The Hills Cider, Pear, Australia

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 \$17

Watermelon Caipiroska – Fresh watermelon, vodka, mint
Pinã Colada – Fresh pineapple, white rum, cream of coconut,
lime juice
Pimms – Pimms, passionfruit pulp, lime juice, vodka

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
Aperol Spritz – Aperol, prosecco, soda 15
Passionfruit Spritz – Aperol, passionfruit pulp, vodka, 16
lime juice
Rose & Lychee Spritz – Rose, vodka, lychee syrup, 16
prosecco
Sicilian Iced Tea – Averna, vodka, lemon juice, sugar 17
Espresso Martini – Antica espresso, 18
vodka, Mr Black , housemade vanilla bean syrup
Bellini – Peach nectar, lemon juice, prosecco 12
Pimms – Pimms , lemonade 12
Negroni – Campari, antica vermouth, gin 18
Mojito – Rum, mint, lime, sugar, soda 16
Cosmopolitan – Vodka, cointreau 16
cranberry juice, lime juice
Strawberry Caipiroska – Vodka, lime juice, 16
fresh strawberries, sugar syrup

DRINKS

VODKA

Stolichnaya (Russia)	10
Grey Goose (France)	12
Belvedere (Poland)	12

GIN

Tanqueray (London)	10
78 Degrees (Australia)	12
23rd Street Distillery (Australia)	12
Hendricks (Scotland)	12
The Botanist (Scotland)	12

WHISKEY

Jamesons (Ireland)	10
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)	10
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
