



DOWNTOWN
ITALY

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

HAND
MADE



PIZZERIA E CUCINA
EST 2013

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

TEMPORARY CHANGES

Please keep in mind that during these temporary changes there will be time restrictions on dining.

Set menu applied for 10ppl or more.

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

PASTE

FETTUCCINE RAGÚ (DF) 28

18hrs slow cooked grass fed beef ragu

GNOCCHI QUATTRO (V) 28

FORMAGGI

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

GNOCCHI POMODORO (V/DF) 28

Basil infused napoletana sauce

SPAGHETTI DI MARE (DF) 33

Squid, prawns, black mussels in fresh tomato sauce (Available Friday, Saturday & Sunday nights only)

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

CONTORNI

RUCOLA (V/GF) 14

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

DIETARY GUIDELINES

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

APERTIVO - COCKTAILS

- Peach Prosecco Spritz** // prosecco, peach liqueur, mint, lemonade 16
- Passionfruit Spritz** // aperol, passionfruit pulp, vodka, lime juice 16
- White Bubble** // lychee, prosecco, lemonade, fresh mint 15
- Pimms** // pimms, lemonade 12
- Aperol Spritz** // aperol, prosecco, soda 15
- Bloody Vodka** // vodka, grapefruit syrup, orange juice 15

BEERS – CIDER \$10

- Peroni Red / Lager / Italy
Vale Ale / Pale Ale / Australia
Ichnusa / Pale Lager / Italy
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

FRIZZANTE - SPARKLING

- Pasqua Prosecco** 10 / 42
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** 41
Piemonte, Italy
Fragrant aromas of white blossoms and ripe peaches are intoxicating

BIANCHI - WHITE

- 2018 Monteverto Pinot Grigio** 10 / 42
Veneto, Italy
Amazing crisp and lively taste of lemons, limes peaches and melons, this light dry wine is infinitely satisfying
- 2019 Guthrie Sauvignon Blanc** 10/44
Adelaide Hills, SA
Crisp gooseberry and passion fruit flavours coating the tongue
- 2017 Tomich Woodside Vineyard Chardonnay** 43
Adelaide Hills, SA
Good round mouthfeel with clean & crunchy flavours from pure stone fruits. A crispy & yet rich chardonnay

ROSATI – ROSÉ

- 2018 Tre Stelle Basilicata Rose** 10 / 43
Basilicata, Italy
Apple, melon & strawberry aromas

ROSSI - REDS

- 2018 Farnese Fantini Sangiovese** 9 / 42
Abruzzo, Italy
Robust and spicy with a slightly sweet Finish. You will also enjoy a velvety and slightly syrupy mouth feel
- 2018 Haselgrove First Cut Shiraz** 10 / 42
Mclaren Vale, SA
Strong aromatics of plum, blackberry And spice. Bright and focused
- 2018 Terre Dei Rumi Montepulciano** 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
- 2018 Lenotti Sangiovese/Merlot** 45
Veneto, Italy
Hand picked and slow winemaking process allows dark fruits and mocha to show through its savory fresh finish
- 2018 Tomich Woodside Pinot Noir** 49
Adelaide Hills, SA
Fermented in French oak. The palate is vibrant with dark berries and cherries, with hints of dried herbs and silky graceful tannins
- 2019 Somos 'Tintito' Grenache/Touriga** 49
Mclaren Vale, SA
Medium bodied palate of juicy raspberry, sour cherries and wild strawberry fruit tinged with notes on faint liquorice spice and cloves