

HAND
MADE



DOWNTOWN
ITALY

ANTICA
ANTICA
ANTICA



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
- ARANCINI** (V) 6 each
With porcini & swiss brown mushrooms, mozzarella, served with mushroom & truffle cream
- POLENTA CHIPS** (V) 13
Seasoned with Italian herbs served with napoletana sauce
- MOZZARELLA IN CARROZZA** (V) 13
Fried crumbed mozzarella with napoletana sauce
- SALUMI MISTI** 31
A selection of Italian cured meats & cheeses served with woodoven bread
+ Prosciutto \$5
- BRUSCHETTA** (V) 18
Fresh tomato, fresh stracciatella cheese, basil
+ Prosciutto \$5

PASTE

- FETTUCCINE RAGÚ** (DF) 27
18hrs slow cooked grass fed beef ragu
- GNOCCHI QUATTRO FORMAGGI** (V) 27
Buffalo mozzarella, fior di latte, gorgonzola, parmesan
+ Mushroom cream \$3
- GNOCCHI POMODORO** (VG/V/DF) 27
Basil infused napoletana sauce
- SPAGHETTI NERI AL GRANCHIO** (DF) 32
Squid ink pasta, blue swimmer crab meat, fresh tomato, touch of napoletana sauce
- FETTUCCINE AI PORCINI** (V) 28
Parmesan, porcini mushrooms
- FUSILLI AL PESTO** (V) 27
Basil, evoo, parmesan & fresh stracciatella cheese

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 | + Fresh stracciatella \$5 | + Anchovies \$3
- CRUDO E RUCOLA** 26
San Marzano tomato, fior di latte, prosciutto, rocket shaved grana padano
+ Buffalo mozzarella \$5 | + Fresh stracciatella \$5
- BOSCAIOLA** 24
San Marzano tomato, fior di latte, leg ham, sautéed mushroom
+ Casalinga salami \$3
- ANTICA SALAME** 23
San Marzano tomato, fior di latte, casalinga salami
+ Olives \$2 | + Anchovies \$3
- PARMIGIANA** (V) 25
San Marzano tomato, fried eggplant, buffalo mozzarella, double parmesan, basil.
+ Prosciutto \$5 | + Porcini mushrooms \$3
- 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, roasted porchetta, leg ham
+ Olives \$2
- RUSTICA** 26
San Marzano tomato, scamorza, fior di latte, sautéed mushrooms, casalinga salami, leg ham
+ Anchovies \$3
- CAPRICCIOSA** 25
San Marzano tomato, fior di latte, leg ham, sautéed mushrooms, olives, artichokes + Prosciutto \$5

1 METRE PIZZA

Great for Catering also!

Your choice of up to 3 toppings on our menu - 3 Toppings \$89



PIZZA CRUST DIPPERS

\$4 each or 3 for \$10

Stracciatella cheese | Napoletana sauce | Truffle cream



PIZZE BIANCHE

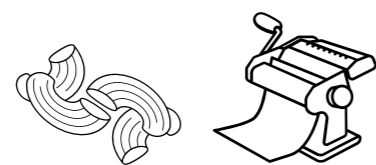
- VEGETARIANA** (V) 24
Fior di latte, eggplant, roasted capsicum, caramelised onion, olives, artichokes, porcini mushrooms, basil
+ Anchovies \$3 | + Fresh stracciatella \$5 | + Salami \$3
- QUATTRO FORMAGGI** (V) 25
Fior di latte, gorgonzola, scamorza, parmesan
+ Honey \$3 | + Hot salmi \$3 | + Pear \$2
- FUNGHI** (V) 26
Fior di latte, porcini mushrooms, sautéed mushrooms, truffle cream
+ Pork sausage \$4 | + Fresh stracciatella \$5
- SALSICCIA** 26
Fior di latte, pork sausage, roasted porchetta, caramelised onion
+ Tomato base \$2 | + Truffle cream \$3
- FRIARIELLI E SALSICCIA** 26
Fior di latte, scamorza, chilli, sautéed wild broccoli & garlic, italian pork sausage.
+ Roasted capsicum \$3
- CONTORNI**
- PERE E NOCI** (V/GF) 14
Rocket, walnut, pear, shaved grana padano in a balsamic dressing
- INDIVIA MISTA** (VG/V) 12
Red & white endive salad, E.V.O.O, lemon juice dressing

V = VEGETARIAN
VG = VEGAN
GF = GLUTEN FREE
DF = DAIRY FREE

* PLEASE NOTE - NO SPLIT BILLS

GLUTEN FREE PIZZA +\$5 | OLIVES MAY HAVE PIPS

ALL ANTICA'S PASTA
IS MADE FRESH
IN-HOUSE DAILY



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WINE/DRINKS

SPARKLING WATER

STILL WATER

750ML

\$5

APERTIVO - COCKTAILS

Peach Prosecco Spritz // prosecco, peach liqueur, peach syrup, 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
Coopers / Session 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

FRIZZANTE - SPARKLING

Bottega Prosecco

Veneto, Italy
Fresh and zesty, beautiful bouquet of rose flowers and with flavours of peach, green apple and undertone of lemon

10 / 42

2018 Bera Moscato D'Asti

Piemonte, Italy
Fragrant aromas of white blossoms and ripe peaches are intoxicating

41

BIANCHI - WHITE

2019 Monteverto Pinot Grigio

Veneto, Italy
Amazing crisp and lively taste of lemons, limes peaches and melons, this light dry wine is infinitely satisfying

10 / 42

2019 Guthrie Sauvignon Blanc

Adelaide Hills, SA
Crisp gooseberry and passion fruit flavours coating the tongue

10/44

2017 Tomich Woodside Vineyard Chardonnay

Adelaide Hills, SA
Good round mouthfeel with clean & crunchy flavours from pure stone fruits. A crispy & yet rich chardonnay

43

ROSATI – ROSÉ

2018 Tre Stelle Basilicata Rose

Basilicata, Italy
Apple, melon & strawberry aromas

10 / 43

ROSSI - REDS

2018 Farnese Fantini Sangiovese

Abruzzo, Italy
Robust and spicy with a slightly sweet Finish. You will also enjoy a velvety and slightly syrupy mouth feel

9 / 42

2018 Haselgrove First Cut Shiraz

Mclaren Vale, SA
Strong aromatics of plum, blackberry And spice. Bright and focused

10 / 42

2018 Terre Dei Rumi Montepulciano

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

43

2018 Lenotti Sangiovese/Merlot

Veneto, Italy
Hand picked and slow winemaking process allows dark fruits and mocha to show through its savory fresh finish

45

2019 Tomich Woodside Pinot Noir

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

49

2019 Somos 'Tintito' Grenache/Touriga

Mclaren Vale, SA
Medium bodied palate of juicy raspberry, sour cherries and wild strawberry fruit tinged with notes on faint liquorice spice and cloves

49