



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.

*Antica*

A stylized illustration of a pizza slice with a leaf-like shape next to it.

PIZZERIA E CUCINA  
EST 2013

*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
- SALUMI MISTI** 31  
A selection of Italian cured meats & cheeses served with wood oven bread + Prosciutto \$5
- ARANCINI** (V) 6 each  
With porcini & swiss brown mushrooms, mozzarella, served with mushroom & truffle cream
- MOZZARELLA IN CARROZZA** (V) 13  
Fried crumbed mozzarella with napoletana sauce
- POLENTA CHIPS** (V) 13  
Seasoned with Italian herbs served with napoletana sauce
- ARROSTICINI** (DF) 20  
Abruzzese style chargrilled lamb skewers served with wood-oven bread

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

### PASTE E RISOTTI

- SPAGHETTI MARINARA** (DF) 33  
Black mussels, clams, squid, prawns in a touch of napoletana sauce
- FETTUCCINE RAGÚ** (DF) 27  
18hrs slow cooked grass fed beef ragú
- MAFALDA ESTIVA** (V) 28  
Garlic, cherry tomato, fresh stracciatella cheese
- GNOCCHI QUATTRO FORMAGGI** (V) 27  
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, truffle pecorino cream
- SPAGHETTI NERI AL GRANCHIO** (DF) 32  
Squid ink pasta, blue swimmer crab meat, fresh tomato, touch of napoletana sauce
- RISOTTO GAMBERI E ZUCCHINE** (GF) 32  
Saffron infused arborio rice, prawns, zucchini
- GF PASTA / ADD \$2**  
\*All pasta made fresh in-house daily

### PIZZE ROSSE



RICOTTA & PARMESAN  
Crust Filling \$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, grana padano  
+ Buffalo mozzarella \$5 | + Fresh stracciatella \$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 | + 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
- CALZONE RUSTICO** 25  
Ricotta, sautéed mushrooms, casalinga salami, leg ham, topped with napoletana sauce  
+ Extra napoletana sauce \$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

Now Available! Vegan Mozzarella \$3 Extra

- 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 | + Speck \$3
- 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
- VALTELLINA** 25  
Fior di latte, mascarpone, speck, shaved grana padano  
+ Porcini mushrooms \$3 | + Truffle cream \$3
- VEGANA** (VG/V) 26  
Pumpkin puree, sautéed wild broccoli, porcini mushrooms, potato, walnuts, basil. + Vegan mozzarella \$3
- SECONDI**
- SPIEDINO DI POLLO** (GF/DF) 33  
Chargrilled chicken skewers with capsicum and zucchini, endive salad
- ARROSTO DI MAIALE** 35  
Slow cooked pork belly, white wine & plum sauce reduction cabbage salad
- SALMONE** 33  
Salmon marinated in orange and lemon, pan fried, served with rocket and fennel
- BISTECCA** 44  
Chargrilled 300g black angus scotch fillet with polenta chips
- 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

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

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