



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.

PIZZERIA E CUCINA
EST 2013

Mangia! Mangia!



*Mangia!
Mangia!*

ANTICA

AT MAMMA'S HOUSE

AT NONNA'S HOUSE

<p>\$49pp ANTIPASTOS, PIZZAS + Desserts \$8pp *BOTTOMLESS PIZZAS*</p>	<p>\$59pp ANTIPASTOS, PIZZAS, PASTAS + Desserts \$8pp *BOTTOMLESS PIZZAS*</p>
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<p>OHH MAMMA MIA! Our chefs very own selection of mixed char-grilled meats <i>* this banquet is recommended for a longer stay to enjoy the full experience *</i></p>	<p>\$89pp Min 2ppl ANTIPASTO, PASTA, CHAR-GRILLED MEATS, DESSERT Complimentary glass of red or white wine</p>
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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/VG) 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
- 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
Saffrone infused arborio rice, prawns, zucchini

GF PASTA / ADD \$2
*All pasta made fresh in-house daily

SECONDI

All dishes are slowly cooked Sous Vide style to maintain the integrity and flavour of our products

- SPIEDINO DI POLLO** (GF/DF) 32
Chargrilled chicken skewers with capsicum and zucchini, cabbage slaw
- COSTINE DI MAIALE** 500G \$33 / 1KG \$60
Pork ribs slow-cooked and finished on a flaming hot chargrill with our unique basting
- SALMONE** (GF/DF) 33
Salmon marinated in orange and lemon, pan fried, served with rocket and cherry tomato
- BISTECCA** (GF/DF) 42
Chargrilled 300g black angus scotch fillet with polenta chips

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

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, smoked prosciutto, 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

CONTORNI

- PERE E NOCI** (V/GF) 14
Rocket, walnut, pear, shaved grana padano in a balsamic dressing

- FAGIOLINI SALTATI** 13
Sautéed green beans, roasted sliced almonds, shaved grana padano

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

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