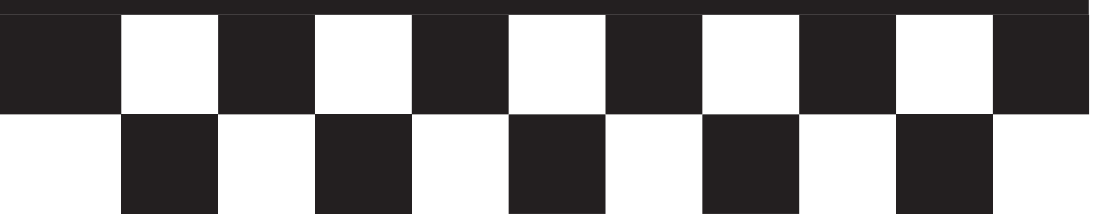
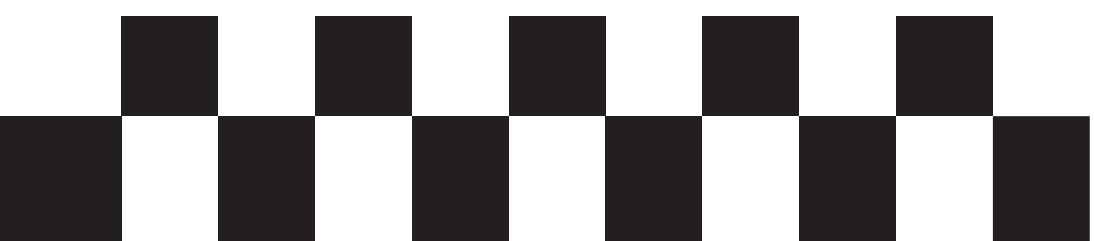


**DOWNTOWN
ITALY**

**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 rendered in a simple, bold line-art style.

**HAND
MADE**



Antica

A stylized leaf graphic, part of the 'Antica' logo, rendered in a simple, bold line-art style.

**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

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/N/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

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

V = VEGETARIAN

VG = VEGAN

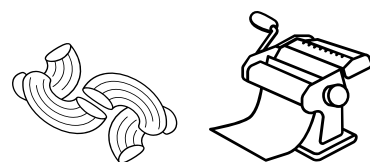
GF = GLUTEN FREE

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



FOLLOW US   #Antica #AnticaPizzeria