



**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 positioned in front of the word 'ANTICA' in the text above.

**HAND
MADE**



**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

OHH MAMMA MIA!

Our chefs very own selection of mixed char-grilled meats

* this banquet is recommended for a longer stay to enjoy the full experience *

\$89pp Min 2ppl

ANTIPASTO, PASTA, CHAR-GRILLED MEATS, DESSERT

Complimentary glass of red or white wine

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) 28
18hrs slow cooked grass fed beef ragú

MAFALDA ESTIVA (V) 27
Garlic, cherry tomato, fresh stracciatella cheese

GNOCCHI QUATTRO FORMAGGI (V) 28
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, sautéed 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 paste
+ 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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