

# 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 \*

**\$89 pp**

ANTIPASTO, PASTA,  
CHAR-GRILLED MEATS  
& DESSERT

Min 2ppl

### 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** (V) 13

**CARROZZA**  
Fried crumbed mozzarella with napoletana sauce

**POLENTA CHIPS** (V/VG) 13

Seasoned with Italian herbs served with napoletana sauce & bechamel cream

**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 NERI AL** (DF) 32

**GRANCHIO**  
Squid ink pasta, blue swimmer crab meat, fresh tomato, touch of napoletana sauce

**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

**ORECCHIETTE CHIMMI** (DF) 29

**DI RAPE**  
Sautéed wild broccoli, anchovies, chilli

**GNOCCHI QUATTRO** (V) 28

**FORMAGGI**  
Buffalo mozzarella, fior di latte, gorgonzola, parmesan + Mushroom cream \$3

**SPAGHETTI CARBONARA** 30

Guanciale, pecorino romano, egg yolk

**RISOTTO GAMBERI** (GF) 32

**E ZUCCHINE**  
Saffrone infused arborio rice, prawns, zucchini

**GF PASTA / ADD \$3**

\*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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