

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 positioned in front of the word 'ANTICA'.

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 & bechamel cream
- 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

- SPAGHETTI NERI AL GRANCHIO** (DF) 33
 Squid ink pasta, blue swimmer crab meat, fresh tomato, touch of napoletana sauce
- FETTUCCINE RAGÚ** (DF) 28
 18hrs slow cooked grass fed beef ragu
- GNOCCHI QUATTRO FORMAGGI** (V) 28
 Buffalo mozzarella, fior di latte, gorgonzola, parmesan
 + Mushroom cream \$3
- GNOCCHI POMODORO** (VG/V/DF) 28
 Basil infused napoletana sauce
- SPAGHETTI AMATRICIANA** 29
 Tomato, guanciale, pecorino cheese, chilli
- FETTUCCINE AI PORCINI** (V) 29
 Parmesan, porcini mushrooms
- ORECCHIETTE CIME DI RAPA** (DF) 29
 Sautéed wild broccoli, anchovies, chilli, toasted breadcrumbs

GF PASTA / ADD \$3

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

TRUFFLE HONEY OR HOT HONEY \$2

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

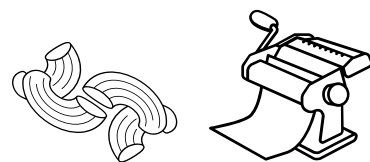
- VEGETARIANA** (V) 24
 Fior di latte, eggplant, roasted capsicum, caramelised onion, olives, artichokes, sautéed mushrooms, basil
 + Anchovies \$3 | + Fresh stracciatella \$5 | + Salami \$3
- QUATTRO FORMAGGI** (V) 25
 Fior di latte, gorgonzola, scamorza, parmesan
 + Honey \$3 | + Hot salmi \$3 | + Pear \$2
- FUNGHI** (V) 26
 Fior di latte, porcini mushrooms, sautéed mushrooms, truffle paste
 + Pork sausage \$4 | + 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
- 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



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WINE/DRINKS

SPARKLING WATER

STILL WATER

750ML

\$5

COCKTAILS

Sex On The Beach // vodka, peach schnapps, OJ / 16
cranberry juice

Peach Prosecco Spritz // prosecco, peach / 16
liqueur, peach syrup, lemonade

Passionfruit Spritz // aperol, passionfruit / 16
pulp, vodka, lime juice,

White Bubble // lychee, prosecco, / 15
lemonade, fresh mint

Pimms // pimms, lemonade / 12

Aperol Spritz // aperol, prosecco, soda / 16

BEERS – CIDER // \$10

Peroni Red / Lager / Italy
Coopers / Session Ale / Australia
Ichnusa / Pale Lager / Italy
Pirate Life / Pale Ale / Australia
Rekorderlig / Strawberry & Lime / Sweden

SOFT DRINKS // \$6

Coke, Coke Zero Sugar, Lemonade,
Tonic, Soda, Ginger Ale,
Lemon Lime Bitters, Chinotto,
Limonata, Aranciata Rossa,
Apple juice, Orange Juice

SPARKLING

Bottega Prosecco 11 / 48
Veneto, Italy
Fresh and zesty, beautiful bouquet
of rose flowers & with flavours of
peach, green apple & undertone
of lemon

Bera Moscato D'Asti - 375ml Btl / 39
Piemonte, Italy
Fragrant aromas of white blossoms &
ripe peaches are intoxicating

WHITE

Guthrie Sauvignon Blanc 12 / 47
Adelaide Hills, SA
Crisp gooseberry & passion fruit
flavours coating the tongue

Farnese Fantini Pinot Grigio 11 / 47
Abruzzo, Italy
Amazing crisp & lively taste of lemons,
limes peaches & melons.

La Prova Fiano / 52
Adelaide Hills, SA
Good round mouthfeel with clean & crunchy
flavours from pure stone fruits.

ROSÉ

La Prova Aglianco Rose 11 / 48
Adelaide Hills, SA
Apple, melon & strawberry aromas

REDS

Farnese Fantini Sangiovese 10 / 45
Abruzzo, Italy
Robust & spicy with a slightly sweet
Finish. You will also enjoy a velvety &
slightly syrupy mouth feel

Terre Dei Rumi Montepulciano / 48
Abruzzo, Italy
Deep ruby colour, spice, cherry, olive &
berry aromas, dry medium to full bodied,
with ripe plum, spice & fruity flavours,
firm tannin, good length

Haselgrove First Cut Shiraz 11 / 47
Mclaren Vale, SA
Strong aromatics of plum, blackberry
& spice. Bright & focused

Lenotti Sangiovese/Merlot / 48
Veneto, Italy
Hand picked & slow winemaking
process allows dark fruits and mocha to
show through its savory fresh finish

Rouleur Pinot Noir / 64
Yarra Valley, VIC
Fragrant cherries, clove & spices. Plenty of flavour for
such a delicate wine with jube like fruit, cherries
& satsuma plum

Somos 'Tintito' Grenache/Touriga / 51
Mclaren Vale, SA
Medium bodied palate of juicy raspberry, sour cherries
and wild strawberry fruit tinged with notes of spice &
cloves