



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

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

MAFALDA D'INVERNO 32

Beetroot infused mafalda pasta, pork
sausage, creamy porcini mushrooms

FETTUCCINE RAGÚ (DF) 28

18hrs slow cooked grass fed
beef ragú

ORECCHIETTE CIME (DF) 29
DI RAPA

Sautéed wild broccoli, anchovies,
chilli, toasted breadcrumbs

GNOCCHI QUATTRO (V) 28
FORMAGGI

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

SPAGHETTI PUTTANESCA 29

Fresh tomato, garlic, capers, olives
+ Anchovies \$3

RISOTTO SALSICCIA (GF) 32
E ASPARAGI

Arborio rice, pork sausage, asparagus,
reduction of red wine & cinnamon

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

* Served with crispy fried potatoes or seasonal sautéed vegetables *

SPIEDINO DI POLLO (GF/DF) 32

Chargrilled chicken skewers with capsicum and zucchini

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

Pan fried salmon marinated in orange and lemon

BISTECCA (GF/DF) 42

Chargrilled 300g black angus scotch fillet

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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WINE

SPARKLING

Pasqua Prosecco 11 / 48
Veneto, Italy

Bera Moscato D'Asti - 375ml Btl / 39
Piemonte, Italy

WHITE

La Prova Fiano / 52
Adelaide Hills, SA

Farnese Fantini Pinot Grigio 11 / 45
Abruzzo, Italy

Somos Vermentino blend / 51
Mclaren Vale, SA

Guthrie Sauvignon Blanc 12 / 47
Adelaide Hills, SA

ROSÉ

La Prova Aglianco Rose 11 / 48
Adelaide Hills, SA

REDS

Farnese Fantini Sangiovese 10 / 45
Abruzzo, Italy

Rouleur Pinot Noir / 64
Yarra Valley, VIC

Haselgrove First Cut Shiraz 11 / 47
Mclaren Vale, SA

Lenotti Merlot / Sangiovese / 48
Veneto, Italy

Terre Dei Rumi Montepulciano 12 / 48
Abruzzo, Italy

Delinquente Nero d'Avola / Negroamaro / 49
Riverland, SA

Lino Ramble Nebbiolo / 74
Adelaide Hills, SA

Brash Higgins Shiraz / 77
Mclaren Vale, SA

Revello Barolo / 133
Piedmont, Italy

Somos 'Tintito' Grenache / Touriga / 51
Mclaren Vale, SA

Passofino Montepulciano / 65
Abruzzo, Italy

COCKTAILS/BEER

SPARKLING WATER
STILL WATER
750ML

\$5

BEERS – CIDERS // \$10

Peroni Red / Lager / Italy
Ichnusa / Premium Lager / Italy
Pirate Life / Pale Ale / Australia
James Squire / Jack of Spades Porter / Australia
Rekorderlig / Strawberry & Lime / Sweden
The Hills Cider / Pear / Australia

DRINKS // \$6

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

MOCKTAILS // \$11

Lime & Berry – Fresh Lime, Strawberries, Sugar Syrup, Cranberry Juice, Soda

Tropical Zest – Lemon Juice, Orange Juice, Peach Juice, Grenadine, Soda

SHOTS // \$9

Patrón XO Cafe – just Patrón...

Fresh Puy** – vodka, peach schnapps, cranberry juice

Tequila – tequila, lemon, salt

Blue Kamikaze – vodka, blue curacao, lime juice

COCKTAILS

Limoncello Martini Sour – Limoncello, lemon juice, gin, sour mix / 17

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

Antica – Aged rum, amaro montenegro, vanilla & orange, antica vermouth / 18

Old Fashioned – Bourbon, bitters, sugar cube / 16

Aperol Spritz – Aperol, prosecco, soda / 16

Passionfruit Spritz – Aperol, passionfruit pulp, vodka, lime juice / 16

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

Sicilian Iced Tea – Averna, vodka, lemon juice, sugar / 17

Espresso Martini – Antica espresso, vodka, Mr Black, housemade vanilla bean syrup / 18

Disaronno Sour – Disaronno, sour mix / 17

Pimms – Pimms, lemonade / 12

Negroni – Campari, vermouth, gin / 19

Mojito – Rum, mint, lime, sugar, soda / 16

Cosmopolitan – Vodka, cointreau, cranberry juice, lime juice / 16

Strawberry Caipiroska – Vodka, lime juice, fresh strawberries, sugar syrup / 16

SPIRITS

VODKA

Skyy (USA) / 10
78 Degrees (Australia) / 12
Grey Goose (France) / 13

GIN

Tanqueray (London) / 10
Hendricks (Scotland) / 12
Malfy - Grapefruit (Italy) / 12
78 Degrees (Australia) / 13

WHISKEY

Jamesons (Ireland) / 10
Johnny Walker Black (Scotland) / 10
Chivas Regal 18 Y.O. (Scotland) / 14
Arbelour Highland Single Malt (Scotland) / 20

BOURBON

Buffalo Trace (USA) / 10
James and Pepper Rye (USA) / 13
Bib and Tucker 8 Y.O (USA) / 20

RUM

Angostura Caribbean Reserve (Trinidad) / 10
Baron Samedi Spiced Rum (USA) / 10
Havana Club 3yrs (Cuba) / 11

COGNAC

Hine V.S.O.P. (France) / 13
Martell Cordon Bleu (France) / 31

TEQUILA

Jose Cuervo Blanco (Mexico) / 10
Patron Café (Mexico) / 12
Casamigos (Mexico) / 15

DIGESTIF & AMARO // \$10

Amaro Montenegro (Italy)
Amaro Averna Siciliano (Italy)
Amaro Vecchio Del Capo (Italy)
Amaretto di Saranno (Italy)
Frangelico (Italy)
Baileys (Ireland)
Limoncello (Italy)
Grappa (Italy)
