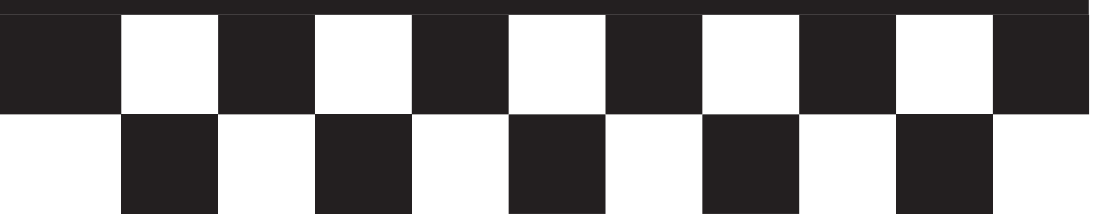


**DOWNTOWN
ITALY**

**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 **

\$89 pp

ANTIPASTO, PASTA,
CHAR-GRILLED MEATS
& DESSERT

Min 2ppl

ANTIPASTI

OLIVE MARINATE (VF/GF) 10
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) 14
CARROZZA
Fried crumbed mozzarella
with napoletana sauce

POLENTA CHIPS (V) 13
Seasoned with Italian herbs served
with napoletana sauce & bechamel
cream

ARROSTICINI (DF) 21
Abruzzese style chargrilled lamb
skewers served with wood-oven bread

V = VEGETARIAN
VG = VEGAN
GF = GLUTEN FREE
DF = DAIRY FREE

GF PASTA / ADD \$3

*All pasta made fresh in-house daily

PASTE E RISOTTI

SPAGHETTI NERI AL 33
GRANCHIO
Squid ink pasta, blue swimmer
crab meat, fresh tomato, touch of
napoletana sauce

SPAGHETTONI ROSSI (DF) 34
MARINARA
Tomato infused spaghettoni with SA
Vongole, squid, black mussels,
cherry tomato, chilli

FETTUCCINE RAGÚ (DF) 29
18hrs slow cooked grass fed beef ragú

RAVIOLI NERI D'ESTATE 35
Squid ink infused hand made ravioli
filled with SA prawns, shallots with
zucchini puree, roasted macadamia,
lemon zest

GNOCCHI QUATTRO (V) 29
FORMAGGI
Buffalo mozzarella, fior di latte,
gorgonzola, parmesan
+ Mushroom cream \$3

SPAGHETTI (DF/V) 29
PUTTANESCA
Fresh tomato, garlic, capers, olives
+ Anchovies \$3

RISOTTO SALSICCIA (GF) 32
E ASPARAGI
Arborio rice, pork sausage, asparagus,
reduction of red wine & cinnamon

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 **

IMPEPATA DI COZZE (DF) 33
SA black mussels, garlic, white wine, parsley, pepper, with house made
wood oven bread

SPIEDINO DI POLLO (GF/DF) 35
Chargrilled chicken skewers with capsicum and zucchini with a onion and
mixed herb bagnetto

COSTINE DI MAIALE (DF) 500G \$33 / 1KG \$60
Pork ribs slow-cooked and finished on a flaming
hot chargrill with our unique basting

BISTECCA (GF/DF) 45
Chargrilled 350g black angus scotch fillet

PIZZE ROSSE

MARGHERITA (V) 21
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 27
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 24
San Marzano tomato, fior di latte, casalinga salami
+ Olives \$2 | + Anchovies \$3

PARMIGIANA (V) 26
San Marzano tomato, fried eggplant, buffalo mozzarella,
double parmesan, basil
+ Prosciutto \$5 | + Porcini mushrooms \$3

DIAVOLA 26
San Marzano tomato, fior di latte, leg ham, salami piccante,
olives, chilli
+ Artichokes \$3

QUATTRO SALUMI 27
San Marzano tomato, fior di latte, casalinga salami, salami piccante,
roasted porchetta, leg ham
+ Olives \$2

CALZONE RUSTICO 25
Scamorza, sautéed mushrooms, casalinga salami, leg ham,
topped with napoletana sauce
+ Extra napoletana sauce \$3

CAPRICCIOSA 26
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) 25
Fior di latte, eggplant, roasted capsicum, caramelised onion, olives,
artichokes, sautéed mushrooms, basil
+ Anchovies \$3 | + Fresh stracciatella \$5 | + Salami \$3

QUATTRO FORMAGGI (V) 26
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 27
Fior di latte, pork sausage, roasted porchetta,
caramelised onion. + Tomato base \$2 | + Truffle cream \$3

FRIARIELLI E SALSICCIA 27
Fior di latte, scamorza, chilli, sautéed wild broccoli & garlic,
italian pork sausage. + Roasted capsicum \$3

VALTELLINA 25
Fior di latte, scamorza, mascarpone, smoked prosciutto, shaved grana padano
+ Porcini mushrooms \$3 | + Truffle cream \$3

VEGANA (VG) 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 (V/GF) 13
Sautéed green beans, roasted sliced almonds, shaved grana padano

* PLEASE NOTE - NO SPLIT BILLS | GF PIZZA +\$5