



HAND
MADE



DOWNTOWN
ITALY



PIZZERIA E CUCINA
EST 2013

Mangia! Mangia!

ANTICA
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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** (VF/GF) 11
Olives marinated in E.V.O.O orange zest & fennel seeds
- SALUMI MISTI** 33
A selection of Italian cured meats & cheeses served with wood oven bread + Prosciutto \$6
- CALAMARI FRITTI** 22/36
Fried SA squid served with house made mayo
- ARANCINI** (V) 7 each
With porcini & swiss brown mushrooms, mozzarella, served with mushroom & truffle cream
- MOZZARELLA IN CARROZZA** (V) 15
Fried crumbed mozzarella with napoletana sauce
- POLENTA CHIPS** (V) 14
Seasoned with Italian herbs served with napoletana sauce & bechamel cream
- BRUSCHETTA** (V) 21
Sautéed friarielli & garlic with stracciatella
- ARROSTICINI** (DF) 22
Abruzzese style chargrilled lamb skewers served with wood-oven bread

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

PASTE E RISOTTI

- MAFALDE CON NDUJA** 32
Spicy nduja, cherry tomato, stracciatella, fresh basil
- GNOCCHI ZUCCA** (V) 33
Pumpkin infused gnocchi, porcini mushrooms, sage and butter sauce
- FETTUCCINE RAGÚ** (DF) 32
18hrs slow cooked grass fed beef ragú
- GNOCCHI QUATTRO FORMAGGI** (V) 31
Buffalo mozzarella, fior di latte, gorgonzola, parmesan + Mushroom cream \$3
- GNOCCHI POMODORO** (DF/VG/V) 29
Basil infused napoletana sauce
- SPAGHETTI CARBONARA** 31
Guanciale, pecorino romano, egg yolk, cracked black pepper
- FETTUCCINE AI GAMBERI** 35
SA king prawns, shallots, asparagus, crushed pistachios
- RISOTTO SPECK GORGONZOLA** (GF) 32
Carnaroli rice, speck, thyme, gorgonzola and walnuts
- GF PASTA / ADD \$3**

*All pasta made fresh in-house daily

* PLEASE NOTE - NO SPLIT BILLS
GF PIZZA +\$6

SECONDI

- IMPEPATA DI COZZE** (DF) 35
SA black mussels, garlic, white wine, parsley, pepper, with house made wood oven bread
- STINCO D'AGNELLO** (GF) 38
Slow braised lamb shank, red capsicum, rosemary, creamy potato, baby carrots, lamb jus
- BISTECCA** (GF/DF) 49
Chargrilled 350g black angus scotch fillet

PIZZE ROSSE

Vegan Mozzarella \$3 Extra

- MARGHERITA** (V) 23
1889 & named after Queen Margherita of Italy, San Marzano tomato, fior di latte, basil
+ Buffalo mozzarella \$6 | + Fresh stracciatella \$5 | + Anchovies \$3
- CRUDO E RUCOLA** 29
San Marzano tomato, fior di latte, prosciutto, rocket, grana padano
+ Buffalo mozzarella \$6 | + Fresh stracciatella \$5
- BOSCAIOLA** 26
San Marzano tomato, fior di latte, leg ham & sautéed mushrooms
+ Casalinga salami \$3
- ANTICA SALAME** 25
San Marzano tomato, fior di latte, casalinga salami
+ Olives \$2 | + Anchovies \$3
- PARMIGIANA** (V) 28
San Marzano tomato, fried eggplant, buffalo mozzarella, double parmesan, basil
+ Prosciutto \$6 | + Porcini mushrooms \$3
- DIAVOLA** 28
San Marzano tomato, fior di latte, leg ham, salami piccante, olives, chilli
+ Artichokes \$3
- QUATTRO SALUMI** 29
San Marzano tomato, fior di latte, casalinga salami, salami piccante, roasted porchetta, leg ham
+ Olives \$2

1 METRE PIZZA

Great for Catering also!

Your choice of up to 3 toppings on our menu - 3 Toppings \$95

- CAPRICCIOSA** 28
San Marzano tomato, fior di latte, leg ham, sautéed mushrooms, olives, artichokes
+ Prosciutto \$6

- CALZONE RUSTICO** 29
Scamorza, sautéed mushrooms, casalinga salami, leg ham, topped with napoletana sauce
+ Extra napoletana sauce \$3

PIZZE BIANCHE

- VEGETARIANA** (V) 27
Fior di latte, eggplant, roasted capsicum, caramelised onion, olives, artichokes, sautéed mushrooms, basil
+ Anchovies \$3 | + Fresh stracciatella \$5 | + Salami \$3

- QUATTRO FORMAGGI** (V) 27
Fior di latte, gorgonzola, scamorza, parmesan
+ Honey \$2 | + Hot salmi \$3 | + Pear \$2

- FUNGHI** (V) 29
Fior di latte, porcini mushrooms, sautéed mushrooms, truffle paste
+ Pork sausage \$4 | + Speck \$5

- SALSICCIA** 29
Fior di latte, pork sausage, roasted porchetta, caramelised onion.
+ Tomato base \$2 | + Truffle cream \$3

- FRIARIELLI E SALSICCIA** 29
Fior di latte, scamorza, chilli, sautéed wild broccoli & garlic, italian pork sausage.
+ Roasted capsicum \$3

- VALTELLINA** 27
Fior di latte, scamorza, mascarpone, speck, shaved grana padano
+ Porcini mushrooms \$3 | + Truffle cream \$3

- VEGANA** (VG) 28
Pumpkin puree, sautéed wild broccoli, porcini mushrooms, potato, walnuts, basil. + Vegan mozzarella \$3

CONTORNI

- PERE E NOCI** (V/GF) 15
Rocket, walnut, pear, shaved grana padano in a balsamic dressing

- PATATE AL ROSMARINO** (V/GF) 14
Fried baby potatoes, rosemary and maldon salt

- BROCCOLINI** (V/GF) 16
Sautéed baby broccolini, garlic, chilli, shaved grana padano