



HAND
MADE



DOWNTOWN
ITALY

ANTICA
ANTICA
ANTICA



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

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, prawn bisque, asparagus, cream, crushed pistachio

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

PESCE SPADA (DF) 38
Sword fish grilled fillet, purple crispy potato, roasted fennel, served with a lemon and oil salsa

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