

## ANTIPASTI

**Olive Marinate (VG/GF) 11**

Olives marinated in E.V.O.O orange zest and fennel seeds

**Arancini (V) 8 each**

With porcini & swiss brown mushrooms, mozzarella, served with mushroom & truffle cream

**Polenta Chips (V) 17**

Seasoned with Italian herbs served with napoletana sauce & bechamel cream

**Mozzarella in Carrozza (V) 19**

Fried crumbed mozzarella with napoletana sauce

**Salumi Misti 38**

A selection of Italian cured meats & cheeses served with woodoven bread + *Prosciutto* \$6

**Bruschetta (V) 21**

Sauteed friarielli & garlic with stracciatella

**Calamari Fritti 22/34**

Fried SA squid served with house made mayo

**Arrosticini (DF) 26**

Abruzzese style chargrilled lamb skewers served with woodoven bread

## PASTE E RISOTTI

**Fettucine ai Gamberi 35**

SA King Prawns, prawn bisque, asparagus, cream, crushed pistachio

**Fettucine Ragu (DF) 34**

18hrs slow cooked grass fed beef ragu

**Gnocchi Quattro Formaggi (V) 32**

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

**Gnocchi Pomodoro (DF/VG/V) 30**

Basil infused napoletana sauce

**Spaghetti Carbonara 33**

Guanciale, pecorino romano, egg yolk, cracked black pepper

**Gnocchi Zucca (V) 34**

Pumpkin infused gnocchi, porcini mushrooms, sage and butter sauce

**Risotto Speck Gorgonzola (GF) 34**

Carnaroli rice, speck, thyme, gorgonzola and walnuts

**Mafalde Con Nduja 33**

Spicy nduja, cherry tomato, stracciatella, fresh basil



## SECONDI

**Pesce Spada (DF) 42**

Sword fish grilled fillet, crispy potato, roasted fennel, served with a lemon and oil salsa

**Stinco D'Agnello (GF) 42**

Slow braised lamb shank, red capsicum, rosemary, creamy potato, baby carrots, lamb jus

**Bistecca (GF/DF) 55**

Chargrilled 350g black angus scotch fillet with your choice of creamy mushroom sauce or garlic & lemon sauce

## PIZZA ROSSE

**Margherita (V) 25**

San Marzano tomato, fior di latte, basil + *Buffalo mozzarella* \$6 / + *Fresh stracciatella* \$5 / + *Anchovies* \$3

**Crudo e Rucola 31**

San Marzano tomato, fior di latte, prosciutto, rocket, shaved grana padano + *Buffalo mozzarella* \$6 / + *Fresh stracciatella* \$5

**Antica Salame 28**

San Marzano tomato, fior di latte, casalinga salami + *Olives* \$2 / + *Anchovies* \$3

**Parmigiana (V) 31**

San Marzano tomato, fried eggplant, buffalo mozzarella, double parmesan, basil + *Prosciutto* \$6 / + *Porcini mushrooms* \$3

**Diavola 31**

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

**Quattro Salumi 32**

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

**Calzone Rustico 32**

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

**Capricciosa 30**

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

## ONE METRE PIZZA

Your choice of up to 3 toppings on our menu 99

## PIZZA BIANCHE

**Vegetariana (V) 28**

Fior di latte, eggplant, roasted capsicum, caramelised onion, olives, artichokes, sautéed mushrooms, basil + *Anchovies* \$3 / + *Fresh stracciatella* \$5 / + *Salami* \$3

**Quattro Formaggi (V) 30**

Fior di latte, gorgonzola, scamorza, parmesan + *Honey* \$2 / + *Hot salami* \$3 / + *Pear* \$2

**Funghi (V) 30**

Fior di latte, porcini mushrooms, sautéed mushrooms, truffle paste + *Pork sausage* \$4 / + *Speck* \$5

**Salsiccia 32**

Fior di latte, pork sausage, roasted porchetta, caramelised onion + *Tomato base* \$2 / + *Truffle cream* \$3

**Friarielli e Salsiccia 32**

Fior di latte, scamorza, chilli, sautéed wild broccoli & garlic, Italian pork sausage + *Roasted capsicum* \$3

**Valtellina 29**

Fior di latte, scamorza, mascarpone, speck, shaved grana padano + *Porcini mushrooms* \$3 / + *Truffle cream* \$3

## CONTORNI

**Pere e Noci (V/GF) 16**

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**

Sauteed baby broccolini, garlic, chilli, shaved grana padano

## ANTICA FEED ME

Minimum 4 people

**At Mamma's House 55pp**

Includes antipastos and bottomless pizzas

**At Nonna's House 65pp**

Includes antipastos, bottomless pizzas and pastas



Gluten Free Pasta +\$3 / Gluten Free Pizza +\$6 / Vegan Mozzarella +\$3  
Please Note: No split bills / Olives may have pips

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