

ANTIPASTI

Olive Marinata (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

Fresh tomato, fresh stracciatella cheese, basil
+ Prosciutto \$6

Focaccia 21

Choose between: Semplice - Garlic - Parmigiano
+ Prosciutto \$6 / + Whole buffalo mozzarella \$12

PASTE

Fettucine ai Gamberi 35

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

Fettucine Ragù (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 (VG) 30

Basil infused napoletana sauce

Pasta alla Marinara 36

Homemade spaghetti, mussels, vongole, baby squid, king prawns, cherry tomato, napoletana sauce

Gnocchi Pesto (V) 31

Pesto, made with basil, macadamia, parmesan, E.V.O.O

Fusilli Alla Norma (V) 30

Eggplant, baby roma tomato, basil, cured ricotta cheese



PIZZA ROSSE

Chilly Honey Add 2

Margherita (V) 25

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

Crudo e Rucola 31

San Marzano tomato, fior di latte, prosciutto, rocket, shaved grana padano
+ Buffalo mozzarella \$6 / + Fresh straccitella \$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 straccitella \$5 / + Salami \$3

Quattro Formaggi (V) 30

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

Funghi (V) 30

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

Salsiccia 32

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

Pizza Verde 28

Buffalo mozzarella, capsicum and chickpea pure, wild broccoli, eggplants, capsicum, chilli, fresh rocket, pine nuts

"Make it Vegan" + add Vegan Cheese \$3

CONTORNI

Pere e Noci (V/GF) 16

Rocket, walnut, pear, shaved grana padano in a balsamic dressing

Burrata 22

Burrata, balsamic tomato salad, nduja breadcrumb, basil infused EVO

Broccolini (VG) 16

Charred broccolini, chickpea and roasted capsicum pure, toasted almonds, chilly infused breadcrumb

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

ADHD

