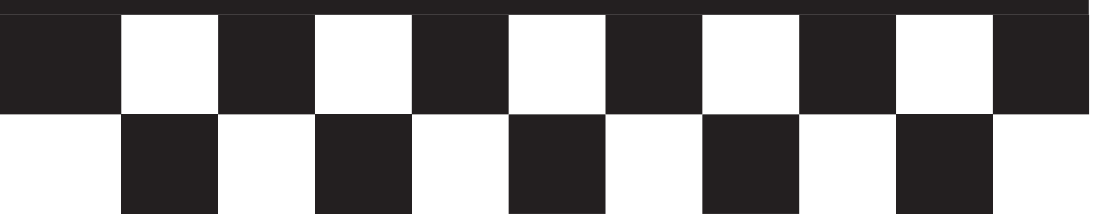
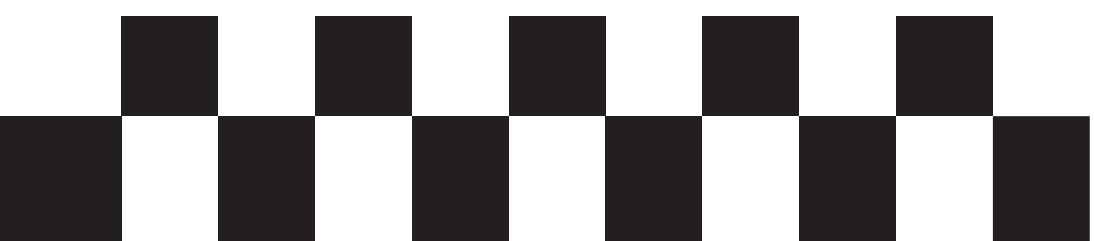


**DOWNTOWN
ITALY**

**ANTICA
ANTICA
ANTICA**

A stylized illustration of a pizza with a human-like face, including eyes, a nose, and a mouth. The pizza is dripping with sauce, and the illustration is rendered in black and white.

**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

TEMPORARY CHANGES

Please keep in mind that during these temporary changes there will be time restrictions on dining.

ANTIPASTI

OLIVE MARINATE (V/GF/DF) 8
Olives marinated in E.V.O.O orange zest & fennel seeds

SALUMI MISTI 31
A selection of Italian cured meats & cheeses
+ Prosciutto di Parma \$5

ARANCINI (V) 6 each
With porcini & swiss brown mushrooms, mozzarella, served with mushroom & truffle sauce

MOZZARELLA IN CARROZZA (V) 13
Fried crumbed mozzarella with napoletana sauce

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

ARROSTICINI (DF) 20
Abruzzese style wood grilled lamb skewers served with wood-oven bread

PASTE E RISOTTI

FETTUCCINE RAGÚ (DF) 28
18hrs slow cooked grass fed beef ragu

GNOCCHI POMODORO (V/DF) 28
Basil infused napoletana sauce

GNOCCHI QUATTRO FORMAGGI (V) 28
Buffalo mozzarella, fior di latte, gorgonzola, parmesan
+ Mushroom cream \$3

GNOCCHI DI ZUCCA CON PORCINI (V) 31
Pumpkin infused gnocchi, fresh porcini mushrooms, butter, sage, creamed pecorino & truffle

PACCHERI CON NDUJA 29
Nduja paste (chilli & pork salami), garlic, cherry tomato, pecorino

RAVIOLI DI RICOTTA (V) 32
House made ravioli filled with ricotta & basil, sauteed mushrooms, zucchini, asparagus in butter & sage

RISOTTO FUNGHI (GF) 33
Carnaroli rice, porcini & Swiss brown mushrooms, sage, truffle, parmesan

GF PASTA / ADD \$2
*All pasta made fresh in-house daily

V = VEGETARIAN | GF = GLUTEN FREE | DF = DAIRY FREE

PIZZE ROSSE

Now Available! Vegan Mozzarella \$3 Extra

MARGHERITA (V) 20
1889 & named after Queen Margherita of Italy, San Marzano tomato, fior di latte & basil
+ Buffalo mozzarella \$5

CRUDO E RUCOLA 26
San Marzano tomato, fior di latte, prosciutto di parma, rocket & parmesan
+ Buffalo mozzarella \$5

BOSCAIOLA 24
San Marzano tomato, fior di latte, leg ham & sautéed mushrooms
+ Casalinga salami \$3

ANTICA SALAME 23
San Marzano tomato, fior di latte & casalinga salami
+ Olives \$2

VEGETARIANA (V) 24
San Marzano tomato, fior di latte, roasted red peppers, grilled eggplant, sautéed mushrooms & olives
+ Casalinga salami \$3

PARMIGIANA (V) 25
San Marzano tomato, fried eggplant, buffalo mozzarella, double parmesan & basil

DIAVOLA 25
San Marzano tomato, fior di latte, leg ham, salami piccante, olives & chilli
+ Artichokes \$3

QUATTRO SALUMI 26
San Marzano tomato, Fior di latte, casalinga salami, salami piccante, porchetta & leg ham
+ Olives \$2

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

NAPOLI (DF) 22
San Marzano tomato, oregano, anchovies, olives & garlic oil
+ Casalinga salami \$3

1 METRE PIZZA

Great for Catering also!

Your choice of up to 3 toppings on our menu - 3 Toppings \$85

PIZZE BIANCHE

MONELLA 25
Salami piccante, fior di latte, blue cheese
+ Prosciutto di Parma \$5

QUATTRO FORMAGGI (V) 25
Fior di latte, gorgonzola, scamorza mozzarella, shaved Grana Padano
+ Pear \$2

FUNGHI (V) 26
Fior di latte, porcini mushrooms, sautéed mushrooms & truffle oil

SALSICCIA 26
Fior di latte, Italian pork fennel sausage, roasted porchetta, caramelised onion
+ Tomato base \$3

CAPRICCIOSA 25
Fior di latte, leg ham, sautéed mushrooms, olives, artichokes
+ Prosciutto di Parma \$5

ALL ANTICA'S PASTA IS MADE
FRESH IN-HOUSE DAILY



CONTORNI

PERE E NOCI (V/GF) 14
Rocket, walnut, pear & shaved parmesan in a balsamic dressing

ASPARAGI SALTATI (V/GF) 14
Sautéed asparagus, thyme, lemon & butter sauce, roasted almond flakes

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

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WINE

FRIZZANTE - SPARKLING

Pasqua Prosecco 10 / 42
Veneto, Italy

2019 Bera Moscato D'Asti 11 / 44
Piemonte, Italy

BIANCHI - WHITE

2017 Tomich Woodside Vineyard Chardonnay 43
Adelaide Hills, SA

2018 Monteverto Pinot Grigio 10 / 42
Veneto, Italy

2019 Guthrie Sauvignon Blanc 11 / 44
Adelaide Hills, SA

2020 Joshua Tree Riesling 43
Clare Valley, SA

ROSATI – ROSÉ

2018 Tre Stelle Basilicata Rose 10 / 43
Basilicata, Italy

ROSSI - REDS

2018 Farnese Fantini Sangiovese 9 / 41
Abruzzo, Italy

2018 Haselgrove First Cut Shiraz 10 / 42
Mclaren Vale, SA

2018 Tomich Woodside Pinot Noir 49
Adelaide Hills, SA

2018 Lenotti Merlot/ Sangiovese 45
Veneto, Italy

2018 Terre Dei Rumi Montepulciano 10 / 43
Abruzzo, Italy

**2015 Scarpantoni School Block Red
Shiraz-Cabernet-Merlot** 43
McLaren Vale, SA

2017 La Morandina Barbera d'Asti 66
Piedmont, Italy

2015 Chiantari Nero d'Avola 67
Sicily, Italy

2016 Revello Barolo 133
Piedmont, Italy

2019 Somos 'Tintito' Grenache/Touriga 49
Mclaren Vale, SA

2018 Passofino Montepulciano 65
Abruzzo, Italy

DRINKS

BEERS – CIDERS \$10

Peroni Red, lager, Italy
Vale Ale, Pale Ale, Australia
Menabrea , Pale Lager, Italy
Ichnusa, Pale Lager, Italy
James Squire, Golden Ale, Australia
Rekorderlig, Strawberry & Lime, Sweden
The Hills Cider, Pear, Australia

DRINKS

Coke, Coke Zero, Lemonade, Tonic, Soda, Ginger Ale, Lemon Lime Bitters, Chinotto, Limonata, Aranciata Rossa, Apple juice	4.9
Orange juice	
San Pellegrino 750ml	9
Acqua Panna 750ml	9

MOCKTAILS

Lime & Berry – Fresh Lime, Strawberries Sugar Syrup, Cranberry Juice, Soda	10
Tropical Zest – Lemon Juice, Orange Juice, Peach Juice, Grenadine, Soda	10

COCKTAILS

Limoncello Martini – Limoncello, lemon juice, vodka, vanilla sugar syrup	16
Sex On The Beach – vodka, peach schnapps, OJ, cranberry juice	16
Antica – Aged rum, amaro montenegro, vanilla & orange, antica vermouth	18
Old Fashioned – Bourbon, bitters, sugar cube	16
Aperol Spritz – Aperol, prosecco, soda	15
Passionfruit Spritz – Aperol, passionfruit pulp, vodka, lime juice	16
Rose & Lychee Spritz – Rose, vodka, lychee syrup, prosecco	16
Sicilian Iced Tea – Averna, vodka, lemon juice, sugar	17
Espresso Martini – Antica espresso, vodka, Mr Black , housemade vanilla bean syrup	18
Bellini – Peach nectar, lemon juice, prosecco	12
Pimms – Pimms , lemonade	12
Negroni – Campari, antica vermouth, gin	18
Mojito – Rum, mint, lime, sugar, soda	16
Cosmopolitan – Vodka, cointreau cranberry juice, lime juice	16
Strawberry Caipiroska – Vodka, lime juice, fresh strawberries, sugar syrup	16

DRINKS

VODKA

Stolichnaya (Russia)	10
Grey Goose (France)	12
Belvedere (Poland)	12

GIN

Tanqueray (London)	10
78 Degrees (Australia)	12
23rd Street Distillery (Australia)	12
Hendricks (Scotland)	12
The Botanist (Scotland)	12

WHISKEY

Jamesons (Ireland)	10
Johnny Walker Black (Scotland)	10
Chivas Regal 18 Y.O. (Scotland)	16
Longhorn Single Malt (Scotland)	18
Arbelour Highland Single Malt (Scotland)	20

BOURBON

Buffalo Trace (USA)	10
James and Pepper Rye (USA)	13
Bib and Tucker 8 Y.O (USA)	20

RUM

Angostura Caribbean Reserve (Trinidad)	10
Baron Samedi Spiced Rum (USA)	10
Havana Club (Cuba)	11
Angostura 1919 (Trinidad)	12

COGNAC

Hine V.S.O.P. (France)	13
Maxime Trijol X.O. (France)	27
Martekc Cordon Bleu (France)	31

TEQUILA

Jose Cuervo Blanco (Mexico)	10
Patron Café (Mexico)	12
Herradura Reposado (Mexico)	13

APERTIF, DIGESTIF & AMARO

Aperol (Italy)	10
Pimms (England)	10
Campari (Italy)	10
Antica Formula (Italy)	10
Amaro Montenegro (Italy)	10
Amaro Averna Siciliano (Italy)	10
Amaro Vecchio Del Capo (Italy)	10
