

ANTICA

ANTIPASTI

- FOCACCIA BREAD** 8
Made daily with E.V.O.O & rosemary
- OLIVE MARINATE** 8
Olives marinated in E.V.O.O orange zest & fennel seeds
- PANZANELLA TOSCANA** 16
Fresh tomato, basil, olives, celery bread crostini
- POLENTA CAPRESE** 20
Grilled polenta with buffalo mozzarella, tomato & basil with house made balsamic glaze & olive oil
- SALUMI MISTI** 31
A selection of Italian cured meats & cheeses
- ZUPPA DI COZZE** 15
Port Lincoln mussels in a rich tomato sauce served with grilled ciabatta
- MOZZARELLA IN CARROZZA** 11
Fried crumbed mozzarella with napoletana sauce
- POLENTA CHIPS** 11
Seasoned with Italian herbs served with napoletana sauce & cream of grana
- ARANCINI** 6 each
With porcini & swiss brown mushrooms served with mushroom & truffle sauce
- FRITTURA DI CALAMARI** 16/26
Local squid fried with lemon zest mayo
- POLPO AL SUGO** 18
Baby octopus in napoletana sauce with grilled ciabatta
- CARPACCIO DI MANZO** 21
Rocket, crumbled parmesan, walnuts, olive oil & mix pepper

PIZZA FRITTA 5 each
Fried pillows of dough topped with napoletana sauce, grana & basil

PROVOLONE ARROSTO 21
Oven baked provolone with bread crumbs, roasted peppers & grilled ciabatta bread

PASTE E RISOTTO

FETTUCCINE PORCINI E TARTUFO 29
Forest mushrooms, Italian herbs, black truffle

PAPPARDELLE ALL ANATRA 28
Slow cooked duck ragu, roasted hazelnuts

FUSILI ALLA NORMA 24
Eggplant, tomato sauce, ricotta

ORECCHIETTE SALSICCIA E BROCCOLI 26
Pork sausage, broccolini, cherry tomatoes

FETTUCCINE AL RAGU 26
Slow cooked beef & pork ragu

BLACK SPAGHETTI ALLA LIVORNESE 28
Prawns, tomato sauce, toasted almonds & lemon zest

GNOCCHI QUATTRO FORMAGGI 26
Buffalo, fior di latte, gorgonzola, parmesan + mushroom cream \$3

GNOCCHI PESTO 26
Basil & macadamia pesto sauce

GNOCCHI SORRENTINA 26
Oven baked with buffalo mozzarella

RISOTTO DEL PESCATORE 30
With mussels, clams, prawns, squid

GF PASTA / ADD 2.00
*All pasta made fresh in-house daily

PIZZE ROSSE

MARGHERITA 19
1889 & named after Queen Margherita of Italy, San Marzano tomato, fior di latte & basil
* Buffalo mozzarella + \$5

BOSCAIOLA 22
San Marzano tomato, fior di latte, legham & swiss brown mushrooms

ANTICA SALAME 22
San Marzano tomato, fior di latte & casalinga salami

VEGETARIANA 23
San Marzano tomato, fior di latte, roasted red peppers, grilled eggplant, swiss brown mushroom & olives
* Casalinga salami +\$3

PARMIGIANA 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

QUATTRO SALUMI 26
San Marzano tomato, Fior di latte, casalinga salami, salami piccante, porchetta & leg ham

CALZONE RUSTICO 25
Scamorza, swiss brown mushrooms, casalinga salami & leg ham, topped with napoletana sauce

NAPOLI 22
San marzano tomato, oregano, anchovies, olives & garlic oil

1 METRE PIZZA

Your choice of up to 3 toppings on our menu
3 Toppings \$80
NO SPLIT BILLS

PIZZE BIANCHE

QUATTRO FORMAGGI 25
Fior di latte, gorgonzola, buffalo mozzarella & shaved Grana Padano + pear \$2

FUNGHI 24
Fior di latte, porcini mushrooms, swissbrown mushrooms & truffle oil

SALSICCIA 25
Fior di latte, Italian pork fennel sausage, roasted porchetta & caramelised onion

BUFALA 23
Buffalo mozzarella, cherry tomatoes & basil * Prosciutto di Parma +\$5

CRUDO E RUCOLA 25
Fior di latte, prosciutto di parma, rocket & parmesan

GAMBERI 26
Garlic prawns, fior di latte, grilled zucchini & cherry tomato

FROM THE WOOD GRILL

POLPO ALLA MEDITERRANEA 32
Char-grilled octopus tentacle, radicchio & tomato confit salsa

SCOTCH FILETTO 35
300g pasture fed scotch fillet wet aged for min 28 days. Served with wild mushroom & thyme sauce.
Sourced from the northern river region of NSW (Lee Pratt Beef)

CONTORNI



RUCOLA 8/14
Rocket, walnut, pear & shaved parmesan in a balsamic dressing


INSALATA ITALIANA 8/14
Mixed lettuce, cherry tomato, spanish onion, olives & cucumber

PATATE 7/12
Roasted cubed potatoes with rosemary

CAVOLO BIANCO 7/12
Fried cabbage dressed in olive oil & lemon

SHARE A SELECTION OF OUR FAVOURITES \$60 PP

FOLLOW US  



\$13

PIZZA

9 INCH

Any from menu

OR



PASTA

\$15

RIGATONI / eggplant, tomato sauce, ricotta

FETTUCCINE / ragu

FUSILLI / pesto macadamia

WINE

FRIZZANTE - SPARKLING

Divici Prosecco DOC Treviso, Italy	9 / 39
Fantini Cuvee Sparkling – Swarovski Edition Abruzzo, Italy	48
2014 Bera Cortesio Moscato D’Asti DOCG Piemonte, Italy	10 / 40

BIANCHI - WHITE

2015 Haselgrove Staff Chardonnay <i>Adelaide Hills, SA</i>	11 / 43
2015 Farnese Fantini Pinot Grigio Abruzzo, Italy	10 / 39
2015 3 Tales Sauvignon Blanc Marlborough, NZ	9 / 38
2013 Vesevo Fiano DOC Campania, Italy	12 / 45
2014 Tenuta di Tavignano Verdicchio Veneto, Italy	54
2015 Vinoque Favorita Vermentino Yarra Valley, VIC	48

ROSATI – ROSÉ

2014 Pipoli Rosato Basilicata Rose Basilicata, Italy	9 / 39
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ROSSI - REDS

2014 Melini Chianti DOCG Tuscany, Italy	8 / 38
2013 Farnese Fantini Sangiovese Abruzzo, Italy	9 / 40
2013 Zitta Union Shiraz Barossa Valley, SA	10 / 41
2013 Farnese Fantini Montepulciano Abruzzo, Italy	10 / 39
2013 Bera Barbera DOC Piedmont, Italy	52
2010 Due Lune Nerello Mascalese Nero d’Avola Sicily, Italy	67
2011 Revello Barolo DOCG Piedmont, Italy	133
2014 Tomich Woodside Pinot Noir Adelaide Hills, SA	13 / 49
2010 Scarpantoni Brothers Block Cabernet McLaren Vale, SA	67
2014 Mario Marengo Dolcetto d’Alba DOC Piemonte, Italy	63

DRINKS

BEERS - CIDER

Peroni Red, lager, Italy	9
Castello, lager, Italy	9
Dolomiti, Pilsner, Italy	9
James Squire, Golden Ale, NSW	10
Little Creatures , Pale Ale, WA	10
Rekorderlig, Sweden – Strawberry & Lime	10
The Hills Cider, SA – Pear	10

BIBITE - DRINKS

Coke, Coke Zero, Lemonade, Tonic, Soda, Ginger Ale, Lemon Lime Bitters, Chinotto, Limonata, Aranciata Rossa, Peach Ice Tea, Apple juice, Ace Juice (orange,lemon,carrot) Peach Juice	4.9
San Pelligrino 750ml	9
Aqua Pana 750ml	9

APERTIVO - COCKTAILS

Espresso Martini – Antica espresso, Vodka, Kahlua , housemade vanilla bean syrup	18
Bellini – Peach Nectar, Lemon juice, Prosecco	12
Aperol Spritz – Aperol, Prosecco, Soda	14
Negroni – Campari, Vermouth, Gin	18
Americano – Campari, Vermouth, Soda	13
Amaretto Sour – Disaronno, Lemon Juice, Sugar	16
Manhattan – Whiskey, Vermouth, Bitters	18
Mojito – Rum, Mint, Lime, Sugar, Soda	16
Cosmopolitan – Vodka, Cointreau Cranberry Juice, Lime Juice	15
Toblerone – Kahlua, Frangelico, Baileys, Cream Honey, crème de cacao	18
Strawberry Caprioska – Vodka, Lime Juice, Fresh Strawberries, Sugar Syrup, Mint	15
Sazerac – Bourbon, French Absinthe Rinse, Sugar Bitters	20