

Pane, Antipasto e Primi Piatti

Breads, Antipasto & First Course

"All our traditional sourdough is baked in house fresh daily"

Bruschette **Bruschetta's**

You choice of either:

- **Tomato & Bocconcini** - Tomato and bocconcini bruschetta with extra virgin olive oil, balsamic reduction and Rocquette on housemade sourdough (2 pieces) **7.9**
- **Smoked Salmon** - Tasmanian Huon River smoked salmon, rocquette, tomato salsa, bocconcini, capers and fresh pesto on housemade sourdough (2 pieces) **8.9**

Gamberi ai aglio **Garlic King Prawns** **15.9 (6) 22.9(12)**

Pan seared local king prawns, fresh garlic, extra virgin olive oil and Italian parsley served with crusty warm sourdough

Rancetta di maiale **Bangalow Pork Belly** **15.9**

Balsamic slow roasted Bangalow organic pork belly with caramelised fennel and cannellini bean puree

Pizze Verde **Pesto Pizza** **13.9**

Homemade Genovese pesto, parmesan, mozzarella, fresh rocquette and extra virgin olive oil (6 slices) **[GF available]**

Antipasto Della casa **Sharing Antipasto Platter** **21.9**

Marinated balsamic mushrooms, sliced prosciutto, mild pepperoni, shaved grana padano, provolone, bocconcini, house marinated olives, feta stuffed peppers and caperberries served with homemade sourdough and black olive tapenade, extra bread available

Pizze Bianca **Garlic Parmesan Pizza** **11.9**

Garlic pizza with extra virgin olive oil, parmesan, mozzarella and oregano (6 slices)

Add creamy Gorgonzola Blue Cheese from Emiliana **1.0**
[GF available]

Pane di Aglio **Garlic & Chive Sourdough** **6.9**

Housemade sourdough bread with chive and garlic butter infused with extra virgin olive oil (5 pieces)

Pane e Oliva **Sourdough with mixed olives & dips** **13.9**

Extra virgin olive oil and oregano seasoned homemade sourdough with mixed house marinated olives and trio of dips:

- Black olive tapenade
- Semi dry tomato and roasted walnut
- Italian extra virgin olive oil and aged balsamic vinegar, extra bread available.

Pozze e Salsa di Pomodori **South Australian Black Mussels** **15.9 SML**

23.9 LRG

South Australian live mussels sautéed with chilli, garlic and tomato concasse' with fresh sourdough

Insalata e Contorni

Salads & Sides

"Traditional Italian salads and sides to share at the table"

- Insalata Rucola e Zucca* **Rocquette & Pumpkin Salad** 13.9
Rocquette and roasted pumpkin salad with toasted pinenuts, cherry tomatoes, Spanish onion, grana padano, lemon and white balsamic vinegarette [V/GF]
- Insalata Caprese* **Caprese Salad** 13.9
Tomato salad of fresh basil, rocquette, bocconcini and Spanish onion with extra virgin olive oil and white balsamic vinaigrette [V/GF]
- Insalata Italiano* **Italian Salad** 13.9
Fresh baby spinach, rocquette, Spanish onion, Sicilian and Kalamata olives, semi dry tomato and cherry tomatoes And grated imported Italian Grana padano cheese [V/GF]
- Pomodori, finocchi e Seppie* **Lemon & Saffron Marinated Calamari** 15.9
Pan seared lemon, saffron and garlic marinated calamari with fresh tomato, thinly sliced fennel, red onion finished with a citrus vinaigrette
- Verdure Verde* **Vegetable Greens** 9.9
Fresh broccolini, baby spinach, cherry tomatoes and mushrooms sautéed with extra virgin olive oil and deglazed with lemon juice and white wine [V/GF]

Calzone Antica

All' Antica's Famous Calzone's

"Calzones are popular street food in Southern Italy"

- Bolognese`** 22.9
Pizza V's Pasta – Spaghetti Bolognese with fresh parmesan & mozzarella encased in fresh pizza pastry served with Napoli & homemade aioli
- Street Style** 22.9
Chorizo, Pepperoni, Ham, Mushroom, Mozzarella & Onion served with Napoli & homemade aioli
- Three Cheeses** 22.9
Italian Gorgonzola Piccante, Mozzarella, Parmesan, Mushroom, Baby Spinach served with Napoli & homemade aioli [V]
- Chicago Style** 22.9
Ham, Mushroom, Onion, Garlic, Baby Spinach, Mozzarella served with Napoli & homemade aioli

Trattoria All' Antica Pizzeria

Homemade Pizzas

"Our own pizza dough recipe made daily is a variation of both the traditional Napoli recipe and that of New York Style Pizzeria's"

Margherita <i>The original pizza of Italy created with the colours of the Italian flag</i>	19.9
Cherry Tomatoes, Bocconcini, Tomato Sugo, Oregano, Fresh Basil Leaves & Extra Virgin Olive Oil [V]	
Calabrese	19.9
Tomatoes, Kalamata Olive, Onions, Roast Capsicum, Pepperoni & Chilli	
Big Toni	19.9
Chicago Style Pepperoni, Mushroom & Chilli	
Capricosa	19.9
Shredded Ham, Kalamata Olives, Mushroom, Oregano & Garlic	
Pork Belly	23.9
Balsamic Roasted Pork Belly, Mild Chili Plum Sauce, Roasted Peppers, Red Onion & Fresh Rocquette	
Di Strada <i>Staff Favourite</i>	22.9
Chorizo, Pepperoni, Ham, Mushroom, Mozzarella & Onion finished with Garlic Aioli	
Agnello <i>Lamb</i>	23.9
Slow roasted Victorian pulled Lamb Shoulder, Greek Feta, Oven Roasted Capsicum, Spanish Onion and finished with Fresh Rocquette & house made Tzatziki	
Villa Toscana	21.9
Bacon, Roasted Pumpkin, Baby Spinach, Semi Dried Tomatoes, Red Onion Marmalade & Feta Cheese	
Florentino	22.9
Pesto Base, Marinated Chicken Breast, Pancetta, Capers, Cherry Tomatoes, Button Mushrooms, Spanish Onion & Feta Crumble	
Corleone	22.9
Pepperoni, Spanish Chorizo, Red onion, Balsamic Eggplant, Garlic Oil, Sicilian Olive Roasted Peppers & Basil (Anchovy Optional)	
Espanola	24.5
Prawns, Spanish Onion, Chorizo Sausage, Green Olives, Cherry Tomatoes & Chilli	
Mediterranean	24.5
Prawns, Spanish Onion, Greek Feta, Baby Spinach, Kalamata Olives, Cherry Tomatoes, Fresh Basil & Oregano	
Pescatore Seafood	24.5
Garlic Prawn, Fish, Mussels, Semi Dried Tomatoes, Fresh Basil & Oregano & Lemon Garlic Aioli	

Pizza Gluten Free Available

Please note some toppings may contain gluten; please consult your wait staff with your dietary requirement

Pasta Corso Principale

Pasta Main Course

"Gluten free pasta available"

Spaghetti Tradizionale **Traditional Favourites** 22.9

Choice of pasta: **Fettuccine, Linguine, Penne, Spaghetti**

Choice of sauce:

- **Bolognese** - Nonna Renza's recipe from Trentino: 10 hours slow cooked Italian tomato and meat sauce simmered with aromatic wooded herb and vegetable mirepoix
- **Carbonara** - Smoked bacon, egg yolk, parmesan, cracked pepper in a seasoned cream sauce
- **Napoli** - Homemade vegetarian Napoli with tomatoes, kalamata olives, fresh basil and capers [V]

Penne alla Contadini **Traditional Farmers Pasta** 23.9

Fresh spaghetti, broccolini, pan seared prosciutto, sweet cherry tomatoes, baby spinach & fresh herbs, topped with lemon juice, extra virgin olive oil and shaved grana padano - **no cream**

Penne con Pesto Genovese **Chicken Pesto Genovese** 24.9

Pan seared, marinated chicken breast with homemade rocquette, pistachio and fresh basil pesto crème served with baby spinach, pistachio crumble and grana padano cheese

Cannelloni Della Casa **Spinach Ricotta Cannelloni** 16.9 (1) 23.9 (2)

Homemade filled pasta tubes with spinach and ricotta, oven baked in a rich Napolitano sauce with marinated eggplant mozzarella and parmesan [V]

Tortellini con Brasato di manzo **Braised Beef Tortellini** 23.9

Beef filled tortellini sauced with either:

- **Amatriciana** - Sautéed Bacon, Chilli, Kalamata Olives & Fresh Basil in White Wine infused Napolitano Tomato Sauce
- **Alla Panna** - Sautéed Bacon, Mushroom, Shallots, Cherry Tomatoes & Rose` White wine Napoli infused crème Sauce

Fettuccine con Il Pollo **Chicken Breast Fettuccine** 24.9

Fresh egg fettuccine with pan seared marinated chicken breast & smoked tomato walnut pesto crème sauce finished with spring onion

Ravioli Della Zucca **Roast Pumpkin Ravioli** 24.9

Spinach and ricotta ravioli with semi dry tomatoes, baby spinach and caramelised pumpkin in buttered sage almond crème [V]

Lasagne al Forno **Homemade Beef Lasagne** 25.9

Layers of fresh egg pasta, Nonna's slow cooked bolognese sauce & béchamel, topped with mozzarella, parmesan and served with fresh salad greens

Gnocchi di tre Formaggi **Gnocchi Three Cheese** 23.9

Potato Gnocchi served with Volute' Gorgonzola crème sauce then finished in the oven topped with Grana Padano parmesan cheese, mozzarella and crispy pancetta

Secondi piatti con frutti di mare

Seafood Pasta Mains

"Gluten free pasta available"

Linguine Gamberi alla Puttanesca **King Prawn Puttanesca** 27.9

Freshly made linguine & local king prawns with fresh chilli, anchovy, capers, Sicilian green olives, cherry tomatoes, fresh basil & homemade slowly cooked Napolitano, tomato and herb sauce

Marinara Della Chef **Chefs Linguine Marinara** 28.9

Local king prawns, scallops, NZ baby clams, calamari, Southern Ocean NZ Hoki, South Australian blue-lip mussels & baby octopus, with your choice of:

- **Chardonnay Crème** – Chardonnay, Cream, Capers, Cherry Tomatoes & Fresh Basil
- **Rose Crème** - Capers, Cherry Tomatoes, Chardonnay, Napoli sauce & Cream
- **Napolitano** – Homemade Napolitano Tomato Sauce, Capers & Fresh Basil

Pappardelle con Salmone **Smoked Salmon Pappardelle** 26.9

Homemade ribbon egg pappardelle pasta with sliced Huon River Tasmanian smoked salmon, semi dry tomatoes, capers, baby spinach, homemade pesto, white wine, lemon juice and extra virgin olive oil - no cream

Secondi Piatti

Chef's Signature Mains

"Signature dishes from all over Italy"

La Porchetta **Balsamic Roasted Pork** 34.9

Bangalow sweet pork rib 350gm fillet roasted on the bone, marinated in extra virgin olive oil and balsamic glaze served with chive potato mash and fresh broccollini floret finished with port wine Sangiovese' jus and caramelised apples' [GF available]

Brodetto di pesce alla Sicilian **Sicilian Seafood Hot Pot** 31.9

Rustic Sicilian seafood hot pot with South Australian Black mussels, Queensland king prawns, fresh fish, scallops and baby octopus, simmered in a tomato concasse' with Sicilian green olives, capers, fresh herbs and an aromatic stock. Served with homemade sourdough [GF available]

Scaloppine di Vitello **Veal Fillet Scaloppine** 29.9

Northern Rivers milk fed veal back strap slices with sautéed field mushrooms finished in a lemon thyme crème served with risotto bianco & fresh broccollini floret [GF available]

Vitello Marsala **Veal in Marsala Cream** 29.9

Tender Northern Rivers veal, pan seared with mushrooms, green olives and fresh sage in a rich Marsala rose' crème sauce served with chive potato mash and fresh broccollini floret

Risotto Bianco alla Pescatore' **Fishermans Risotto** 29.9

Carnaroli rice from Northern Italy with pan seared king prawns, Southern ocean NZ Hoki, South Australian Blue lip Mussels, Calamari, NZ clam, Harvey Bay scallops and baby octopus in a white wine Napolitano sauce with Sicilian green olives and fresh basil [GF]

Dolce Della Casa

Homemade Desserts & Coffee

Piatto di Dessert Degustazione **Dessert Tasting Plate** 17.9

Taste the whole dessert menu:

- Chefs White Chocolate Tiramisu'
- Vanilla Bean Panna Cotta with mixed berry compote
- Lemon Ricotta Cake with Limoncello syrup and mascarpone crème
- Strawberry gelato with mixed berry compote and wafers

Tiramisu della Chef **Chefs White Chocolate Tiramisu'** 10.9

Chef's signature homemade decadently delicious traditional Italian coffee dessert, layers of espresso dipped sponge, white chocolate mascarpone and vanilla cream

Torta Di Bustrungo **Apple & Polenta Cake from Bologna** 7.9

Rustic apple and polenta cake from the Northern Italian region of Bustrungo, served with mixed berry spiced compote and vanilla cream

Tiramisu della Chef **Chocolate Ricotta & Hazelnut Calzone** 12.9

Light chocolate and hazelnut infused ricotta encased in pastry and baked until golden, served with vanilla Ice cream & mascarpone vanilla crème

Torta Di Limone e Ricotta **Lemon & Ricotta Cake** 8.9

Light lemon and ricotta cake served with Limoncello syrup and mascarpone vanilla cream

Panna Cotta **Vanilla Bean Panna Cotta** 9.9

Traditional cold set vanilla custard with mixed berry compote and strawberry gelato
[GF without wafers]

Sorbetto Limone **Lemon Sorbet** 6.9

Zesty Light Lemon sorbet drizzled with homemade Limoncello Liquor syrup **[GF]**

Gelati della Casa **Strawberry Gelato** 7.5

Homemade strawberry gelato with mixed berry compote and wafers' **[GF without wafers]**

[GF] Gluten Free

Caffe Camardo Authentic

Italian Espresso

"Arabica & Robusta"

Cappuccino, Latte, Flat White, Long Black 4

Short Black, Piccolo Latte 4

Affogato, Café Mocha, Vienna Style or Mug 4.5

Italian Style Rich Hot Chocolate with vanilla crème 4.5

Green or Black Tea 3.8

Italian Espresso Liquor Coffee with your choice of liqueur 7.9

- Vienna style with vanilla crème or
- Affogato style with Ice Cream

Franciscan – Frangelico Tuscan – Galliano Sicilian – Amaretto