

Pane & Antipasto

Breads, Antipasto & Sharing

Signature Bruschetta *Bruschette di Casa*

- **Tomato & Bocconcini** - Tomato & bocconcini bruschetta with extra virgin olive oil, balsamic reduction & rocquette (2 pieces) **7.9**
- **Pork Belly** – Roasted pork belly, rocquette, balsamic reduction & parmesan (2 pieces) **8.9**
- **Smoked Salmon** - Tasmanian Huon River smoked salmon, rocquette, tomato salsa, bocconcini, capers & fresh pesto (2 pieces) **8.9**

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

Marinated balsamic mushrooms, sliced prosciutto, mild pepperoni, Italian aged Grana Padano cheese, Provolone cheese, house marinated mixed olives, feta stuffed peppers, sundried tomatoes, pickled onion, roasted capsicum and served with homemade sourdough & black olive tapenade, extra bread available **2.5**

3 Cheese Pizza *Pizza con Tre Formaggio* **12.9**

Parmesan, mozzarella and a creamy gorgonzola blue cheese from Emiliana, ITA & extra virgin olive oil (6 slices) **[GF AVAILABLE]**

White Pizza *Pizze Bianca* **11.9**

Garlic pizza with extra virgin olive oil, parmesan, mozzarella & oregano (6 slices) **[GF AVAILABLE]**

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

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

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

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

- Black olive tapenade • Semi dry tomato and roasted walnut dip
- Italian extra virgin olive oil and aged balsamic vinegar • Extra bread available **2.5**

Primi Piatti

First Course

South Australian Black Mussels *Cozze e Salsa di Pomodoro* **14.9 E 22.9 M**

South Australian live mussels sautéed with chilli, garlic & tomato concasse' served with fresh house sourdough

Bangalow Pork Belly *Pancetta di maiale* **14.9**

Balsamic slow roasted Bangalow organic pork belly with caramelised fennel & cannellini bean puree **[GF]**

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

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

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

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

All' Antica Pizza

Homemade Pizzas

"Our own pizza dough recipe made daily"

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]	
Emiliana	19.9
Gorgonzola Blue Cheese from Emilia ITA, Parmesan, Pancetta, Oregano, Basil, Fresh Rocket & Extra Virgin Olive Oil	
Calabrese	19.9
Tomatoes, Kalamata Olive, Onions, Roast Capsicum, Pepperoni & Chilli	
Soprano	19.9
New York Style - Double Mozzarella & Double Pepperoni	
Pork Belly	23.9
Balsamic Roasted Pork Belly, Mild Chili Plum Sauce, Roasted Peppers, Red Onion & Fresh Rocquette	
Di Strada	22.9
Chorizo, Pepperoni, Ham, Mushroom, Mozzarella & Onion finished with Garlic Aioli	
Agnello Lamb	23.9
Slow Roasted Victorian pulled Lamb Shoulder, Greek Feta, Oven Roasted Capsicum, Spanish Onion and finished with Fresh Rocquette & Housemade Tzatziki	
Corleone	22.9
Pepperoni, Spanish Chorizo, Red Onion, Balsamic Eggplant, Garlic Oil, Sicilian Olives, 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	

Gluten Free Pizza Available

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

Calzone Autentica

All' Antica's Famous Calzone's

Bolognese`	22.9
Pizza V's Pasta – Spaghetti Bolognese with fresh parmesan & mozzarella encased in fresh pizza pastry served with Napoli & Housemade Aioli	
Street Style	22.9
Chorizo, Pepperoni, Ham, Mushroom, Mozzarella & Onion served with Napoli & Housemade Aioli	
Chicago Style	22.9
Ham, Mushroom, Onion, Garlic, Baby Spinach, Mozzarella served with Napoli & Housemade Aioli	

Pasta Corso Principale

Pasta Main Course

- Traditional Pasta** *Pasta Tradizionale* **22.9**
Papardelle, Linguine, Penne, Spaghetti or Beef Tortellini
Choice of sauce:
 - **Bolognese' ragu** – “Nonna Renza’s recipe from Trento” 10 hours slow cooked Italian tomato & beef ragu’ simmered with aromatic wooded herb & vegetable mirepoix
 - **Carbonara** - Smoked bacon, egg yolk, parmesan, cracked pepper in a seasoned cream sauce
 - **Montorosso Pesto** - Fresh pesto, butter & fresh parmesan inspired from Cinque Terre’ [V]
- Braised Beef Tortellini** *Tortellini con Brasato di manzo* **23.9**
Smoked bacon, chilli, kalamata olives & fresh basil in white wine infused Napolitano tomato sauce
- Prawns with Spaghetti** *Gamberi con Spaghetti* **25.9**
King prawns, garlic, extra virgin olive oil, fresh chilli black pepper & parsley served with fresh Italian grana padano cheese, classic Italiano **no cream**
- Traditional Farmers Pasta** *Penne alla Contadini* **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 Italian grana padano cheese **no cream**
- Fresh Mussels with Spaghetti** *Pozze fresche con Spaghetti* **25.9**
South Australian fresh mussels cooked in tomato seafood broth served with fresh Spaghetti and parmesan cheese on the side
- Chicken Pesto Genovese** *Penne con Pesto Genovese* **24.9**
Pan seared, marinated chicken breast with homemade rocquette, pistachio & fresh basil pesto crème served with baby spinach, pistachio crumble & Italian grana padano cheese
- Spinach Ricotta Cannelloni** *Cannelloni Della Casa* **23.9**
Homemade filled pasta tubes with spinach & ricotta, oven baked in a rich Napolitano sauce with marinated eggplant mozzarella & parmesan [V]
- Roast Pumpkin Ravioli** *Ravioli Della Zucca* **24.9**
Spinach and ricotta ravioli with semi dry tomatoes, baby spinach & caramelised pumpkin in buttered sage almond crème [V]
- Homemade Beef Lasagne** *Lasagne al Forno* **25.9**
Layers of fresh egg pasta, Nonna’s slow cooked bolognese sauce & béchamel, topped with mozzarella, parmesan & served with fresh salad greens
- Gnocchi Three Cheese** *Gnocchi tre Formaggi* **23.9**
Potato Gnocchi served with Volute’ Gorgonzola crème sauce then finished in the oven topped with grana padano parmesan cheese, mozzarella & crispy pancetta
- Chefs Linguine Marinara** *Marinara Della Chef* **28.9**
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
 - **Napolitano** – Homemade Napolitano Tomato Sauce, Capers & Fresh Basil

Secondi Piatti

Chef's Signature Mains

- Balsamic Roasted Pork** *La Porchetta* **34.9**
Bangalow sweet pork rib 350gm fillet roasted on the bone, marinated in extra virgin olive oil & balsamic glaze served with chive potato mash & fresh broccollini floret finished with port wine Sangiovese' jus & caramelised apples' [GF available]
- Sicilian Seafood Hot Pot** *Brodetto di pesce alla Sicilian* **31.9**
Rustic Sicilian seafood hot pot with South Australian Black mussels, local king prawns, fresh fish, scallops & baby octopus, simmered in a tomato concasse' with Sicilian green olives, capers, fresh herbs & an aromatic stock. Served with housemade sourdough [GF available]
- Fishermans Risotto** *Risotto Bianco alla Pescatore'* **28.9**
Carnaroli rice from Northern Italy with pan seared local king prawns, Southern ocean NZ Hoki, South Australian Blue lip Mussels, Calamari, New Zealand clam, Harvey Bay scallops and baby octopus in a white wine Napolitano sauce with Sicilian green olives and fresh basil [GF]
- Veal Fillet Scaloppine** *Scaloppine di Vitello* **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]

Insalata e Contorni

Salads & Sides

- Vegetable Greens** *Verdure Verde* **9.9**
Fresh broccollini, baby spinach, cherry tomatoes & mushrooms sautéed with extra virgin olive oil & deglazed with lemon juice & white wine [V/GF]
- Rocquette & Pumpkin Salad** *Insalata Rucola e Zucca* **13.9**
Rocquette & roast pumpkin salad with toasted pinenuts, cherry tomatoes, Spanish onion, grana padano cheese from ITA, lemon & white balsamic vinegarette [V/GF]
- Caprese Salad** *Insalata Caprese* **12.9**
Tomato salad of fresh basil, rocquette, bocconcini & Spanish onion with extra virgin olive oil & white balsamic vinaigrette [V/GF]
- Italian Salad** *Insalata Italiano* **13.9**
Fresh baby spinach, rocquette, Spanish onion, Sicilian & Kalamata olives, semi dry tomato & cherry tomatoes & grated imported Italian Grana padano cheese [V/GF]

Dolce Della Casa

Homemade Desserts & Coffee

Dessert Tasting Plate <i>Piatto di Dessert Degustazione</i>	17.9
Taste the whole dessert menu:	
<ul style="list-style-type: none">• 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	
Chefs White Chocolate Tiramisu' <i>Tiramisu della Chef</i>	10.9
Chef's signature homemade decadently delicious traditional Italian coffee dessert, layers of espresso dipped sponge, white chocolate mascarpone and vanilla cream	
Double Chocolate Pistachio Brownie <i>Doppio Cioccolato al pistacchio</i>	8.9
Double chocolate pistachio brownie served with rich chocolate ganache, crumbled pistachio and vanilla bean gelato	
Lemon & Ricotta Cake <i>Corta Di Limone e Ricotta</i>	8.9
Light lemon and ricotta cake served with Limoncello syrup and mascarpone vanilla cream	
Vanilla Bean Panna Cotta <i>Panna Cotta</i>	9.9
Traditional cold set vanilla custard with mixed berry compote and strawberry gelato [GF without wafers]	
Strawberry Gelato <i>Gelati della Casa</i>	7.5
Homemade strawberry gelato with mixed berry compote and wafers' [GF without wafers]	

[GF] Gluten Free

Caffe Authentic

Locally roasted coffee

"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
Liquor Coffee	7.9
Vienna style with vanilla crème <u>or</u> Affogato style with Ice Cream	

Frangelico
Amaretto
Baileys
Kahula
Galliano Ristretto

Bevande

Beer & Beverage List

Birra Italiano

Bucket of 4 x Peroni Nastro Azzurro	Roma, ITA	24
Peroni Leggera (Midstrength)	Roma, ITA	7
Peroni Nastro Azzurro 330ml	Roma, ITA	7
Menabrea	Piedmont, ITA	8
Moretti	Milano, ITA	8

Birra e Cider

James Boags (Light beer)	Hobart, AUS	6
XXXX Gold (Midstrength)	Brisbane, AUS	6
Corona	Mexico, MEX	7
James Squire One Fifty Lashes – Pale Ale	Sydney, AUS	8
Crown Lager	Melbourne, VIC	7
Hills Apple Cider	Adelaide, AUS	8

Aperitivo & Spirits

Jim Beam		8
Jack Daniels		
Bundaberg Rum		
Vodka		
Gin		
Scotch		
Bacardi		
Rosso Antico		
Italian Grappa, Galliano <u>or</u> Limoncello Shot		6.5
De Bortoli Aged Tawny Port		5

Cold Beverages

Coke		3.5
Diet Coke		
Lemonade		
Pink Lemonade		
Soda Water		
Dry Ginger Ale		
Lemon Squash		
Orange Juice		
Lemon, Lime & Bitters		3.8
San Pellegrino Sparkling 500ml		4.5

Cocktails

Espresso Martini (Staff Favourite)	12	
A smooth mix of Kahlua, Galliano Ristretto, Vanilla Vodka, sugar syrup & espresso		
Spiced Mojito	9	
Mojito's at its best!! Sailor Jerry's Spiced Rum, sugar syrup, fresh mint, topped with soda water		
Chambord Spritz	10	
A fizzy delight of Chambord, Dry Prosecco & topped with soda water		
Tuscan Mule	9	
Frangelico, Vanilla Vodka, Ginger Ale & fresh mint		
Sgroppino	12	
A refreshing taste of Limoncello, Vodka, Dry Prosecco, lemon sorbet and fresh mint		
Bellini	9	
A timely cocktail with Dry Prosecco & Peach Nectar		
Tiramisu	12	
A creamy, velvety taste with Frangelico, Galliano Ristretto, Marsala, Mascarpone Cream & Milk – a fabulous dessert cocktail		
The Amalfi	9	
A perfect Italian drink... Aperol topped with lemonade, served with a lemon twist & fresh mint		
Elderflower Martini	10	
This is a crisp and funky cocktail with Vanilla Vodka, Elderflower Liquor, fresh lime, fresh mint & a dash of lemonade		
The Sicilian Mule	9	
Amaretto, Vanilla Vodka, ginger ale & fresh mint		
The Godfather	9	
A simple & smooth mix of Glenfiddich Scotch Whisky & Amaretto, served over ice with an orange twist		
	<u>½ Carafe</u>	<u>1L Carafe</u>
Chilled Spanish Sangria <i>Chef's Recipe</i>	17	23
Dry Red Wine, Vodka, Rosso Antica, housemade spiced sugar syrup, fresh mint & garnished with fresh citrus fruits.		

Vino Bianco

Chef's Wine Selection

<u>House Wines</u>		<u>½ Carafe</u>	<u>1L Carafe</u>
De Bortoli Shiraz Cabernet	6	15	22
De Bortoli Chardonnay	6	15	22
Chilled Spanish Sangria - Chef's Recipe		17	23
 <u>White Wines</u>			
Valdo Prosecco – Dry Sparkling 200ml Aromatic fruity fragrance makes it the perfect pairing with starters and especially seafood.	NV	Veneto, ITA	9
Oxford Landing Sauvignon Blanc 187ml Fresh & zesty aromas of green nettles, passionfruit pulp, lemongrass & mango. The palate is light bodied.	NV	Murray River, SA	8
Valdo Prosecco – Dry Sparkling 750ml Delicate pale gold fruitful aromas. Sleek & mild with a balanced palate.	NV	Veneto, ITA	36
La Boheme Act One Riesling Textural with medium weight & lifted floral flavours. Good balance of pure fruit & acidity.	2016	Yarra Valley, VIC	8 / 28
The Accomplice Semillon Sauvignon Blanc Fresh & round finishing with soft acidity.	2017	Griffith, NSW	7 / 22
Vivo Sauvignon Blanc Tropical soft & round with just enough acidity to keep palate fresh & crunchy.	2017	Riverina, NSW	8 / 28
“3 Tales” Marlborough Sauvignon Blanc Fresh, vibrant with herbaceous character rounded off with a layer of ripe passionfruit & fresh citrus.	2017	Marlborough, NZ	34
Bella Riva Pinot Grigio Light & faintly aromatic with notes of lemon, lime & pear. Crisp with great acidity on the finish.	2017	King Valley, VIC	8 / 32
Willowglen Chardonnay Peach & melon notes carried on a creamy texture, fresh acidity & some mineral grip on the finish.	2017	Riverina, NSW	7 / 24
Antinori Bianco “Campogrande” Fresh & crisp with hints of orange blossom & pears, with a light savory finish from this famous Tuscan winemaker.	2015	Toscana, ITA	39
Vivo Moscato Freshly crushed grapes, with a little musk a hint of lime juice. Lively & fresh for a frizzante style wine.	2017	Riverina, NSW	28

Vino Rosso

Chef's Wine Selection

Red Wines

Windy Peak Cabernet Merlot 187ml	NV	Yarra Valley, VIC	9
Rich, full fruit palate with fine integrated tannins & subtle oak.			
Yarra Valley "Villages" Pinot Noir	2017	Yarra Valley, VIC	9 / 32
A medium red with plump red fruits & whole bunches a fine tannin with a silky finish			
Bella Riva Sangiovese	2014	King Valley, VIC	8 / 29
Complex slightly rustic earthy aromas, autumnal, brooding, savoury palate with good texture & length.			
La Bossa Merlot	2016	Griffith, NSW	8 / 29
Lifted savoury, spice & cherry fruit with background of vanilla bean oak.			
Willowglen Cabernet Merlot	2016	Riverina, NSW	7 / 24
Layers of plum, cherry & black currant leaf, Enhanced by the soft supple tannins.			
Vivo Cabernet Sauvignon	2016	Riverina, NSW	8 / 28
Cherry & black fruits enhance the subtle minty notes. Vanilla undertones give this wine depth.			
The Accomplice Shiraz	2017	Griffith, NSW	7 / 22
Fresh berry fruits integrating well with a touch of spice and vanilla oak.			
Regional Reserve Shiraz	2016	Heathcote, VIC	29
Plump dark fruits, terrific concentration, gently layered flavours, fine tannin, soft finish.			
Italian Lambrusco Chilled	NV	Tuscany, ITA	19
This Lambrusco is made in the traditional "ambile" style, which is semi-sweet with just a little touch of frizz, a great match for all Italian foods.			
Antinori "Santa Christina"	2015	Toscana, Nth ITA	39
Soft & rich with hints of cherries & raspberry, lovely soft tannins. Merlot & Sangiovese blend.			
Piccini Chianti – Cane Basket	2014	Tuscany, ITA	28
This iconic wine of Italy is intensely fruity with a velvety, soft palate marked by pleasant notes of ripe berries. Pairs perfectly with pasta and pizza.			

Rose' Wines

Emeri Pink Moscato Piccolo 200ml	NV	Yarra Valley, VIC	9
Fresh fruit aromas with strawberry & musk. Velvety & full with a persistent bead & fresh finish.			
Fantini Rose'	2016	Veneto, ITA	8 / 29
Delicate fragrance, very fruity with medium body, well balanced, soft & round, very long in the mouth.			