

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**

Sharing Antipasto Platter *Antipasto Della casa* **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 *Pizza 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 Pomodori* **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 Napolitano sauce with marinated eggplant mozzarella & parmesan [V]

All' Antica Pizza

HOMEMADE PIZZA

"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]	
VILLA TOSCANA	22.9
Bacon, Roasted Pumpkin, Baby Spinach, Semi Dried Tomatoes, Feta Cheese & Caramelised Red Onion	
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 & House-made 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	
MEDITERRAIN	24.5
Prawns, Spanish Onion, Greek Feta, Baby Spinach, Kalamata Olives, Cherry Tomatoes, Fresh Basil & Oregano	

Gluten Free Pizza Available for an extra charge

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

Calzone Autentica

ALL' ANTICA'S FAMOUS CALZONE

Bolognese`	22.9
Pizza V's Pasta – Spaghetti Bolognese with fresh parmesan & mozzarella encased in fresh pizza pastry served with Napoli & House-made 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 & House-made 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 woodsy herb & vegetable mirepoix
 - **Carbonara** - Smoked bacon, egg yolk, parmesan, cracked pepper in a seasoned cream sauce
 - **Al Funghi** – Wild mushroom, garlic, pinenuts, baby spinach, parmesan, cream and fresh parsley [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 Fontadini* **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, Baby Spinach & 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 broccolini 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 broccolini floret [GF available]

Insalata e Pontorni

SALADS & SIDES

- Vegetable Greens** *Verdure Verde* **9.9**
Fresh broccolini, 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 vinaigrette [V/GF]
- Caprese Salad** *Insalata Caprese* **12.9**
Tomatoe 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>Torta 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 VINCENZA COFFEE

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	4.9
Green Tea • Black Tea	3.8
LIQUOR COFFEE	12.9
Vienna style with vanilla crème <u>or</u> Affogato style with Ice Cream	
Frangelico	
Amaretto	
Baileys	
Kahula	
Galliano Ristretto	

Bevande

BEER & BEVERAGE LIST

ITALIAN BEER

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

BEER & CIDER

James Boags (Light beer)	Hobart AUS	6.5
XXXX Gold (Midstrength)	Brisbane AUS	6.5
Corona	Mexico MEX	8
Stone & Wood Pacific Ale	Byron Bay AUS	8
Crown Lager	Melbourne VIC	8
Hills Apple Cider	Adelaide AUS	8

APERITIVO & SPIRITS

Jim Beam		8
Johnnie Walker Scotch		
Jack Daniels		
Bundaberg Rum		
Southern Comfort		
Vodka		
Gin		
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		3.8
Lemon, Lime & Bitters		
San Pellegrino Sparkling 500ml		4.9

Cocktails

NEGRONI 10

Gin • Campari • Sweet Vermouth

APEROL SPRITZ 12

Italian Prosecco • Aperol • Soda

ESPRESSO MARTINI Staff Favourite 12

Kahlua • Galliano Ristretto • Vanilla Vodka • Sugar Syrup • Vincenza Espresso

SPICED MOJITO 9

Sailor Jerry's Spiced Rum • Sugar Syrup • Soda Water • Fresh Mint

CHAMBORD SPRITZ 10

Chambord • Italian Prosecco • Soda Water

TUSCAN MULE 9

Frangelico • Vanilla Vodka • Ginger Ale • Fresh Mint

MOJITO 9

White Rum • Soda • Fresh Lime • Fresh Mint

BELLINI 10

Italian Prosecco • Peach Nectar

TIRAMISU' 12

Frangelico • Galliano Ristretto • Marsala • Mascarpone Cream • Milk

ELDERFLOWER MARTINI 10

Vanilla Vodka • Elderflower Liquor • Lemonade • Fresh lime • Fresh Mint

THE GODFATHER 9

Glenfiddich Scotch Whisky • Amaretto • Fresh Orange

CHILLED SPANISH SANGRIA Chef's Recipe

Dry Red Wine • Vodka • Rosso Antica • Fresh mint
Housemade spiced sugar syrup

½ Carafe 1L Carafe

17

23

Vino Bianco

CHEFS WINE SELECTION

HOUSE WINES

		<u>½ Carafe</u>	<u>1L Carafe</u>
De Bortoli Shiraz Cabernet	6	15	22
De Bortoli Semillon Sauvignon Blanc	6	15	22
Chilled Spanish Sangria - <i>Chef's Recipe</i>		17	23

SPARKLING WINES

NV	Valdo Prosecco – Dry Sparkling 200ml	Veneto ITA	9.9
NV	Emeri Pink Moscato Piccolo 200ml	Yarra Valley VIC	9
NV	Valdo Prosecco – Dry Sparkling 750ml	Veneto ITA	36

WHITE WINES

2018	Oxford Landing Sauvignon Blanc 187ml	Murray River SA	8
2016	La Boheme Act One Riesling [V]	Yarra Valley VIC	8 / 32
2017	Willowglen Pinot Grigio	Riverina NSW	7 / 24
2017	The Accomplice Semillon Sauvignon Blanc [V]	Riverina NSW	7 / 22
2017	Vivo Sauvignon Blanc [V]	Riverina NSW	8 / 28
2017	“3 Tales” Marlborough Sauvignon Blanc	Marlborough NZ	9 / 34
2017	Willowglen Chardonnay	Riverina NSW	7 / 24
2016	Antinori Bianco “Campogrande”	Toscana ITA	9 / 34
2017	Vivo Moscato	Riverina NSW	28

Vino Rosso

CHEFS WINE SELECTION

RED WINE

2016	Oxford Landing Merlot 187ml	Murray River SA	8
2017	Regional Reserve Pinot Noir	Heathcote VIC	8 / 29
2017	Yarra Valley "Villages" Pinot Noir [V]	Yarra Valley VIC	9 / 32
2014	Bella Riva Sangiovese	King Valley VIC	8 / 29
2017	La Bossa Merlot	King Valley VIC	8 / 29
2016	Willowglen Cabernet Merlot	Riverina NSW	7 / 24
2016	Vivo Cabernet Sauvignon	Riverina NSW	8 / 28
2018	The Accomplice Shiraz	Griffith NSW	7 / 22
2016	Regional Reserve Shiraz	Heathcote VIC	29
NV	Italian Lambrusco <u>Chilled</u>	Tuscany ITA	19
2015	Antinori "Santa Christina"	Tuscany ITA	9 / 34
2014	Piccini Chianti Cane Basket	Tuscany ITA	29

ROSE WINE

NV	Emeri Pink Moscato Piccolo 200ml	Yarra Valley VIC	9
2018	Willowglen Rose'	Riverina NSW	7 / 24
2017	Santa Cristina Rosato	Toscana ITA	9 / 34