

PANE & ANTIPASTO

BREADS, ANTIPASTO & SHARING

ANTIPASTO SHARE BOARD 2-4 PEOPLE	25
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, served with homemade sourdough & black olive tapenade • Extra bread available 2.5	
BRUSCHETTA	
• Tomato & Bocconcini - Tomato & bocconcini bruschetta with extra virgin olive oil, balsamic reduction & rocquette (2 pieces)	8
• Pork Belly – Roasted pork belly, rocquette, balsamic reduction & parmesan (2 pieces)	9
GARLIC PIZZA	13
Confit garlic with extra virgin olive oil, parmesan, mozzarella & oregano (6 slices) [GF available]	
GORGONZOLA PIZZA	14
Confit garlic, parmesan, mozzarella, gorgonzola blue cheese from Emiliana & extra virgin olive oil (6 slices) [GF available]	
GARLIC & CHIVE SOURDOUGH	7
Housemade sourdough bread with chive & garlic butter infused with extra virgin olive oil (5 pieces)	
SOURDOUGH WITH MIXED OLIVES & DIPS	14
Extra virgin olive oil & oregano seasoned homemade sourdough with mixed house marinated olives dips: • Black olive tapenade • Semi dry tomato • Roasted artichoke • Italian extra virgin olive oil & aged balsamic vinegar • Extra bread available 2.5	

PRIMI PIATTI

FIRST COURSE

MUSSELS CONCASSE'	14
Live blue lip South Australian mussels sautéed in a tomato, chilli, basil & garlic concasse' served with fresh house sourdough	
BANGALOW PORK BELLY	14
Balsamic slow roasted Bangalow organic pork belly with caramelised fennel & caramelised artichoke puree [GF]	
GARLIC KING PRAWNS	16 (6) 22 (12)
Pan seared local king prawns, fresh garlic, extra virgin olive oil & Italian parsley served with crusty warm sourdough	

ALL' ANTICA PIZZA

PIZZA - AN ITALIAN TRADITION

MARGHERITA

"The original pizza of Italy"

Cherry tomatoes, bocconcini, tomato sugo, oregano, fresh basil leaves & extra virgin olive oil [V]

19

VILLA TOSCANA

Bacon, roasted pumpkin, baby spinach, semi dried tomatoes, feta cheese & caramelised red onion

22

CALABRESE

Cherry tomatoes, Kalamata olive, onions, roast capsicum, pepperoni & chilli

19

SOPRANO

New York Style - double mozzarella & double pepperoni

19

PORK BELLY

Balsamic roasted pork belly, mild chili plum sauce, roasted peppers, red onion & fresh rocquette

23

DI STRADA

Chorizo, pepperoni, ham, mushroom, mozzarella & onion finished with garlic aioli

22

AGNELLO - LAMB

Slow roasted Victorian pulled lamb shoulder, Greek feta, oven roasted capsicum, Spanish onion & finished with fresh rocquette & house-made tzatziki

23

CORLEONE

Pepperoni, Spanish chorizo, red onion, balsamic eggplant, garlic oil, Sicilian olives, roasted peppers & basil (anchovy optional)

23

ESPANOLA

Prawns, Spanish onion, chorizo sausage, green olives, cherry tomatoes & chilli

23

MEDITERANEAN

Prawns, Spanish onion, Greek feta, baby spinach, Kalamata olives, cherry tomatoes, fresh basil & oregano

23

GLUTEN FREE PIZZA

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

CALZONE

CALZONE - FOLDED PIZZA

BOLOGNESE

Pizza v's Pasta - spaghetti bolognese with fresh parmesan & mozzarella encased in fresh pizza pastry served with napoli & House-made Aioli

22

STREET STYLE

Chorizo, pepperoni, ham, mushroom, mozzarella, onion served with napoli & housemade aioli

22

CHICAGO STYLE

Ham, mushroom, onion, garlic, baby spinach, mozzarella served with napoli & house-made aioli

22

PASTA CORSO PRINCIPALE

PASTA MAIN COURSE

TRADITIONAL PASTA Choose your pasta, choose your sauce	23
Papardelle, Linguine, Penne, Spaghetti or Veal Tortellini Extra 2.5	
<ul style="list-style-type: none">• Bolognese - "Nonna Renza's recipe from Trento" 10 hours slow cooked Italian tomato & meat sauce simmered with aromatic wooded herb & vegetable mirepoix• Carbonara - Smoked bacon, egg yolk, parmesan, cracked pepper in a seasoned cream sauce ADD chicken breast 3• Al Funghi - Wild mushroom, garlic, pinenuts, baby spinach, parmesan, cream & fresh parsley [V]• Amatriciana - Smoked bacon, chilli, kalamata olives & fresh basil in Napolitano tomato sauce	
RAVIOLI Spinach & ricotta ravioli with semi dry tomatoes, baby spinach & caramelised pumpkin in buttered sage almond crème [V]	25
FARMERS PASTA Fresh spaghetti, broccollini, pan seared prosciutto, sweet cherry tomato, baby spinach & basil, topped with lemon juice, extra virgin olive oil & shaved Italian grana padano cheese no cream ADD 6 prawns 5.5	24
THREE CHEESE BAKED GNOCCHI Potato gnocchi served with Volute' Gorgonzola crème sauce then finished in the oven topped with grana padano parmesan cheese, mozzarella & crispy pancetta	24
CHICKEN PESTO GENOVESE Penne served with pan seared chicken breast, homemade rocquette, pistachio & fresh basil pesto crème, baby spinach, pistachio crumble & Italian grana padano cheese	25
SPINACH RICOTTA CANNELLONI Homemade filled pasta tubes with spinach & ricotta, oven baked in a rich Napolitano sauce with marinated eggplant mozzarella & parmesan [V]	(1) 17 (2) 24
LASAGNE Layers of fresh egg pasta, Nonna's slow cooked bolognese sauce & béchamel, topped with mozzarella, parmesan & served crusty garlic bread	25

PASTA DI PESCE

SEAFOOD PASTA

MUSSELS WITH SPAGHETTI South Australian live blue lip mussels cooked in a chilli, tomato seafood broth with fresh spaghetti	25
CHEFS MARINARA LINGUINE King prawns, scallops, NZ baby clams, calamari, Southern Ocean Trevalla, South Australian blue-lip mussels & marinated baby octopus, with or without parmesan, choose: <ul style="list-style-type: none">• Chardonnay Crème – chardonnay, cream, capers, cherry tomatoes, baby spinach & fresh basil• Napolitano – homemade napolitano tomato sauce, capers & fresh basil	29
PRAWNS WITH SPAGHETTI King prawns, garlic, extra virgin olive oil, fresh chilli black pepper & parsley served with fresh Italian grana padano cheese, classic Italiano no cream	26

SECONDI PIATTI

SIGNATURE MAIN COURSE

CHICKEN RISOTTO	25
Carnaroli rice from Northern Italy with pan seared Chicken breast, mushroom, roast pumpkin & spinach in a white wine Napolitano sauce	
NORTHERN STYLE TRUFFLE CHICKEN	28
Pan seared chicken breast served, truffle oil & parmesan new potatoes, broccolini, black truffle porcini crème [GF]	
SICILIAN SEAFOOD HOT POT	31
Rustic Sicilian seafood hot pot with South Australian live blue lip mussels, local king prawns, fresh fish, scallops & baby octopus, simmered in a tomato concasse' with Sicilian green olives, capers, chilli, basil & an aromatic stock. Served with housemade sourdough [GF available]	
FISHERMANS RISOTTO	29
Carnaroli rice from Northern Italy with pan seared local king prawns, Southern ocean NZ Hoki, South Australian blue lip mussels, calamari, New Zealand clam, Hervey Bay scallops & baby octopus in a white wine napolitano sauce with Sicilian green olives & fresh basil [GF]	
VEAL FILLET SCALOPPINE	29
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 CONTORNI

SIDES & SALADS

VEGETABLE GREENS	11
Fresh broccolini, baby spinach, cherry tomato , pumpkin, mushrooms & olives sautéed with extra virgin olive oil & deglazed with lemon juice & white wine [V/GF]	
PARMESAN TRUFFLE OIL POTATOES	9
Crunchy oven roasted new potatoes with garlic rosemary, parmesan & white truffle oil [V/GF]	
ROCQUETTE & PUMPKIN SALAD	13
Rocquette & roast pumpkin salad with toasted pinenuts, cherry tomatoes, Spanish onion, grana padano cheese from Italy, lemon & white balsamic vinegarette [V/GF]	
ITALIAN SALAD	13
Fresh baby spinach, rocquette, Spanish onion, Sicilian & Kalamata olives, semi dry tomato & cherry tomatoes & grated imported Italian Grana Padano cheese [V/GF]	

BEVANDE

BEER & CIDER

James Boags (Light beer)	7	Peroni Leggera (Midstrength)	8
XXXX Gold (Midstrength)	7	Peroni Nastro Azzurro	8
Corona	8	Menabrea	9
Stone & Wood Pacific Ale	9	Moretti	9
Crown Lager	8	Bucket of 4 x Peroni Nastro Azzurro	26
Hills Apple Cider	8		

SPIRITS

VODKA

Smirnoff	8
Grey Goose	11

RUM

Bundaberg Rum	8
Sailor Jerry's	8
Bacardi	8

GIN

Tanqueray	8
Malfy	11

BOURBON

Jim Beam	8
Jack Daniels	8
Southern Comfort	8
Makers Mark	11

WHISKEY

Johnnie Walker Red	8
Glenfidich 12Y	11
Canadian Club	11

APERITIFS, LIQUEURS, DIGESTIFS

Aperol • Campari • Italian Grappa • Limoncello	8
Frangelico • Tia Maria • Kahlua • Baileys • Amaretto	8

COLD BEVERAGES

San Pellegrino 500ml	5
Orange Juice	4.5
Lemon, Lime & Bitters	4.8

SOFT DRINKS

Coke, Diet Coke, Lemonade, Lemon Squash, Pink Lemonade, Ginger Ale, Soda Water	4.5
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COCKTAILS

ITALIAN CLASSICS

APEROL SPRITZ	12
Italian Prosecco • Aperol • Soda	
ESPRESSO MARTINI Staff Favourite	12
Kahlua • Galliano Ristretto • Vanilla Vodka • Sugar Syrup • Vincenza Espresso	
TIRAMISU	12
Frangelico • Galliano Ristretto • Marsala • Mascarpone Cream • Milk	
SPICED MOJITO	10
Sailor Jerry's Spiced Rum • Sugar Syrup • Soda Water • Fresh Mint	
CHAMBORD SPRITZ	12
Chambord • Italian Prosecco • Soda Water	
TUSCAN MULE	11
Frangelico • Vanilla Vodka • Ginger Ale • Fresh Mint	
MOJITO	11
White Rum • Soda • Fresh Lime • Fresh Mint	
BELLINI	11
Italian Prosecco • Peach Nectar	
ELDERFLOWER MARTINI	11
Vanilla Vodka • Elderflower Liquor • Lemonade • Fresh lime	
NEGRONI	12
Gin • Campari • Sweet Vermouth	
THE GODFATHER	10
Glenfiddich Scotch Whisky • Amaretto • Fresh Orange	
AMARETTO SOUR	10
Amaretto • Lemon Juice • Fresh Orange	

VINO BIANCO

WHITE WINE SELECTION

HOUSE WINES

		½ Carafe	1L Carafe
De Bortoli Shiraz Cabernet	6	15	22
De Bortoli Semillon Sauvignon Blanc	6	15	22
Chilled Red Spanish Sangria - Chef's Recipe		15	22

SPARKLING WINES

NV	Emeri Pink Moscato Piccolo 200ml	Yarra Valley VIC	9
NV	Valdo Prosecco – Dry Sparkling 200ml	Veneto ITA	11
NV	Valdo Prosecco – Dry Sparkling 750ml	Veneto ITA	36

WHITE WINES

		
2018 Oxford Landing Sauvignon Blanc 187ml		9
2016 La Boheme Act One Riesling [V]		8 / 32
2017 Willowglen Pinot Grigio		7 / 25
2017 The Accomplice Semillon Sauvignon Blanc [V]		7 / 22
2017 Vivo Sauvignon Blanc [V]		8 / 29
2017 "3 Tales" Marlborough Sauvignon Blanc		9 / 34
2017 Willowglen Chardonnay		7 / 25
2016 Antinori Bianco "Campogrande"		9 / 36
2017 Vivo Moscato		29

VINO ROSSO

RED WINE SELECTION

RED WINE

		
2016 Oxford Landing Merlot 187ml		9
2017 Regional Reserve Pinot Noir		8 / 32
2017 Yarra Valley "Villages" Pinot Noir [V]		9 / 34
2014 Bella Riva Sangiovese		8 / 32
2017 La Bossa Merlot		8 / 32
2016 Willowglen Cabernet Merlot		7 / 25
2016 Vivo Cabernet Sauvignon		8 / 32
2018 The Accomplice Shiraz		7 / 22
2016 Regional Reserve Shiraz		34
NV Italian Lambrusco Chilled		22
2015 Antinori "Santa Christina"		9 / 36
2014 Piccini Chianti Cane Basket		32

ROSE WINE

		
NV Emeri Pink Moscato Piccolo 200ml		9
2018 Willowglen Rose'		7 / 24
2017 Santa Cristina Rosato		9 / 34