

# 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

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

# PASTA DI PESCE

## SEAFOOD PASTA

<b>MUSSELS WITH SPAGHETTI</b> South Australian live blue lip mussels cooked in a chilli, tomato seafood broth with fresh spaghetti	<b>25</b>
<b>CHEFS MARINARA LINGUINE</b> 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"><li>• Chardonnay Crème – chardonnay, cream, capers, cherry tomatoes, baby spinach &amp; fresh basil</li><li>• Napolitano – homemade napolitano tomato sauce, capers &amp; fresh basil</li></ul>	<b>29</b>
<b>PRAWNS WITH SPAGHETTI</b> King prawns, garlic, extra virgin olive oil, fresh chilli black pepper & parsley served with fresh Italian grana padano cheese, classic Italiano <b>no cream</b>	<b>26</b>

# 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 vinaigrette [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

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

# VINO BIANCO

## WHITE WINE SELECTION

### HOUSE WINES

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

### SPARKLING WINES

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

### WHITE WINES

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

# VINO ROSSO

## RED WINE SELECTION

### RED WINE

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

### ROSE WINE

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

# DOLCE DELLA CASA

## HOMEMADE DESSERTS

### DESSERT SHARING PLATE

18

- 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'

11

Chef's signature recipe Italian coffee dessert,  
Layers of espresso dipped sponge, white chocolate mascarpone and vanilla cream

### DOUBLE CHOCOLATE PISTACHIO BROWNIE

9

Double chocolate pistachio brownie served with rich chocolate ganache, crumbled pistachio and vanilla bean gelato

### LEMON & RICOTTA CAKE

9

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

### PANNA COTTA

9

Traditional cold set vanilla custard with mixed berry compote, strawberry gelato, biscotti  
[GF without biscotti]

### GELATO - STRAWBERRY OR VANILLA BEAN

7

Locally produced from Maleny Dairies milk, served with mixed berry compote and biscotti  
[GF without biscotti]

[GF] Gluten Free

# CAFFE AUTHENTIC

## LOCALLY ROASTED VINCENZA COFFEE

Cappuccino • Latte • Flat White • Long Black • Macchiato

4

Short Black • Piccolo Latte

4

Affogato • Café Mocha • Vienna Style or Mug

5

Italian Style Rich Hot Chocolate with vanilla crème

5

Green Tea • Black Tea • Earl Grey Tea

4

## LIQUOR COFFEE

Vienna style with vanilla crème OR Affogato style with ice cream

12

Frangelico • Amaretto • Baileys • Kahlua • Galliano Ristretto