

PANE

BREADS & SHARING

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

Confit garlic with extra virgin olive oil, parmesan, mozzarella & oregano (6 slices)
[GF available] **11**

GORGONZOLA PIZZA

Confit garlic, parmesan, mozzarella, gorgonzola blue cheese from Emiliana and extra virgin olive oil (6 slices) [GF available] **13**

PESTO PIZZA

Home made genovese pesto, parmesan, mozzarella, fresh rocquette and extra virgin olive oil (6 slices) [GF available] **13**

GARLIC & CHIVE SOURDOUGH

Housemade sourdough bread with chive & garlic butter infused with extra virgin olive oil (5 pieces) **7**

SOURDOUGH WITH MIXED OLIVES & DIPS

Extra virgin olive oil & oregano seasoned homemade sourdough with mixed house marinated olives dips: **14**

- 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'

Live blue lip South Australian mussels sautéed in a tomato, chilli, basil & garlic concasse' served with fresh house sourdough **16**

BANGALOW PORK BELLY

Balsamic slow roasted Bangalow organic pork belly with caramelised fennel & caramelised artichoke puree [GF] **16**

GARLIC KING PRAWNS

Pan seared local king prawns, fresh garlic, extra virgin olive oil & Italian parsley served with crusty warm sourdough **16 (6) 22 (12)**

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

EMILIANA

Gorgonzola blue cheese from Emiliana, parmesan, pancetta, oregano, basil, fresh rocket and extra virgin olive oil

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

PESCATORE–SEAFOOD

Prawns, fish, mussels, basil, semi dried tomato, spinach, drizzled with lemon garlic aioli

23

GLUTEN FREE PIZZA

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

3

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

TRADITIONAL PASTA

Choose your pasta, choose your sauce:-

23

Papardelle, Linguine, Penne, Spaghetti or Gluten free pasta add 1.5

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

BOSCAIOLA

Smoked bacon, mushroom, shallots, cherry tomatoes, rosé cream tomato sauce

SPECIALITY PASTA

RAVIOLI

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

25

FARMERS PASTA

Fresh spaghetti, broccolini, pan seared prosciutto, sweet cherry tomato, baby spinach & basil, topped with lemon juice, extra virgin olive oil & shaved Italian grana padano cheese **no cream**

24

add 6 prawns 5.5

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

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:

- 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

- NORTHERN STYLE TRUFFLE CHICKEN** **29**
Pan seared chicken breast marinated in white truffle oil & fresh thyme served with porcini mushroom risotto & fresh broccolini [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]
- 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 (<i>Light Beer</i>)	7	Peroni Leggera (<i>Mid Strength</i>)	8
XXXX Gold (<i>Mid Strength</i>)	7	Peroni Nastro Azzurro	8
Corona	8	Menabrea (<i>Italian Pilsner 330ml</i>)	7
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	
SPICED MOJITO	11
Sailor Jerry's Spiced Rum • Sugar Syrup • Soda Water • Fresh Mint	
CHAMBORD SPRITZ	12
Chambord • Italian Prosecco • Soda Water	
MOJITO	11
White Rum • Soda • Fresh Lime • Fresh Mint	
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

			
2019	Oxford Landing Sauvignon Blanc 187ml	Murray River SA	9
2019	La Boheme Act One Riesling [V]	Yarra Valley VIC	8 / 32
2019	Willowglen Pinot Grigio	Riverina NSW	7 / 25
2019	The Accomplice Semillon Sauvignon Blanc [V]	Riverina NSW	7 / 22
2019	Vivo Sauvignon Blanc [V]	Riverina NSW	8 / 29
2019	"3 Tales" Marlborough Sauvignon Blanc	Marlborough NZ	9 / 34
2019	Willowglen Chardonnay	Riverina NSW	7 / 25
2017	Antinori Bianco "Campgrande"	Toscana ITA	9 / 36
2018	Vivo Moscato	Riverina NSW	24

VINO ROSSO

RED WINE SELECTION

RED WINE

			
2018	Oxford Landing Merlot 187ml	Murray River SA	9
2019	Regional Reserve Pinot Noir	Heathcote VIC	8 / 32
2018	Yarra Valley "Villages" Pinot Noir [V]	Yarra Valley VIC	9 / 34
2018	Bella Riva Sangiovese	King Valley VIC	8 / 32
2018	La Bossa Merlot	King Valley VIC	8 / 32
2018	Willowglen Cabernet Merlot	Riverina NSW	7 / 25
2017	Vivo Cabernet Sauvignon	Riverina NSW	8 / 32
2019	The Accomplice Shiraz	Griffith NSW	7 / 22
2017	Regional Reserve Shiraz	Heathcote VIC	34
NV	Italian Lambrusco Chilled	Tuscany ITA	22
2017	Antinori "Santa Christina"	Tuscany ITA	9 / 36
2017	Piccini Chianti Cane Basket	Tuscany ITA	32

ROSÉ WINE

			
NV	Emeri Pink Moscato Piccolo 200ml	Yarra Valley VIC	9
2019	Willowglen Rosé	Riverina NSW	7 / 24
2018	Santa Cristina Rosato	Toscana ITA	9 / 34