

PANE

BREADS & SHARING

BRUSCHETTA

- **Tomato & Bocconcini** - Tomato & bocconcini bruschetta with extra virgin olive oil, balsamic reduction & rocquette - 2 pieces [V] **8.5**
- **Pork Belly** – Roasted pork belly, rocquette, balsamic reduction & parmesan - 2 pieces **9.5**

GARLIC PIZZA

Confit garlic with extra virgin olive oil, parmesan, mozzarella & oregano - 6 slices [GF available] [V] **12**

GORGONZOLA PIZZA

Confit garlic, parmesan, mozzarella, gorgonzola blue cheese from Emiliana and extra virgin olive oil - 6 slices [GF available] [V] **14**

PESTO PIZZA

Home made genovese pesto, parmesan, mozzarella, fresh rocquette and extra virgin olive oil - 6 slices [GF available] [V] **14**

HOMEMADE GARLIC BREAD

Housemade sourdough bread with chive & garlic butter infused with extra virgin olive oil - 5 pieces [V] **7.5**

HOMEMADE GARLIC BREAD WITH CHEESE

Housemade sourdough bread with chive, garlic butter & mozzarella infused with extra virgin olive oil - 5 pieces [V] **9**

SOURDOUGH WITH MIXED OLIVES & DIPS

Extra virgin olive oil & oregano seasoned homemade sourdough with mixed house marinated olives dips: **14.5**

- Black olive tapenade • Semi dry tomato • Roasted artichoke
- Italian extra virgin olive oil & aged balsamic vinegar • Extra bread available 2.5 [V]

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 **17**

ROASTED PORK BELLY

Balsamic slow roasted pork belly served with caramelised fennel & artichoke puree [GF] **17**

GARLIC KING PRAWNS

Pan seared king prawns, fresh garlic, extra virgin olive oil & Italian parsley served with crusty warm sourdough **17 (6) 24 (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]	21
VILLA TOSCANA Bacon, roasted pumpkin, baby spinach, semi dried tomatoes, feta cheese & caramelised red onion	23
CALABRESE Cherry tomatoes, Kalamata olive, onions, roast capsicum, pepperoni & chilli	21
SOPRANO New York Style - double mozzarella & double pepperoni	21
ARRABIATTA Mushrooms, chilli, garlic oil, slices kalamata olives & oregano [V]	22
EMILIANA Gorgonzola blue cheese from Emiliana, parmesan, pancetta, oregano, basil, fresh rocket & extra virgin olive oil	21
PORK BELLY Balsamic roasted pork belly, mild chili plum sauce, roasted peppers, red onion & fresh rocquette	23
DI STRADA – STREET PIZZA Chorizo, pepperoni, ham, mushroom, mozzarella & onion finished with garlic aioli	23
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
MEDITERRANEAN Marinated prawns, baby spinach, greek feta, black olives, spanish onion, garlic, cherry tomato & oregano	24
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	23
STREET STYLE Chorizo, pepperoni, ham, mushroom, mozzarella, onion served with napoli & housemade aioli	23
CHICAGO STYLE Ham, mushroom, onion, garlic, baby spinach, mozzarella served with napoli & house-made aioli	23

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]

add chicken breast 3

AMATRICIANA

Smoked bacon, chilli, kalamata olives & fresh basil in Napolitano tomato sauce

BOSCAIOLA

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

NAPOLETANO

Homemade tomato napoli sauce, capers, olives, basil [V]

SPECIALITY PASTA

RAVIOLI

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

25

GENOVESE

Chicken breast with penne, pesto crème, pistachio crumble, spinach

26

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

25

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

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

26

CHEFS MARINARA LINGUINE

King prawns, scallops, NZ baby clams, calamari, Southern Ocean Trevalla, South Australian blue-lip mussels & fresh Italian grana padano cheese. Choose your sauce:

- 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 a hint of Napoli sauce and fresh Italian grana padano cheese, classic Italiano **no cream**

27

SECONDI PIATTI

SIGNATURE MAIN COURSE

- NORTHERN STYLE TRUFFLE CHICKEN** **30**
Pan seared chicken breast marinated in white truffle oil & fresh thyme served with porcini mushroom risotto & fresh broccolini [GF]
- SICILIAN SEAFOOD HOT POT** **32**
Rustic Sicilian seafood hot pot with South Australian live blue lip mussels, king prawns, NZ clams, calamari, fresh fish & scallops simmered in a tomato concasse' with Sicilian green olives, capers, chilli, basil & an aromatic stock.
Served with housemade sourdough
[GF available]
- VEAL FILLET SCALOPPINE** **30**
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** **12**
Fresh broccolini, baby spinach, cherry tomato, pumpkin, mushrooms & olives sautéed with extra virgin olive oil & deglazed with lemon juice & white wine [V/GF/VG]
- PARMESAN TRUFFLE OIL POTATOES** **11**
Crunchy oven roasted new potatoes with fresh thyme, parmesan & white truffle oil [V/GF]
- ROCQUETTE & PUMPKIN SALAD** **14**
Rocquette & roast pumpkin salad with toasted pinenuts, cherry tomatoes, Spanish onion, grana padano cheese from Italy, lemon & white balsamic vinaigrette [V/GF]
- ITALIAN SALAD** **14**
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>) 2.5%	7	Tilly 'Your Mates' Alcoholic Ginger Beer 4%	9
XXXX Gold (<i>Mid Strength</i>) 3.5%	7	Peroni Leggera (<i>Mid Strength</i>) 3.5%	8
Corona 4.5%	8	Peroni Nastro Azzurro 5.1%	8
Stone & Wood Pacific Ale 4.4%	9	Menabrea (<i>Italian Pilsner</i>) 5%	7
Larry 'Your Mates' 4.5%	8	Moretti (<i>Italian Lager</i>) 4.6%	9
Hills Apple Cider 5%	8	Bucket of 4 x Peroni Nastro Azzurro	26

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
Jameson	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 <i>Staff Favourite</i>	13
Kahlua • Galliano Ristretto • Vanilla Vodka • Vincenza Espresso	
SPICED MOJITO	11
Sailor Jerry's Spiced Rum • Soda Water • Fresh Mint	
CHAMBORD SPRITZ	12
Chambord • Italian Prosecco • Soda Water	
MOJITO	11
White Rum • Soda • Fresh Lime • Fresh Mint	
ELDERFLOWER MARTINI	12
Vanilla Vodka • Elderflower Liquor • Lemonade • Fresh lime	
THE GODFATHER	12
Glenfiddich Scotch Whisky • Amaretto • Fresh Orange	
AMARETTO SOUR	10
Amaretto • Lemon Juice • Fresh Orange	
GINTONICA	12
Malfy Gin • Lemoncello • Tonic Water • Fresh Lemon	

VINO BIANCO

WHITE WINE SELECTION

HOUSE WINES			½ Carafe	1L Carafe
	De Bortoli Shiraz Cabernet	7	15	22
	De Bortoli Semillon Sauvignon Blanc	7	15	22
	Chilled Red Spanish Sangria - Chef's Recipe		15	22
SPARKLING WINES				
NV	Emeri Pink Moscato Piccolo 200ml			11
NV	Valdo Prosecco – Dry Sparkling 200ml			12
NV	Valdo Prosecco – Dry Sparkling 750ml			39
WHITE WINES				
2021	Oxford Landing Sauvignon Blanc 187ml			9
2020	La Boheme Act One Riesling [VG]			8 / 32
2021	DB Winemaker Selection Pinot Grigio			8 / 32
2021	The Accomplice Semillon Sauvignon Blanc [VG]			7 / 22
2020	Vivo Sauvignon Blanc [VG]			8 / 26
2020	“3 Tales” Marlborough Sauvignon Blanc			9 / 34
2020	Willowglen Chardonnay			7 / 25
2018	Yarra Valley “Villages Chardonnay” [VG]			10 / 38
2020	Antinori Bianco “Campogrande”			11 / 39

VINO ROSSO

RED WINE SELECTION

RED WINE			
2020	Oxford Landing Merlot 187ml		9
2020	Yarra Valley “Villages” Pinot Noir [VG]		10 / 38
2016	Bella Riva Sangiovese		9 / 32
2020	La Bossa Merlot		8 / 32
2020	Willowglen Cabernet Merlot		7 / 25
2019	Vivo Cabernet Sauvignon		8 / 26
2020	The Accomplice Shiraz		7 / 22
2018	Regional Reserve Shiraz		10 / 34
NV	Italian Lambrusco Chilled		22
2019	Santa Christina Merlot Sangiovese		11 / 39
2020	Piccini Chianti Cane Basket		36
2018	Farnese Montepulciano		9 / 32
ROSÉ WINE			
NV	Emeri Pink Moscato Piccolo 200ml		11
2018	Santa Cristina Rosato		11 / 39
2019	Bella Riva Rosé		8 / 32

* Vintages subject to change, current at time of printing [VG] Vegan