

CHEF'S GOURMET FRESH PASTA

All pastas served with Grana Padano Italian Parmesan

TRADITIONAL PASTA \$16

Choose your Pasta Penne, Spaghetti, Fettuccini or Linguine

Bolognese "Nonna Renza's recipe" Meat sauce simmered with Tuscan herbs

Carbonara Smoked bacon, egg yolk, parmesan, cracked pepper, double cream

Al Funghi Mushroom, garlic, pinenuts, spinach, parmesan, cream [V]

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

Sonte Bacon and spinach in a roquette pistachio pesto crème sauce

CHICKEN PASTA & RISOTTO \$18

Pesto Genovese

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

Chicken Carbonara

Chicken breast with penne, bacon, black pepper, egg, parmesan, cream

Chicken Breast Fettucine

Smoked tomato pesto in parmesan chardonnay crème

Chicken Risotto

Chicken breast, mushroom, pumpkin, spinach [GF]

SEAFOOD PASTA & RISOTTO \$22

Prawns with Spaghetti

Fresh prawns, garlic, extra virgin olive oil, chilli, black pepper, parsley **no cream**

King Prawn Linguine

Fresh prawns, garlic, capers, spinach, pesto lemon crème

Spaghetti Marinara

Chardonnay creme OR Napolitano sauce

Fish, scallops, mussels, prawns, cherry tomato, capers, basil

Seafood Risotto

Fish, scallops, mussels, prawns, cherry tomatoes, green olives,

basil, napolitano tomato sauce [GF]

SPECIALTY PASTA

Beef Lasagne \$16

Beef bolognese sauce, layers of pasta, homemade béchamel

Tortellini alla panna \$18

Veal tortellini, smoked bacon, mushroom, shallots, cherry

tomatoes, rosé cream tomato sauce

Tortellini Amatriciana \$18

Veal tortellini, smoked bacon, chilli, kalamata olive, cherry tomatoes,

basil, Napolitano tomato sauce

Farmers Pasta \$18

Spaghetti, broccolini, prosciutto, cherry tomatoes, spinach, basil

lemon juice, extra virgin olive oil **no cream** add Garlic Prawns \$5

Roast Pumpkin Ravioli \$17

Spinach Ricotta ravioli, sundried tomato, pumpkin, spinach,

sage almond creme sauce [V]

Gnocchi with Beef Cheek Ragù \$18

Potato gnocchi, slowly braised beef cheek and red wine ragù

GLUTEN FREE PASTA ADD \$1.50

ALL' ANTICA PIZZA DEALS

THE TRADITIONAL FAMILY DEAL \$34

- Traditional family pizza 15"
- Garlic bread, garlic pizza or cheesy garlic bread
- 1.25L Soft drink

THE GOURMET FAMILY DEAL \$36

- Gourmet family pizza 15"
- Garlic bread, garlic pizza, gorgonzola pizza or cheesy garlic bread
- 1.25L Soft drink

THE SIGNATURE FAMILY DEAL \$38

- Signature family pizza 15"
- Garlic bread, garlic pizza, gorgonzola pizza or cheesy garlic bread
- 1.25L Soft drink

Not valid with any other offers, take-away only.
Half/half pizzas & extra toppings incur a fee.

CATERING MADE EASY

Having a party, staff meeting or get together?

Traditional Pasta \$100 PER TRAY

Bolognese, Carbonara, Napolitano, Penne Sonte
Choose your pasta: Penne, Spaghetti or Farfalle

Gourmet Pasta \$115 PER TRAY

Tortellini Amatriciana, Tortellini Alla Panna

Signature Pasta \$125 PER TRAY

Roast Pumpkin Ravioli, Chicken Pesto Genovese with penne

Beef Lasagna \$65 SMALL TRAY / \$130 LARGE TRAY

Beef bolognese sauce, layers of pasta, homemade béchamel

Salads \$60 PER TRAY

Roquette & Pumpkin Salad - [V/GF], Italian Salad [V/GF]

Dessert \$60 SMALL TRAY / \$120 LARGE TRAY

White Chocolate Tiramisu - All' Antica signature recipe

Large trays suitable for 15 - 20 people, 24 hours notice required.

5444 0988

**TUESDAY - SATURDAY
TAKEAWAY ORDERS FROM 4.30PM**

[GF] Gluten Free [V] Vegetarian [VG] Vegan



TAKE AWAY MENU

5444 0988

**TUESDAY - SATURDAY
TAKEAWAY ORDERS FROM 4.30PM
DINE IN AVAILABLE FROM 5PM**

3/115a Point Cartwright Drive Buddina

www.allantica.com.au



TRADITIONAL FRESH PIZZA

Large 13" \$20 Family 15" \$26 Gluten Free 12" \$22

Queenslander

Shredded ham, pineapple & oregano add Chicken Breast \$4

Margherita

The original from Naples; cherry tomato, bocconcini cheese, fresh basil & oregano [V] add Chicken Breast \$4

New York - Pepperoni

Pepperoni, double mozzarella & more pepperoni
New York style - bada bing!

Emiliana

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

Siciliana

Italian sausage, bacon, chilli jam, red onion, roasted capsicum & chilli flakes

Quattro Formaggi – 4 Cheese

Mozzarella, parmesan, crumbled fetta, gorgonzola & oregano [V]

Big Toni

Chicago style pepperoni, mushroom & chilli flakes

Capriccosa

Shredded ham, kalamata olives, mushroom, oregano & garlic

Arrabiatta

Mushrooms, chilli, garlic oil, sliced kalamata olives & oregano [V]

CHEF'S SIGNATURE PIZZAS

Large 13" \$22 Family 15" \$28 Gluten Free 12" \$24

Pork Belly

Balsamic roasted pork belly, mild chilli plum sauce, roasted peppers, red onion & fresh rocquette add Garlic Aioli \$0.50

Lamb Agnello

Slow roasted Victorian pulled lamb shoulder, greek feta, roasted capsicum, spanish onion, roasted pumpkin & finished with fresh rocquette & house made tzatziki

Corleone

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

Vegan

Spinach, roasted pumpkin, roasted capsicum, spanish onion, mushroom kalamata olives, oregano, pineapple & vegan (tofu based) mozzarella [VG]

Pescatore - Seafood

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

Spanish

Garlic marinated prawns, red onion, whole green olives, spanish chorizo sausage, cherry tomato & chilli

Mediterranean

Marinated prawns, baby spinach, greek feta, black olives, spanish onion, garlic, cherry tomato & oregano

GOURMET FRESH PIZZA

Large 13" \$21 Family 15" \$27 Gluten Free 12" \$23

Calabrese

Cherry tomatoes, kalamata olives, red onion, roast capsicum, pepperoni & chilli flakes

La Strada

Chorizo, pepperoni, shredded ham, mushroom, bacon and red onion & finished with garlic aioli swirl, staff favourite!

Prosciutto

Baby spinach, prosciutto, gorgonzola blue cheese from Emilia, sweet chilli plum jam, fresh basil, parmesan & cherry tomatoes.

Villa Toscana

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

Carni - Meatlovers BBQ

Pepperoni, shredded ham, bacon, meatballs, red onion & drizzled with hickory smoked barbecue sauce add Chicken Breast \$4

BBQ Chicken

Chicken breast, red onion, capsicum, bacon & Sweet Baby Ray's BBQ sauce

Pollo - Chicken

Marinated chicken breast, prosciutto, basil, roasted capsicum & red onion

Vegetarian

Spinach, roasted capsicum, roasted pumpkin, spanish onion, kalamata olives, oregano, mushroom, greek feta & pineapple [V]

Supreme - The Lot

Shredded ham, pepperoni, mushroom, onions, roast capsicum, kalamata olives & pineapple add Garlic Prawns \$5

KIDS PIZZA

\$11

🍷 Tomato & Cheese 🍷 Ham & Cheese 🍷 Bbq Meatlovers
🍷 Ham & Pineapple 🍷 Pepperoni & Cheese

KIDS PASTA

\$11

🍷 Spaghetti Bolognese 🍷 Spaghetti Napolitano
🍷 Spaghetti Carbonara

CUSTOMISE PIZZA

Half and half pizza **\$3**
Garlic aioli sauce **\$0.50**
Anchovies or vegetarian ingredients (mushroom etc) **\$2.50**
Shredded ham, pepperoni, bacon, meatballs, pancetta, chorizo **\$3**
Feta, gorgonzola, bocconcini cheese or double mozzarella **\$3**
Chicken breast **\$4**
Marinated garlic prawns **\$5**

CALZONES

Street Style \$18
Chorizo, pepperoni, shredded ham, mushroom, mozzarella and red onion served with napoli & homemade aioli

Chicago Style \$18
Shredded ham, mushroom, red onion, garlic, baby spinach, mozzarella served with napoli & homemade aioli

Carni Suprema \$18
Chorizo, pepperoni, ham, mushroom, mozzarella and onion served with napoli & homemade aioli

BREADS

Garlic Pizza \$9 GF \$13
Fresh garlic with parmesan, mozzarella, olive oil & oregano - six slices

Gorgonzola Pizza \$11 GF \$15
Fresh garlic with parmesan, mozzarella, olive oil, oregano & gorgonzola blue cheese from Emiliana - six slices

Garlic Bread \$7.50
Home made garlic & chive sourdough - six pieces

Cheesy Garlic Bread \$8.50
Home made garlic and chive sourdough topped with mozzarella

SALADS

Rocquette & Pumpkin Salad \$10
Fresh rocquette, roasted pumpkin, cherry tomato, pine nuts, spanish onion & shaved Grana Padano cheese from Italy [V/GF] add Chicken Breast \$4

Italian Salad \$10
Fresh baby spinach, rocquette, spanish onion, sicilian & kalamata olives, semi dried tomatoes & cherry tomatoes & grated imported Italian Grana Padano cheese [V/GF] add Chicken Breast \$4

HOMEMADE DESSERT

White Chocolate Tiramisu \$9
Chef's decadently delicious Italian coffee dessert, layers of coffee dipped sponge, mascarpone & white chocolate

Double Chocolate Pistachio Brownie \$8
Home made chocolate brownie served with warm chocolate ganache, pistachio crumble & vanilla bean gelato

Italian Cannoli Pastries \$11.90
Traditional Italian pastries filled with vanilla mascarpone double cream with pistachio crumble - two pastries

Gelato 500ml Take Home Pack \$8
Wild Strawberry or Hazelnut, Choc Caramel

COLD DRINKS

Soft Drink Cans / Bottled Water **\$3**
Sam Pellegrino Italian Sparkling Water 500ml **\$4.50**
1.25lt Bottle **\$5**