

# *Pane, Antipasto e Primi Piatti*

## Breads, Antipasto & First Course

*"All our traditional sourdough is baked in house fresh daily"*

### *Bruschette* **Bruschetta's**

You choice of either:

- **Tomato & Bocconcini** - Tomato and bocconcini bruschetta with extra virgin olive oil, balsamic reduction and Rocquette on housemade sourdough (2 pieces) **7.9**
- **Smoked Salmon** - Tasmanian Huon River smoked salmon, rocquette, tomato salsa, bocconcini, capers and fresh pesto on housemade sourdough (2 pieces) **8.9**

### *Gamberi ai aglio* **Garlic King Prawns** **15.9 (6) 22.9(12)**

Pan seared local king prawns, fresh garlic, extra virgin olive oil and Italian parsley served with crusty warm sourdough

### *Rancetta di maiale* **Bangalow Pork Belly** **15.9**

Balsamic slow roasted Bangalow organic pork belly with caramelised fennel and cannellini bean puree

### *Pizze Verde* **Pesto Pizza** **13.9**

Homemade Genovese pesto, parmesan, mozzarella, fresh rocquette and extra virgin olive oil (6 slices) **[GF available]**

### *Antipasto Della casa* **Sharing Antipasto Platter** **21.9**

Marinated balsamic mushrooms, sliced prosciutto, mild pepperoni, shaved grana padano, provolone, bocconcini, house marinated olives, feta stuffed peppers and caperberries served with homemade sourdough and black olive tapenade, extra bread available

### *Pizze Bianca* **Garlic Parmesan Pizza** **11.9**

Garlic pizza with extra virgin olive oil, parmesan, mozzarella and oregano (6 slices)

Add creamy Gorgonzola Blue Cheese from Emiliana **1.0**  
**[GF available]**

### *Pane di Aglio* **Garlic & Chive Sourdough** **6.9**

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

### *Pane e Oliva* **Sourdough with mixed olives & dips** **13.9**

Extra virgin olive oil and oregano seasoned homemade sourdough with mixed house marinated olives and trio of dips:

- Black olive tapenade
- Semi dry tomato and roasted walnut
- Italian extra virgin olive oil and aged balsamic vinegar, extra bread available.

### *Pozze e Salsa di Pomodori* **South Australian Black Mussels** **15.9 SML**

**23.9 LRG**

South Australian live mussels sautéed with chilli, garlic and tomato concasse' with fresh sourdough

# *Insalata e Pontorni*

## Salads & Sides

"Traditional Italian salads and sides to share at the table"

- Insalata Rucola e Zucca* **Rocquette & Pumpkin Salad** 13.9  
Rocquette and roasted pumpkin salad with toasted pinenuts, cherry tomatoes, Spanish onion, grana padano, lemon and white balsamic vinegarette [V/GF]
- Insalata Caprese* **Caprese Salad** 13.9  
Tomato salad of fresh basil, rocquette, bocconcini and Spanish onion with extra virgin olive oil and white balsamic vinaigrette [V/GF]
- Insalata Italiano* **Italian Salad** 13.9  
Fresh baby spinach, rocquette, Spanish onion, Sicilian and Kalamata olives, semi dry tomato and cherry tomatoes And grated imported Italian Grana padano cheese [V/GF]
- Pomodori, finocchi e Seppie* **Lemon & Saffron Marinated Calamari** 15.9  
Pan seared lemon, saffron and garlic marinated calamari with fresh tomato, thinly sliced fennel, red onion finished with a citrus vinaigrette
- Verdure Verde* **Vegetable Greens** 9.9  
Fresh broccolini, baby spinach, cherry tomatoes and mushrooms sautéed with extra virgin olive oil and deglazed with lemon juice and white wine [V/GF]

# *Calzone Antica*

## All' Antica's Famous Calzone's

"Calzones are popular street food in Southern Italy"

- Bolognese`** 22.9  
Pizza V's Pasta – Spaghetti Bolognese with fresh parmesan & mozzarella encased in fresh pizza pastry served with Napoli & homemade aioli
- Street Style** 22.9  
Chorizo, Pepperoni, Ham, Mushroom, Mozzarella & Onion served with Napoli & homemade aioli
- Three Cheeses** 22.9  
Italian Gorgonzola Piccante, Mozzarella, Parmesan, Mushroom, Baby Spinach served with Napoli & homemade aioli [V]
- Chicago Style** 22.9  
Ham, Mushroom, Onion, Garlic, Baby Spinach, Mozzarella served with Napoli & homemade aioli

# Trattoria All' Antica Pizzeria

## Homemade Pizzas

"Our own pizza dough recipe made daily is a variation of both the traditional Napoli recipe and that of New York Style Pizzeria's"

<b>Margherita</b> <i>The original pizza of Italy created with the colours of the Italian flag</i>	<b>19.9</b>
Cherry Tomatoes, Bocconcini, Tomato Sugo, Oregano, Fresh Basil Leaves & Extra Virgin Olive Oil [V]	
<b>Calabrese</b>	<b>19.9</b>
Tomatoes, Kalamata Olive, Onions, Roast Capsicum, Pepperoni & Chilli	
<b>Big Toni</b>	<b>19.9</b>
Chicago Style Pepperoni, Mushroom & Chilli	
<b>Capricosa</b>	<b>19.9</b>
Shredded Ham, Kalamata Olives, Mushroom, Oregano & Garlic	
<b>Pork Belly</b>	<b>23.9</b>
Balsamic Roasted Pork Belly, Mild Chili Plum Sauce, Roasted Peppers, Red Onion & Fresh Rocquette	
<b>Di Strada</b> <i>Staff Favourite</i>	<b>22.9</b>
Chorizo, Pepperoni, Ham, Mushroom, Mozzarella & Onion finished with Garlic Aioli	
<b>Agnello</b> <i>Lamb</i>	<b>23.9</b>
Slow roasted Victorian pulled Lamb Shoulder, Greek Feta, Oven Roasted Capsicum, Spanish Onion and finished with Fresh Rocquette & house made Tzatziki	
<b>Villa Toscana</b>	<b>21.9</b>
Bacon, Roasted Pumpkin, Baby Spinach, Semi Dried Tomatoes, Red Onion Marmalade & Feta Cheese	
<b>Florentino</b>	<b>22.9</b>
Pesto Base, Marinated Chicken Breast, Pancetta, Capers, Cherry Tomatoes, Button Mushrooms, Spanish Onion & Feta Crumble	
<b>Corleone</b>	<b>22.9</b>
Pepperoni, Spanish Chorizo, Red onion, Balsamic Eggplant, Garlic Oil, Sicilian Olive Roasted Peppers & Basil (Anchovy Optional)	
<b>Espanola</b>	<b>24.5</b>
Prawns, Spanish Onion, Chorizo Sausage, Green Olives, Cherry Tomatoes & Chilli	
<b>Mediterranean</b>	<b>24.5</b>
Prawns, Spanish Onion, Greek Feta, Baby Spinach, Kalamata Olives, Cherry Tomatoes, Fresh Basil & Oregano	
<b>Pescatore Seafood</b>	<b>24.5</b>
Garlic Prawn, Fish, Mussels, Semi Dried Tomatoes, Fresh Basil & Oregano & Lemon Garlic Aioli	

### **Pizza Gluten Free Available**

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

# Pasta Corso Principale

## Pasta Main Course

"Gluten free pasta available"

### *Spaghetti Tradizionale* **Traditional Favourites** 22.9

Choice of pasta: **Fettuccine, Linguine, Penne, Spaghetti**

Choice of sauce:

- **Bolognese** - Nonna Renza's recipe from Trentino: 10 hours slow cooked Italian tomato and meat sauce simmered with aromatic wooded herb and vegetable mirepoix
- **Carbonara** - Smoked bacon, egg yolk, parmesan, cracked pepper in a seasoned cream sauce
- **Napoli** - Homemade vegetarian Napoli with tomatoes, kalamata olives, fresh basil and capers [V]

### *Penne alla Contadini* **Traditional Farmers Pasta** 23.9

Fresh spaghetti, broccolini, pan seared prosciutto, sweet cherry tomatoes, baby spinach & fresh herbs, topped with lemon juice, extra virgin olive oil and shaved grana padano - **no cream**

### *Penne con Pesto Genovese* **Chicken Pesto Genovese** 24.9

Pan seared, marinated chicken breast with homemade rocquette, pistachio and fresh basil pesto crème served with baby spinach, pistachio crumble and grana padano cheese

### *Cannelloni Della Casa* **Spinach Ricotta Cannelloni** 16.9 (1) 23.9 (2)

Homemade filled pasta tubes with spinach and ricotta, oven baked in a rich Napolitano sauce with marinated eggplant mozzarella and parmesan [V]

### *Tortellini con Brasato di manzo* **Braised Beef Tortellini** 23.9

Beef filled tortellini sauced with either:

- **Amatriciana** - Sautéed Bacon, Chilli, Kalamata Olives & Fresh Basil in White Wine infused Napolitano Tomato Sauce
- **Alla Panna** - Sautéed Bacon, Mushroom, Shallots, Cherry Tomatoes & Rose` White wine Napoli infused crème Sauce

### *Fettuccine con Il Pollo* **Chicken Breast Fettuccine** 24.9

Fresh egg fettuccine with pan seared marinated chicken breast & smoked tomato walnut pesto crème sauce finished with spring onion

### *Ravioli Della Zucca* **Roast Pumpkin Ravioli** 24.9

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

### *Lasagne al Forno* **Homemade Beef Lasagne** 25.9

Layers of fresh egg pasta, Nonna's slow cooked bolognese sauce & béchamel, topped with mozzarella, parmesan and served with fresh salad greens

### *Gnocchi di tre Formaggi* **Gnocchi Three Cheese** 23.9

Potato Gnocchi served with Volute' Gorgonzola crème sauce then finished in the oven topped with Grana Padano parmesan cheese, mozzarella and crispy pancetta

# Secondi piatti con frutti di mare

## Seafood Pasta Mains

"Gluten free pasta available"

*Linguine Gamberi alla Puttanesca* **King Prawn Puttanesca** 27.9

Freshly made linguine & local king prawns with fresh chilli, anchovy, capers, Sicilian green olives, cherry tomatoes, fresh basil & homemade slowly cooked Napolitano, tomato and herb sauce

*Marinara Della Chef* **Chefs Linguine Marinara** 28.9

Local king prawns, scallops, NZ baby clams, calamari, Southern Ocean NZ Hoki, South Australian blue-lip mussels & baby octopus, with your choice of:

- **Chardonnay Crème** – Chardonnay, Cream, Capers, Cherry Tomatoes & Fresh Basil
- **Rose Crème** - Capers, Cherry Tomatoes, Chardonnay, Napoli sauce & Cream
- **Napolitano** – Homemade Napolitano Tomato Sauce, Capers & Fresh Basil

*Pappardelle con Salmone* **Smoked Salmon Pappardelle** 26.9

Homemade ribbon egg pappardelle pasta with sliced Huon River Tasmanian smoked salmon, semi dry tomatoes, capers, baby spinach, homemade pesto, white wine, lemon juice and extra virgin olive oil - no cream

# Secondi Piatti

## Chef's Signature Mains

"Signature dishes from all over Italy"

*La Porchetta* **Balsamic Roasted Pork** 34.9

Bangalow sweet pork rib 350gm fillet roasted on the bone, marinated in extra virgin olive oil and balsamic glaze served with chive potato mash and fresh broccolini floret finished with port wine Sangiovese' jus and caramelised apples' [GF available]

*Brodetto di pesce alla Sicilian* **Sicilian Seafood Hot Pot** 31.9

Rustic Sicilian seafood hot pot with South Australian Black mussels, Queensland king prawns, fresh fish, scallops and baby octopus, simmered in a tomato concasse' with Sicilian green olives, capers, fresh herbs and an aromatic stock. Served with homemade sourdough [GF available]

*Scaloppine di Vitello* **Veal Fillet Scaloppine** 29.9

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]

*Vitello Marsala* **Veal in Marsala Cream** 29.9

Tender Northern Rivers veal, pan seared with mushrooms, green olives and fresh sage in a rich Marsala rose' crème sauce served with chive potato mash and fresh broccolini floret

*Risotto Bianco alla Pescatore'* **Fishermans Risotto** 29.9

Carnaroli rice from Northern Italy with pan seared king prawns, Southern ocean NZ Hoki, South Australian Blue lip Mussels, Calamari, NZ clam, Harvey Bay scallops and baby octopus in a white wine Napolitano sauce with Sicilian green olives and fresh basil [GF]

# Dolce Della Casa

## Homemade Desserts & Coffee

*Piatto di Dessert Degustazione* **Dessert Tasting Plate** 17.9

Taste the whole dessert menu:

- 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

*Tiramisu della Chef* **Chefs White Chocolate Tiramisu'** 10.9

Chef's signature homemade decadently delicious traditional Italian coffee dessert, layers of espresso dipped sponge, white chocolate mascarpone and vanilla cream

*Torta Di Bustrungo* **Apple & Polenta Cake from Bologna** 7.9

Rustic apple and polenta cake from the Northern Italian region of Bustrungo, served with mixed berry spiced compote and vanilla cream

*Tiramisu della Chef* **Chocolate Ricotta & Hazelnut Calzone** 12.9

Light chocolate and hazelnut infused ricotta encased in pastry and baked until golden, served with vanilla Ice cream & mascarpone vanilla crème

*Torta Di Limone e Ricotta* **Lemon & Ricotta Cake** 8.9

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

*Panna Cotta* **Vanilla Bean Panna Cotta** 9.9

Traditional cold set vanilla custard with mixed berry compote and strawberry gelato  
**[GF without wafers]**

*Sorbetto Limone* **Lemon Sorbet** 6.9

Zesty Light Lemon sorbet drizzled with homemade Limoncello Liquor syrup **[GF]**

*Gelati della Casa* **Strawberry Gelato** 7.5

Homemade strawberry gelato with mixed berry compote and wafers' **[GF without wafers]**

**[GF] Gluten Free**

## Caffe Camardo Authentic

### Italian Espresso

"Arabica & Robusta"

Cappuccino, Latte, Flat White, Long Black 4

Short Black, Piccolo Latte 4

Affogato, Café Mocha, Vienna Style or Mug 4.5

Italian Style Rich Hot Chocolate with vanilla crème 4.5

Green or Black Tea 3.8

Italian Espresso Liquor Coffee with your choice of liqueur 7.9

- Vienna style with vanilla crème or
- Affogato style with Ice Cream

**Franciscan – Frangelico   Tuscan – Galliano   Sicilian – Amaretto**

# Bevande

## Beer & Beverage List

### Birra Italiano

Bucket of 4 x Peroni Nastro Azzurro	Roma, ITA	24
Peroni Leggera (Midstrength)	Roma, ITA	7
Peroni Nastro Azzurro 330ml	Roma, ITA	7
Menabrea	Piedmont, ITA	8
Moretti	Milano, ITA	8

### Birra e Cider

James Boags (Light beer)	Hobart, AUS	6
XXXX Gold (Midstrength)	Brisbane, AUS	6
Corona	Mexico, MEX	7
James Squire One Fifty Lashes – Pale Ale	Sydney, AUS	8
Crown Lager	Melbourne, VIC	7
Hills Apple Cider	Adelaide, AUS	8

### Aperitivo & Spirits

Jim Beam		8
Jack Daniels		
Bundaberg Rum		
Vodka		
Gin		
Scotch		
Bacardi		
Rosso Antico		
Italian Grappa, Galliano <u>or</u> Limoncello Shot		6.5
De Bortoli Aged Tawny Port		5

### Cold Beverages

Coke		3.5
Diet Coke		
Lemonade		
Pink Lemonade		
Soda Water		
Dry Ginger Ale		
Lemon Squash		
Orange Juice		
Lemon, Lime & Bitters		3.8
“Ferarelle” Sparkling Water (Toscana ITA)		4.4

# Vino Bianco

## Chef's Wine Selection



### House Wines

		<u>½ Carafe</u>	<u>1L Carafe</u>
<b>De Bortoli Shiraz Cabernet</b>	6	15	22
<b>De Bortoli Chardonnay</b>	6	15	22
<b>Chilled Spanish Sangria - <i>Chef's Recipe</i></b>		17	23

### White Wines

<b>Valdo Prosecco – Dry Sparkling 200ml</b> Aromatic fruity fragrance makes it the perfect pairing with starters and especially seafood.		Veneto, ITA	9
<b>Windy Peak Semillon Sauvignon Blanc 187ml</b> Fresh tropical fruit flavours, herbal and grassy flavours, soft acidity.		Yarra Valley, VIC	9
<b>Willowglen NV Brut Sparkling</b> A full flavoured sparkling with lively citrus and passionfruit on the palate.	2015	Riverina, NSW	22
<b>La Bohème Act One Riesling</b> Textural with medium weight and lifted floral flavours. Good balance of pure fruit and acidity.	2015	Yarra Valley, VIC	8 / 28
<b>The Accomplice Semillon Sauvignon Blanc</b> Fresh and round finishing with soft acidity.	2016	Griffith, NSW	7 / 22
<b>Vivo Sauvignon Blanc</b> Tropical soft and round with just enough acidity to keep palate fresh and crunchy.	2016	Riverina, NSW	8 / 28
<b>“3 Tales” Marlborough Sauvignon Blanc</b> Fresh, vibrant with herbaceous character rounded off with a layer of ripe passionfruit and fresh citrus.	2016	Marlborough, NZ	34
<b>Bella Riva Pinot Grigio</b> Light & faintly aromatic with notes of lemon, lime & pear. Crisp with great acidity on the finish.	2016	King Valley, VIC	8 / 32
<b>Willowglen Chardonnay</b> Peach and melon notes carried on a creamy texture, fresh acidity and some mineral grip on the finish.	2016	Riverina, NSW	7 / 24
<b>Antinori Bianco “Campogrande”</b> Fresh and crisp with hints of orange blossom and pears, with a light savory finish from this famous Tuscan winemaker.	2013	Toscana, ITA	39
<b>Vivo Moscato</b> Freshly crushed grapes, with a little musk a hint of lime juice. Lively and fresh for a frizzante style wine.	2016	Riverina, NSW	28



# Vino Rosso

## Chef's Wine Selection

### Red Wines

<b>Windy Peak Cabernet Merlot 187ml</b>		Yarra Valley, VIC	9
Rich, full fruit palate with fine integrated tannins and subtle oak.			
<b>Yarra Valley "Villages" Pinot Noir</b>	2016	Yarra Valley, VIC	9 / 32
A medium red with plump red fruits and and whole bunches a fine tannin with a silky finish			
<b>Bella Riva Sangiovese</b>	2014	King Valley, VIC	8 / 29
Complex slightly rustic earthy aromas, autumnal, brooding, savoury palate with good texture & length.			
<b>La Bossa Merlot</b>	2015	Griffith, NSW	8 / 29
Lifted savoury, spice and cherry fruit with background of vanilla bean oak.			
<b>Willowglen Cabernet Merlot</b>	2014	Riverina, NSW	7 / 24
Layers of plum, cherry and black currant leaf, enhanced. By the soft supple tannins.			
<b>Vivo Cabernet Sauvignon</b>	2014	Riverina, NSW	8 / 28
Cherry and black fruits enhance the subtle minty notes. Vanilla undertones give this wine depth.			
<b>The Accomplice Shiraz</b>	2016	Griffith, NSW	7 / 22
Fresh berry fruits integrating well with a touch of spice and vanillin oak.			
<b>Barossa Shiraz</b>	2013	Barossa Valley, SA	29
Aroma of plump juicy dark berry, this dry medium to full bodied wine has a textured palate that's long and fine.			
<b>Donelli Lambrusco Red Chilled NV</b>		Emilia-Romagna, ITA	26
The colour is rich ruby red, the bouquet is persistent with strawberry scents, the taste is slightly sweet, balanced and elegant.			
<b>Antinori "Santa Christina"</b>	2014	Toscana, Nth ITA	39
Soft and rich with hints of cherries and raspberry, lovely soft tannins. Merlot and Sangiovese blend.			
<b>Piccini Chianti – Cane Basket</b>	2014	Tuscany, ITA	28
This iconic wine of the Italy is intensely fruity with a velvety soft palate marked by pleasant notes of ripe berries. Pairs perfectly with pasta and pizza.			

### Rose' Wines

<b>Emeri Pink Moscato Piccolo 200ml</b>		Yarra Valley, VIC	9
Fresh fruit aromas with strawberry and musk. Velvety and full with a persistent bead and fresh finish.			
<b>Fantini Rose'</b>	2015	Veneto, ITA	8 / 29
Delicate fragrance, very fruity with medium body, well balanced, soft and round, very long in the mouth.			

# All' Antica's Cocktail List

<b>Espresso Martini (Staff Favourite)</b>	12	
A smooth mix of Kahlua, Galliano Ristretto, Vanilla Vodka, sugar syrup and espresso		
<b>Spiced Mojito</b>	9	
Mojito's at its best!! Sailor Jerry's Spiced Rum, sugar syrup, fresh mint, topped with soda water		
<b>Chambord Spritz</b>	10	
A fizzy delight of Chambord, Dry Prosecco and topped with soda water		
<b>Tuscan Mule</b>	9	
Frangelico, Vanilla Vodka, Ginger Ale and fresh mint		
<b>Sgroppino</b>	12	
A refreshing taste of Limoncello, Vodka, Dry Prosecco, lemon sorbet and fresh mint		
<b>Bellini</b>	9	
A timely cocktail with Dry Prosecco and Peach Nectar		
<b>Tiramisu</b>	12	
A creamy, velvety taste with Frangelico, Galliano Ristretto, Marsala, Mascarpone Cream and Milk – a fabulous dessert cocktail		
<b>The Amalfi</b>	9	
A perfect Italian drink... Aperol topped with lemonade, served with a lemon twist and fresh mint		
<b>Elderflower Martini</b>	10	
This is a crisp and funky cocktail with Vanilla Vodka, Elderflower Liquor, fresh lime, fresh mint and a dash of lemonade		
<b>The Sicilian Mule</b>	9	
Amaretto, Vanilla Vodka, ginger ale and fresh mint		
<b>The Godfather</b>	9	
A simple and smooth mix of Glenfiddich Scotch Whisky & Amaretto, served over ice with an orange twist		
	<b><u>½ Carafe</u></b>	<b><u>1L Carafe</u></b>
<b>Chilled Spanish Sangria <i>Chef's Recipe</i></b>	<b>17</b>	<b>23</b>
Dry Red Wine, Vodka, Rosso Antica, housemade spiced sugar syrup, fresh mint and garnished with fresh citrus fruits.		