

ANTIPASTI - ENTRÉE

Salsiccia della Casa	\$15.90
Spicy hot Italian sausage, pan fried and served with marinated black olives, feta and lemon wedges.	
Bruschetta*	\$14.50
Four pieces of lightly toasted Italian bread topped with freshly diced tomatoes, red onion, flavoured with garlic, fresh basil, olive oil and topped with feta cheese.	
Pane all'Aglio - Garlic Bread*	\$6.90
Pane fresco - Fresh Bread*	\$4.50
Basket of fresh homemade Italian bread served with Balsamic olive oil or Butter portion.	
Patatine Fritte - Chips*	\$7.50
Crispy, golden brown potato chips served with tomato sauce or sweet chilli sauce.	
Potato Wedges*	\$9.50
Crispy, golden potato wedges served with sweet chilli and sour cream.	
Pane e Olive*	\$8.50
Kalamata olives marinated with fresh garlic, chilli, herbs, served with homemade Italian bread.	
Crostini Saporiti	\$13.90
Four pieces of lightly toasted garlic bread topped with spicy Italian sausage, black olives and melted mozzarella cheese.	
Carpaccio di Salmone	\$19.50
Prime Smoked Salmon Carpaccio with sliced avocado, Spanish onion, caper, drizzled with dill mayo.	
Pizza Bianca al Rosmarino	\$13.90
(available for dinner only)* Delicious plain pizza bread, lightly brushed with olive oil and rosemary, accompanied by traditional homemade giardiniera (pickled vegetable).	
Calamari Fritti	Entrée \$19.90 Main \$25.90
Tender squid rings, lightly fried until golden brown, served with crispy beer batter chips and our aioli sauce.	
Duck Arancini	\$18.90
Roasted Duck Arancini mixed with sun-dried tomatoes, baby peas and hint of lemon zest, served with creamy orange vodka sauce.	
Cozze alla Diavola	\$21.90
Fresh local mussels steamed in white wine and Napolitana sauce with fresh chilli, garlic, lemon and herbs, served with fresh bread.	
Gamberi all'Aglio	Entrée \$19.90 Main \$28.90
Sizzling tiger prawns with loads of garlic! Served with salad, chips and lemon wedges.	
Antipasto Platter (min. 2 People)	\$33.90
A house specialty! Our Chef's own selection of gourmet appetisers.	
Extra sauce	\$1

SECONDI PIATTI - MAIN

Misto Mare alla Griglia	\$35.90
A combination of char grilled king prawns, fish fillet, scallops, tender calamari and chilli mussels served with chips.	
Calamari alla Griglia	\$28.90
Tender squid tubes char grilled and seasoned with homemade Sicilian dressing. Served with chips and salad.	
Scallopini ai Funghi	\$30.90
Tender medallions of baby beef fillet, pan fried in a creamy mushroom sauce, served on roasted saffron herb potatoes and grilled mixed vegetables.	
Cotoletta alla Siciliana	\$29.90
Tender golden brown, flattened and crumbed veal steak, topped with eggplant, grilled onion, Napolitana sauce and melted cheese, served with saffron herb potatoes.	
Tenerone all'Antica	\$36.90
The most tender rib-eye, grilled to your perfection and served with your choice of our Sicilian dressing, green peppercorn or mushroom sauce on gourmet potatoes, baby carrots, beetroot and stringless beans.	
Reef and Beef	\$37.90
Black Angus Scotch fillet grilled to your perfection served on gourmet potatoes, baby carrots, beetroot and stringless beans in our famous creamy garlic prawn sauce.	
Involtini Giuletta e Romeo	\$31.90
This pair of rolled chicken breast fillets stuffed with prawns, mushrooms, breadcrumb and herbs will truly delight! Served in a garlic and creamy mushroom sauce, topped with our sensational garlic bread and saffron herbed potatoes.	
Pollo alla Parmigiana	\$29.90
Golden brown crumbed chicken breast topped with ham, Napolitana sauce and melted cheese served on saffron herbed potatoes and mixed grilled vegetables.	
Anatra all'arancia (Duck a l'Orange)	\$33.90
Duck Maryland slowly cooked in orange juice, white wine and herbs. Served with mushroom and asparagus risotto and orange reduction.	

CONTORNI (SIDE DISH)

Verdure del Giorno	\$7.50
Mixed seasonal grilled vegetables served with Sicilian Dressing.	
Patate al Forno	\$5.50
Oven roasted potatoes tossed with extra virgin olive oil, garlic and rosemary.	
Asparagus	\$6.90
Blanched asparagus served with shaved parmesan cheese and drizzled with extra virgin olive oil.	

LE PASTE

Linguini Trio \$24.90
Flat, thin pasta tossed with chicken, prawns, Italian sausage, shredded spinach, cherry tomatoes, garlic and extra virgin olive oil with bocconcini on top.

Penne alla Vodka \$22.90
Short tube pasta cooked in a Napolitana sauce with marinated chicken pieces, asparagus, vodka, cream, with toasted almonds sprinkled on top and parmesan cheese.

Linguine Esotica \$23.90
Flat, thin pasta served with chicken, avocado, mushrooms, and sun-dried tomatoes, cooked in garlic, white wine cream sauce and topped with parmesan cheese.

Spaghetti alla Marinara \$24.90
Spaghetti tossed with tiger prawns, fish pieces, scallops, local mussels, tender calamari and garlic in a Napolitana sauce.

Penne Amatriciana \$22.90
Short tube pasta tossed with Italian sausage, olives, chilli, shredded spinach, fresh tomatoes, extra virgin olive oil and topped with bocconcini.

Gnocchi alla Toscana \$24.50
Homemade delight, potato dumplings, served with Italian sausage, mushrooms, roasted capsicum, olives and cherry tomatoes in a white wine, cream sauce and parmesan cheese.

Fettuccine ai Gamberi \$24.90
Flat, thin pasta tossed with tiger prawns in fresh tomatoes, asparagus, garlic, chilli, touch of tomato sugo and cream.

Involtini di Maccheroni* \$22.90
The house specialty! Homemade maccheroni tossed in a Napolitana sauce, enveloped in slices of eggplant and topped with baked ricotta, served with salad.

Tortelloni alla Cremonese \$23.90
Fresh ring shaped pasta filled with veal and chicken tossed in a delicious cream, bacon and mushroom sauce and parmesan cheese.

Ravioli allo Zafferano* \$21.90
Pillow shaped parcels of fresh pasta, filled with spinach and ricotta, served in a tantalising cream and saffron sauce with sliced spinach, basil and finished with a sprinkling of ground pistachio nuts.

Spaghetti alla Bolognese \$21.50
Spaghetti cooked in rich meaty authentic Italian sauce and served with parmesan cheese.

Spaghetti Aglio, Olio e Pepperoncino* \$18.90
An Italian tradition. Garlic, fresh chilli, olive oil, fresh parsley and parmesan cheese.

LE PIZZE

Margherita* \$15.90
Whole peeled tomato sauce and mozzarella cheese and finished with sliced basil.

Castellana (Meat lovers) \$22.90
Whole peeled tomato sauce, mozzarella cheese, bacon, chicken, spicy Italian sausage, ham and grilled onion.

Calabrese \$21.50
Whole peeled tomato sauce, mozzarella cheese, hot Italian sausage, roasted capsicum, black olives and fresh chilli.

Esotica (Hawaiian) \$19.90
Whole peeled tomato sauce, mozzarella cheese, ham and pineapple.

Vegetariana* \$17.90
Whole peeled tomato sauce, mozzarella cheese, eggplant, fresh chopped tomatoes, grilled capsicum, mushrooms and sprinkle of feta cheese.

Al Salmone \$22.90
Whole peeled tomato sauce, mozzarella cheese, smoked salmon, sliced avocado, Spanish onion and capers.

Campagnola \$19.90
Whole peeled tomato sauce, mozzarella cheese, ham and fresh mushrooms, finished with extra virgin olive oil.

Calzone \$19.90
Enclosed pizza with whole peeled tomato sauce, mozzarella cheese, chicken pieces, mushrooms and fresh chopped tomatoes.

Sant' Angelo \$20.90
Whole peeled tomato sauce, mozzarella cheese, prosciutto, shaved parmesan, fresh rocket and drizzled with extra virgin olive oil.

Pizza Marinara \$22.90
Whole peeled tomato sauce, mozzarella cheese and topped with marinated mixed seafood and drizzled with extra virgin olive oil.

Pizza di Gamberi \$21.90
Whole peeled tomato sauce, mozzarella cheese, garlic prawns, cherry tomatoes, feta cheese and fresh rocket.

Capricciosa \$20.90
Whole peeled tomato sauce, mozzarella cheese, ham, fresh mushrooms, artichokes and a whole egg in the centre.

Pollo Fantasia \$21.90
Whole peeled tomato sauce, mozzarella cheese, marinated chicken tenderloin, spinach, sliced avocado and topped with mayonnaise.

***Denotes Vegetarian dishes**

INSALATE - SALAD

- Insalata di Pollo** \$21.90
Grilled chicken tenderloin served on a bed of fresh mixed lettuce with semi-sun dried tomatoes, Spanish onion, cucumber, capsicum, and pistachio nuts in our own special Sicilian dressing.
- Insalata di Calamari** \$20.90
Crispy and delicious calamari rings on a bed of tomatoes, avocado, cucumber, red onion, capsicum, mixed lettuce and our own special Sicilian dressing.
- Insalata di Gamberi** \$21.50
Grilled tiger prawns served on a bed of mixed green lettuce with fresh tomatoes, cucumber, Spanish onion, grilled artichokes and Sicilian dressing.
- Insalata Greca*** \$13.90
Fresh, mixed green lettuce with cucumber, tomatoes, red onion, capsicum, black olives and feta cheese. Tossed with Italian dressing.
- Insalata Cesare** \$21.90
Crispy Cos lettuce tossed with grilled chicken, crispy bacon, oven baked croutons in our own Caesar dressing, shaved parmesan and finished with anchovies.
- Insalata Caprese *** \$13.90
Freshly sliced tomatoes and bocconcini decorated with kalamata olives, fresh basil and drizzled with extra virgin olive oil.
- Insalata Mista*** \$9.90
Fresh mixed green lettuce, cucumber, tomatoes, red onion and capsicum tossed with our own Italian dressing.

DESSERT

- Tiramisu della Mamma** \$9.50
4 sponge finger biscuits drizzled with a liqueur flavoured espresso syrup, topped with mascarpone.
- Crepes Suzette** \$10.50
Crepes prepared with orange juice and brandy flavoured sauce, served with gelato ice cream.
- Cream Brulee** \$10.50
Vanilla bean cream brulee with brandy flavoured sauce, served with gelato ice cream.
- Poached Pear** \$9.50
Poached pear served with vanilla bean ice cream and chocolate sauce.
- Apple Crumble** \$9.50
Apple crumble served with vanilla bean ice cream.
- Panna Cotta** \$9.90
Vanilla bean Panna Cotta with mixed berry compote, served with gelato ice cream.
- Gelate e Sorbetto (2 scoops)** \$5.50
(99% fat free sorbets)
Vanilla Bean, Chocolate, Strawberry, Banana, Pistachio, Mango Sorbet.
- Selection of Cakes (see display)** \$9.50
Served with ice cream.
- Feature Desserts** \$7.90
- Peach Fantasia**
Peaches and peach liqueur with traditional gelato and a chocolate centre, dipped in natural coloured chocolate and hand painted.
- White Truffle**
An elegant ball of rich vanilla bean ice cream rolled in a refined rush of white chocolate, coconut and biscotti.
- Marroncino**
Mint gelato, encased in chocolate gelato, covered in mint pieces and chocolate.
- Tartufo**
A rich chocolate gelato with fresh cream and marinated fruits in the centre encased in a delicious chocolate coating.
- Cassata**
This ever popular desert is a blend of chocolate and nougat gelato with a centre of fresh cream, fruit, nuts, granulated nougat and a sponge centre.
A tradition in Italy.

*Denotes Vegetarian dishes
Minimum \$20 for EftPOS
All prices are inclusive of GST
10% SURCHARGE FOR PUBLIC HOLIDAYS
BYO is for wine only, corkage \$3 per person.

www.anticocaffe.com.au