

Benvenuti Welcome

our story

In the year 2010, a culinary dream was ignited by Luca, a fervent aficionado of Neapolitan-style pizza and vintage automobiles. As he gazed upon a 1982 Volkswagen Kombi, the spark of inspiration struck: why not mount a pizza oven on the back of this iconic vehicle?

Fate intervened through Luca's friendship with Renzo, a serendipitous connection that introduced him to Michelangelo (a.k.a. Mike). United by their shared passion, Luca and Mike embarked on an audacious journey. Together, they pioneered Australia's first mobile pizza oven on a vintage Kombi, christened as "Pizzantica."

With rustic charm and traditional Italian flair, they roamed the streets of the Great South East, winning over hearts with each authentic, wood-fired creation.

An ardent following soon emerged, echoing for a permanent haven to savour their cherished pizza creations. The time had come to establish the flagship.

Antica isn't just a restaurant; it's a labour of love, a passion project that has grown from humble beginnings. Today, Mike, Luca & Renzo invite you to be a part of the story, to indulge in our little slice of history, and share in the timeless pleasure of artisanal Neapolitan-style pizza.

Monthly Specials



one bill per table
10% surcharge on Sundays

table service for orders and payments
cash tips go directly to your waiters
electronic tips are portioned between waiters, bar and kitchen staff

anticapizzeria.net.au | [@antica.wilston](https://www.instagram.com/antica.wilston) | (07) 3358 4150

Antipasti

starters

Burrata (200g or 400g)

burrata, seasonal fruits, san daniele prosciutto, macadamia, manuka honey recommended with pizza fritta (+13) 44 / 82

Formaggi

cheese board made with truffle manchego, provolone, pickles, manuka honey, and lavosh 22

Arancini

two truffle and mushroom arancini 16

Calamari Fritti

lightly fried baby calamari with lemon (imported origin) (gf) 22

Insalata Caprese

sunshine coast cherry tomatoes, buffalo mozzarella, basil 22

Patatine Fritte

steak style fries and tomato sauce 13

Tagliere

traditional share board, san daniele prosciutto, locally made salami, pistachio mortadella, truffle manchego, provolone, pickles, manuka honey, and pizza fritta **GF pizza fritta option (+5)** 44

Tuna Tartare

yellowfin tuna, avocado, balsamic glaze (imported origin) 23

Fiori di Zucchini

three tempura fried zucchini flowers filled with ricotta cheese and chives 21

Olives

mix of house marinated olives 10

Insalata Rucola

wild rocket & pear salad with shaved parmesan **vegan option** 13

Verdure a Vapore **vegan**

seasonal steamed green vegetables, garlic, olive oil 13

Pane è Salumi

bread and meats

Focaccia

pizza base, garlic, mozzarella, rosemary, olive oil (gf+5) **vegan option** 16

Prosciutto San Daniele

cured pork leg, aged 24 months 21

Pizza Fritta

fried pizza base (gf+5) 13

Pane Di Casa

ciabatta bread served with extra virgin olive oil and balsamic vinegar 13

Salami

locally made salami with byron aniseed myrtle and tasmanian pepper 15

Mortadella al Pistacchio

locally made pistachio mortadella 15

Pasta

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| Linguine allo Scoglio prawns, clams, scallops, mussels, napoli sauce, garlic, chilli, parsley (mixed origin seafood) | 33 |
| Moreton Bay Bug Linguine australian moreton bay bugs, napoli sauce, cherry tomato, garlic, chilli, parsley | 36 |
| Gnocchi ai Funghi e Tartufo house made potato gnocchi, mushrooms, truffle paste, truffle oil, cream, parmesan, parsley | 31 |
| Ragu D'Anatra Ravioli ricotta and orange ravioli, duck ragu, parmesan | 33 |
| Spaghetti alla Bolognese traditional pork and beef bolognese, parmesan | 29 |
| Fettuccine al Pesto <i>vegan</i> vegan basil pesto sauce, potato, vegan parmesan | 28 |
| Ravioli al Pomodoro <i>vegan</i> spinach, kale, mushroom ravioli, cherry tomato, garlic, napoli sauce, basil, vegan parmesan | 29 |

gluten free pasta / gluten free gnocchi substitute (+6)

Secondi

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| Pollo al Forno chicken breast filled with valpadana provolone, wrapped with san daniele prosciutto, served with salad (gf) add patatine fritte (+9) | 35 |
| Saltimbocca alla Romana milk fed veal scaloppine, san daniele prosciutto, sage, served with salad (gf) add patatine fritte (+9) | 42 |

Pizze

Antica Signature

Regina Diavola

40

our signature double (doppio) base,
spicy salami, roasted cherry tomato, stracciatella,
manuka honey, nduja

Pizza Rosse

Regina Margherita

tomato, buffalo mozzarella, oregano, basil, olive oil 28

Diavola

tomato, spicy salami, mozzarella 27
recommended extra: olives (+2) or
manuka honey (+3)

Capricciosa

tomato, ham, mushrooms, artichokes, black olives, mozzarella **vegan option** 28

Salsiccia

tomato, pork fennel sausage, caramelised onion, mozzarella 27

Calabrese

tomato, nduja, parmesan, mushrooms, smoked garlic oil, mozzarella 27

Cotto e Funghi

tomato, ham, mushrooms, mozzarella 26

Tutta Carne

tomato, ham, salami, mozzarella 27

Margherita

tomato, mozzarella, parmesan, basil, olive oil **vegan option** 24

Salamino

tomato, salami, mozzarella 27
recommended extra: manuka honey (+3)

Prosciutto

tomato, san daniele prosciutto, mozzarella, wild rocket, parmesan 30

Gamberi

tomato, prawns (imported), chilli, mozzarella 30

Napoletana

tomato, capers, anchovies, black olives, mozzarella 27

Parmigiana

tomato, eggplant, mozzarella, parmesan, basil **vegan option** 26

Tropicale

tomato, ham, grilled pineapple, mozzarella 26

Pizza Bianche

Pancetta

pancetta, provolone, mozzarella, rosemary 28

Quattro Formaggi

gorgonzola, provolone, mozzarella, parmesan, parsley 27

Waygu

porcini mushroom sauce, waygu bresaola, truffle lard, thyme 33

Stracciatella

mozzarella, stracciatella, san daniele prosciutto 30

Tartufo

mushrooms, ham, mozzarella, truffle oil, parsley **vegan option** 28

Dietaries

gluten free house made dough (+5)
non-dairy cheese substitute (+2)
buffalo mozzarella substitute (+2)

Dolci

dessert

Affogato

espresso, vanilla bean gelato, frangelico
non-alcoholic option (12) 18

Tiramisu

traditional house made tiramisu 16
gluten free option (+2)

Torta di Mele

italian style apple tart served with warm vanilla
custard 16

Fritelle

traditional northern italian fried doughnut with
raisins and apple, served with salted caramel gelato 18

Cannoli al Limoncello

cannoli filled with limoncello custard, topped with
macadamia and citrus 16

Gelato

served with hazelnut caramel brittle 12
flavours: vanilla, salted caramel, vegan chocolate

Bambini

Kids

Kids Margherita

tomato, mozzarella, olive oil 16

Kids Cotto

tomato, ham, mozzarella 17
recommended extra: grilled pineapple (+2)

Pizza e Patatine

french fries on a kids margherita 18

Kids Spaghetti Bolognese

traditional pork & beef bolognese 16

Kids Gelato

served with sprinkles. 8
flavours: vanilla, salted caramel, vegan chocolate.
add sauce chocolate or strawberry (+1)