

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?

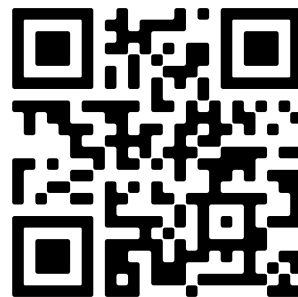
Fate intervened through Luca's friendship with Renzo, a serendipitous connection that introduced him to Michelangelo (a.k.a. Mike). United by their shared passion, Luca and Mike embarked on an audacious journey. Together, they pioneered Australia's first mobile pizza oven on a vintage Kombi, christened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

Antipasti

starters

Burrata (200g)

burrata, seasonal fruits, san daniele prosciutto, queensland macadamias, manuka honey (GF)
recommended with pizza fritta (+14)

46

Tagliere

san daniele prosciutto, locally made salami, pistachio mortadella, truffle manchego, provolone, olives, manuka honey, and pizza fritta (GF option +5)

49

Fiori di Zucchini

three fried zucchini flowers filled with ricotta cheese and chives (GF)

24

Tuna Tartare

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

23

Arancini

two truffle and mushroom arancini

16

Calamari Fritti

lightly fried baby calamari with lemon (imported origin) (GF)

22

Insalata Caprese

seasonal premium tomatoes, fior di latte mozzarella, basil-infused olive oil (GF)

22

Insalata Rucola

wild rocket & pear salad with shaved parmesan (GF)
vegan option

13

Broccolini

fried baby broccolini, lemon ricotta, shaved almonds (GF)

19

Olives

mix of house marinated olives (GF)

10

Formaggi

truffle manchego, provolone, manuka honey (GF)

22

Patatine Fritte

steak-style fries and tomato sauce (GF)

13

Pane e Affettati

breads and cured meats

Focaccia

pizza base, garlic, mozzarella, rosemary, olive oil (GF option +5)
vegan option

16

Pane di Casa

ciabatta bread served with extra virgin olive oil and balsamic vinegar

13

Prosciutto San Daniele

premium cured pork leg, aged 24 months (GF)

22

Salami

locally made salami with byron aniseed myrtle and tasmanian pepper (GF)

15

Pizza Fritta

fried pizza base
add parmesan and antica tomato sauce (+8)
(GF option +5)

14

Mortadella al Pistacchio

locally made pistachio mortadella (GF)

15

Pasta

Linguine ai Gamberi

australian prawns, garlic, chilli, cherry tomatoes, bisque, parsley 36

Linguine Moreton Bay Bug

australian moreton bay bugs, napoli sauce, bisque, cherry tomatoes, garlic, chilli, parsley 37

Gnocchi Funghi e Tartufo

potato gnocchi, mushrooms, truffle paste, truffle oil, cream, parmesan, parsley 32

Ravioli all'Ossobuco

ricotta and spinach ravioli, ossobuco ragù (slow-cooked crosscut beef shank), parmesan, parsley 33

Linguine al Ragù Antica

traditional pork and beef bolognese recipe, parmesan, served on linguine 31

Ravioli al Pomodoro

spinach, kale, mushroom ravioli, cherry tomatoes, garlic, napoli sauce, basil, parmesan 31
vegan option

gluten free pasta (+7), gluten free gnocchi (+7)

Secondi

Pollo al Forno

chicken breast filled with valpadana provolone, wrapped with san daniele prosciutto, served with salad 37

Bistecca 300g

grass-fed rib eye fillet (cube roll) cooked medium, red wine jus (GF) 59

available sides

patatine fritte (9)

insalata rucola (9)

broccolini (16)

Pizze

Antica Signature

Regina Diavola

40

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

Pizze Rosse

Regina Margherita

san marzano tomato, buffalo
mozzarella, oregano, basil, olive oil

30

Margherita

tomato, mozzarella, parmesan, basil,
olive oil

26

vegan option

Diavola

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

28

Salamino

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

28

Capricciosa

tomato, mozzarella, ham, baby king
mushrooms, artichokes, black olives,
vegan option

30

Prosciutto

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

32

Salsiccia

tomato, mozzarella, pork fennel
sausage, caramelised onion

27

Gamberi

tomato, mozzarella, australian
prawns, chilli, mozzarella

32

Calabrese

tomato, mozzarella, nduja, parmesan,
baby king mushrooms, smoked garlic
oil

27

Napoletana

tomato, mozzarella, capers, spanish
olasagasti anchovies, black olives

30

Cotto e Funghi

tomato, mozzarella, ham, baby king
mushrooms

28

Parmigiana

tomato, mozzarella, eggplant,
parmesan, basil
vegan option

28

Tutta Carne

tomato, mozzarella, ham, salami

28

Tropicale

tomato, mozzarella, ham, grilled
pineapple

28

Pizze Bianche

Pancetta

mozzarella, provolone, pancetta,
rosemary

28

Stracciatella

mozzarella, stracciatella, san daniele
prosciutto

31

Wagyu

mozzarella, porcini mushroom sauce,
wagyu bresaola, truffle lard, thyme

33

Tartufo

mozzarella, baby king mushrooms,
ham, mozzarella, truffle oil, parsley
vegan option

29

gluten free house made dough (+5), non-dairy cheese substitute (+3),
buffalo mozzarella substitute (+3)

Dolci

dessert

Affogato

merlo espresso, vanilla bean gelato, 18
Frangelico (GF) non-alcoholic option (12)

Tiramisu

traditional house made tiramisu 16

Panna Cotta

vanilla panna cotta, mango coulis (GF) 14

Lemon Sorbetto

lemon sorbet served in a lemon, custard and 20
almond-mint biscotti

Cannoli alla Cioccolato

two traditional cannoli, chocolate filling, 16
macadamia, citrus

Gelato alla Macadamia

vanilla gelato, queensland macadamias, 15
queensland macadamia oil, sea salt (GF)

Gelato

vanilla, nutella, pistachio or lemon sorbet 13
served with caramelised almond

Bambini

Kids

Kids Margherita

tomato, mozzarella, olive oil 17

Kids Cotto

tomato, ham, mozzarella 19

Pizza e Patatine

french fries on a kids margherita 20

Kids Antica Ragu

traditional pork & beef bolognese served on 17
linguine

Kids Gelato

served with sprinkles 8
vanilla, nutella, pistachio or lemon sorbet