

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?

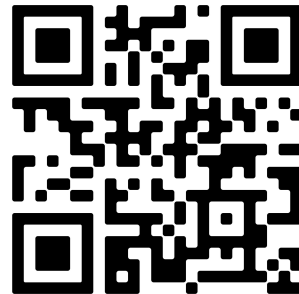
Fate intervened through Luca's friendship with Renzo, a serendipitous connection that introduced him to Michelangelo (a.k.a. Mike). United by their shared passion, Luca and Mike embarked on an audacious journey. Together, they pioneered Australia's first mobile pizza oven on a vintage Kombi, christened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

Monthly Specials



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 or 400g) burrata, seasonal fruits, san daniele prosciutto, macadamia, manuka honey recommended with pizza fritta (+13)	44 / 82	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
Formaggi cheese board made with truffle manchego, provolone, pickles, manuka honey, and lavosh	22	Tuna Tartare yellowfin tuna, avocado, balsamic glaze	23
Arancini two truffle and mushroom arancini	16	Fiori di Zucchini three tempura fried zucchini flowers filled with ricotta cheese and chives	21
Calamari Fritti lightly fried baby calamari with lemon (gf)	22	Olives mix of house marinated olives	10
Insalata Caprese sunshine coast cherry tomatoes, buffalo mozzarella, basil	22	Insalata Rucola wild rocket & pear salad with shaved parmesan vegan option	13
Patatine Fritte steak style fries and tomato sauce	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	Pane Di Casa ciabatta bread served with extra virgin olive oil and balsamic vinegar	13
Prosciutto San Daniele cured pork leg, aged 24 months	21	Salami locally made salami with byron aniseed myrtle and tasmanian pepper	15
Pizza Fritta fried pizza base (gf+5)	13	Mortadella al Pistacchio locally made pistachio mortadella	15

Pasta

Linguine allo Scoglio	
prawns, clams, scallops, mussels, napoli sauce, garlic, chilli, parsley	33
Moreton Bay Bug Linguine	
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 vegan	
vegan basil pesto sauce, potato, vegan parmesan	28
Ravioli al Pomodoro vegan	
spinach, kale, mushroom ravioli, cherry tomato, garlic, napoli sauce, basil, vegan parmesan	29

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

Secondi

Pollo al Forno	
chicken breast filled with valpadana provone, 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, 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 18
non-alcoholic option (12)

Tiramisu

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

Torta di Mele

italian style apple tart served with warm 16
vanilla custard

Fritelle

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

Cannoli al Limoncello

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

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)