

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

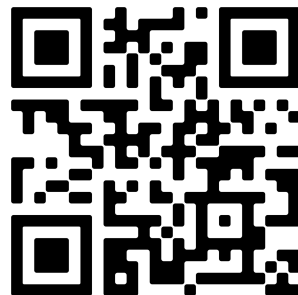


table service for orders and payments
cash tips go directly to your waiters
electronic tips are portioned between waiters, bar and kitchen staff

Antipasti

starters

Burrata (200g or 400g)

burrata, seasonal fruits, san danielle prosciutto, macadamia, manuka honey (gf)
recommended with pizza fritta (+13) 42 / 79

Tagliere

traditional antipasti share board made with san danielle prosciutto, locally made salami, pistachio mortadella, truffle manchego, provolone, pickles, manuka honey, and pizza fritta 44

Calamari Fritti

lightly fried baby calamari with lemon (gf) 20

Roman Style Artichokes

two fried artichokes, chickpea puree, lemon oil, paprika, mint (gf) 18

Arancini

three truffle & mushroom arancini (gf) 16

Fiori di Zucchini

three fried zucchini flowers filled with goats cheese, topped with olive tapenade and rocket pesto 21

Insalata Caprese

sunshine coast cherry tomatoes, buffalo mozzarella, basil, garlic bread crumb 18

Olives

mix of house marinated olives 9

Formaggi

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

Pane è Salumi

bread and meats

Focaccia con Formaggio

pizza base, garlic, mozzarella, rosemary, olive oil (gf+5) 15

Pizza Fritta

fried pizza base (gf+5) 13

Prosciutto San Daniele

cured pork leg, aged 24 months 17

Salami

locally made salami with byron aniseed myrtle and tasmanian pepper 14

Mortadella al Pistacchio

locally made pistachio mortadella 15

Pasta

Linguine allo Scoglio	
prawns, clams, scallops, mussels, napoli sauce, garlic, chilli, parsley	31
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	29
Ravioli al Ragu D'Anatra	
ricotta and orange ravioli, duck ragu, parmesan	30
Spaghetti alla Bolognese	
traditional pork and beef bolognese, parmesan	26

gluten free pasta / gluten free gnocchi substitute (+5)

Secondi

Pollo al Forno	
chicken breast filled with valpadana provolone, wrapped with san daniele prosciutto, served with salad (gf) add patatine fritte (+9)	34
Saltimbocca alla Romana	
milk fed veal scaloppine, san daniele prosciutto, sage, served with salad (gf) add patatine fritte (+9)	42

Contorni

sides

Insalata Rucola	
wild rocket & pear salad with shaved parmesan	13
Patatine Fritte	
steak style fries and tomato sauce	10
Verdure a Vapore	
seasonal steamed green vegetables, garlic, olive oil	13

Pizze

Antica Signature

52

our signature long pizza
half tomato, burrata, balsamic pearls, basil.
half seasonal fruits, goats cheese, manuka
honey, mozzarella

Pizza Rosse

Regina Margherita

tomato, buffalo mozzarella, oregano, basil, olive oil 26

Diavola

tomato, spicy salami, mozzarella 26
recommended extra: olives (+2) or
manuka honey (+2)

Capricciosa

tomato, ham, mushrooms, artichokes, black olives, mozzarella 27

Salsiccia

tomato, pork fennel sausage, caramelised onion, mozzarella 26

Calabrese

tomato, nduja, parmesan, mushrooms, smoked garlic oil, mozzarella 26

Cotto e Funghi

tomato, ham, mushrooms, mozzarella 24

Tutta Carne

tomato, ham, salami, mozzarella 26

Margherita

tomato, mozzarella, parmesan, basil, olive oil 22

Salamino

tomato, salami, mozzarella 26
recommended extra: manuka honey (+2)

Prosciutto

tomato, san daniele prosciutto, mozzarella, wild rocket, parmesan 28

Gamberi

tomato, prawns, chilli, mozzarella 28

Napoletana

tomato, capers, anchovies, black olives, mozzarella 26

Parmigiana

tomato, eggplant, mozzarella, parmesan, basil 24

Tropicale

tomato, ham, grilled pineapple, mozzarella 25

Pizza Bianche

Pancetta

pancetta, taleggio cheese, mozzarella, rosemary 26

Quattro Formaggi

gorgonzola, taleggio, mozzarella, parmesan, parsley 26

Patate

ham, potato, onions, mozzarella, rosemary 26

Stracciatella

mozzarella, stracciatella, san daniele prosciutto 27

Tartufo

mushrooms, ham, mozzarella, truffle oil, parsley 27

Dietaries

gluten free house made dough (+5)
non-dairy cheese substitute (+4.5)
buffalo mozzarella substitute (+4)

Dolci

dessert

Affogato

espresso, vanilla bean gelato, frangelico 18

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 10
flavours: vanilla, salted caramel, hazelnut,
vegan vanilla, vegan chocolate

Moka Caffè

traditional italian coffee served with house 12 / 24
made cantucci

Vegan Dolci

Vegamisu

traditional style tiramisu (gf) 17

Vegan Cannoli

cannoli filled with pistachio custard, topped 20
with chocolate and citrus

Torta al Cioccolato

dense chocolate tart with maraschino cherry 16
sauce(gf)

Gelato

flavours: vanilla, chocolate 10

Bambini

Kids

Kids Margherita tomato, mozzarella, olive oil	14
Kids Cotto tomato, ham, mozzarella recommended extra: grilled pineapple (+2)	16
Pizza e Patatine french fries on a kids margherita	16
Kids Spaghetti Bolognese traditional pork & beef bolognese	15
Kids Gelato served with sprinkles. flavours: vanilla, salted caramel, hazelnut, vegan vanilla, vegan chocolate. add sauce chocolate or strawberry (+1)	6.5

Non-Alcoholic Drinks

Kids

Lemon Lime Bitters sprite, lime cordial, and angostura bitters	5.5
Chinotto s.pellegrino italian bitter orange soft drink	5.5
Juice apple or orange	5
Ginger Beer bundaberg	5
Soft Drinks coke, coke zero, fanta, sprite	4.5

Vegan Menu

Vegan Antipasti

Vegan Fiori Di Zucchini three fried zucchini flowers topped with olive tapenade and rocket pesto	19	Vegan Arancini three truffle and mushroom arancini (gf)	16
Vegan Focaccia pizza base, garlic, rosemary, olive oil add: vegan cheese (+4.5)	13	Vegan Insalata Rucola wild rocket & pear salad, shaved parmesan	12
Vegan Verdure seasonal steamed green vegetables, garlic, olive oil	13	Vegan Artichokes two fried artichokes, chickpea puree, lemon oil, paprika, mint (gf)	18

Vegan Pasta

Vegan Linguine al Tartufo fresh mushrooms, truffle paste, truffle oil, cream, parmesan	27	Vegan Bolognese traditional style bolognese, parmesan	26
Vegan Fettuccine al Pesto fresh pasta, basil pesto sauce, potato, parmesan	27	Vegan Ravioli al Sugo di Pomodoro kale truffle ravioli, cherry tomato, garlic, napoli sauce, basil	27

Vegan Pizza

Vegan Margherita tomato, mozzarella, parmesan, pesto, basil, olive oil	22	Vegan Salsiccia tomato, sausage, caramelised onion, mozzarella	24
Vegan Parmigiana tomato, eggplant, mozzarella, parmesan, basil	24	Vegan Capricciosa tomato, mushrooms, artichokes, black olives, mozzarella	25
Vegan Tartufo mushrooms, mozzarella, truffle oil, parsley	25		

