

ANTICO FORNO MENU

Starters

Pane alla griglia: chargrilled wood oven bread lightly rubbed with garlic and EVOO	10.0
Polenta chips: parmesan & rosemary polenta chips lightly crumbed and fried	19.0
Arancini: roman suppli' style street food rice balls filled with mixed cheeses, lightly crumbed and fried	19.0
Calamari Fritti: lightly dusted and fried salt and pepper squid	25.0
Burrata Caprese: burrata served with heirloom tomatoes, fresh basil, crusty bread and salsa verde	25.0

Pasta

Ravioli Bolognese: ravioli tossed in a rich tomato sauce with pork and veal mince, EVOO, fresh herbs	24.0
Gnocchi alla Sorrentina: oven baked home made gnocchi Napolitana topped with fior di latte & pecorino	30.0
Gnocchi Gorgonzola: oven baked home made gnocchi with Gorgonzola sauce, sage, fior di latte & pecorino	30.0
Tortellini alla panna: meat filled tortellini in a cream sauce with bacon, mushroom, parsley, garlic & pepper	27.0
Penne puttanesca: penne tossed in a rich tomato sauce with garlic, parsley, olives, anchovies & chilli	25.0
Linguine Vongole: fresh Australian cockles, in EVOO, garlic, cherry tomatoes, chilli, anchovies, white wine	38.0
Fettuccine Gamberi: egg fettuccine tossed in a tomato passata & fish stock, with sauteed large prawns, garlic, basil, EVOO & fresh parsley	38.0
Eggplant Parmigiana: layers of eggplant, napolitana sauce, bread crumbs, mozzarella, parmesan, basil	27.0

GLUTEN FREE PENNE AVAILABLE \$5.00 extra

Mains

Chicken or Veal Cotoletta: lightly crumbed and served with chips & onion rings, (make it a parm \$3 extra)	28.0
*Southern Style Chicken Burger: buttermilk fried chicken, american cheddar cheese, jalepino, crispy bacon slaw & chimminaise, served with sweet potato fries	24.0
*Ultimate Grilled Texan Burger: flame grilled burger, american cheddar cheese, lettuce, tomato, gherkins, crispybacon, onion rings, house made burger sauce, served with fries	24.0
Costole di Maiale: slow cooked and chargrilled pork ribs (bbq sauce optional) served with chips & slaw	40.0
Bistecca alla Fiorentina: tuscan style chargrilled 600g dry aged t-bone 28 day, served with broccolini & potatoes	48.0
Grigliata di Carne / Meat platter: combination of veal & chicken skewers, pork ribs, lamb chops, calabrese sausage, steak, smashed potatoes	130.0
Calamari alla Griglia: chargrilled SA squid, marinated in a lemon herb oil, served with broccolini & potatoes	38.0
Barramundi: pan fried crispy skin Australian barramundi served on a bed of freekeh and a zesty sicilian yogurt	38.0
Gamberi alla Griglia: chargrilled South Australian king prawns served with grilled fennel & potatoes	42.0

Sides & Salads

Bowl of Chips: served with aioli or ketchup	10.0
Smashed potatoes: twice cooked & fried smashed potatoes with rosemary salt	13.0
Broccolini: lightly blanched with fresh garlic & a hint of fresh chilli, lemon zest, EVOO	15.0
Spicy onion rings: sweet onions in a crispy batter and sprinkled with a spicy house made chimichurri powder	13.0
Insalata mista: mixed green leaf lettuce, with cucumber, tomato & red onion	16.0
Radicchio & fennel: radicchio lettuce and fresh fennel with a sticky white balsamic dressing	16.0

Desserts

Ice-cream: vanilla or chocolate	7.0
Affogato: vanilla ice-cream topped with a shot of espresso coffee	11.0
Affogato corretto: vanilla ice-cream topped with a shot of espresso coffee and a shot of frangelico	17.0
Limoncello flute: sicilian lemon gelato swirled with limoncello and served in a glass flute	15.0
Tiramisu: italian traditional tiramisu'	15.0
Chocolate pudding: warm chocolate pudding with a decadent chocolate sauce	13.0
Sticky-date pudding: warm sticky-date pudding with a rich butterscotch sauce	13.0

Coffee & Tea

Short Black	2.5
Long Black	3.0
Macchiato	3.0
Flat White / Cappuccino	3.5
Latte	4.0
Hot Chocolate	3.5
Tea	3.0

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Traditional Pizza

Margherita: tomato, mozzarella, fresh basil, fior di latte, EVOO			12"	23.0
Napolitana: tomato, mozzarella, fresh basil, fior di latte, olives, anchovies, garlic, oregano, EVOO				24.0
Hawaiian: tomato, mozzarella, shredded leg ham, pineapple				24.0
Diavola: tomato, mozzarella, capsicum, pepperoni, onion, olives, chilli				25.0
Meatlovers: tomato, mozzarella, shredded leg ham, pepperoni, bacon				25.0
Special: tomato, mozzarella, shredded leg ham, pepperoni, capsicum, mushroom, olives, anchovies				25.0
BBQ Chicken: tomato, mozzarella, bbq sauce, roast chicken				26.0
Calzone Rustico: folded pizza filled with ham, mozzarella, mushrooms, pepperoni, capsicum, olives,	9"	12"		
served with bolognese or napolitana sauce	22.8			27.8

Gourmet Pizza

Calabrese: tomato, mozzarella, pepperoni, fried green peppers, ricotta, fresh chilli, fior di latte				27.0
Italiano: tomato, mozzarella, pepperoni, anchovies, olives, fresh tomato, fior di latte				27.0
La Spezia: cream base, mozzarella, prosciutto, large prawns, spring onions, fior di latte, shaved parmesan				30.0
Portofino: pesto base, mozzarella, large prawns, red onion, fresh tomato, fior di latte				29.0
Mare & Monti: large prawns, mixed wild mushrooms, basil, fresh chilli, fior di latte				30.0
Chorizo & Prawn: tomato, fior di latte, large prawns, chorizo, fresh chilli, garlic, basil				32.0
<i>GLUTEN FREE PIZZA AVAILABLE \$5.00 extra</i>				

Wood Oven Pizza

MARGHERITA: san marzano tomato, fior di latte, fresh basil, oregano, EVOO				24.0
PROSCIUTTO: san marzano tomato, fior di latte, prosciutto, shaved parmesan, rocket, sticky balsamic				29.0
ORTOLANA: san marzano tomato, fior di latte, fresh basil, roasted capsicum, roasted eggplant, kalamata olives				26.0
CAPRICCIOSA: san marzano tomato, fresh basil, fior di latte, leg ham, pepperoni, kalamata olives, chilli				26.0
QUATTRO FORMAGGI: san marzano tomato, mozzarella, fresh sage, fior di latte, gorgonzola DOP, parmesan				26.0
SALSICCIA & ZOLA: san marzano, fior di latte, calabrese sausage, mushroom, gorgonzola, parmesan, porcini salt				29.0
PESCATORE: san marzano tomato, fior di latte, large prawns, calamari, fresh garlic, fresh parsley				29.0
SCHIACCIATA: EVOO, rosemary, garlic, oregano				17.0
BRUSCHETTA: cherry tomato medley, fresh basil, oregano, garlic, EVOO				18.0
<i>VEGAN CHEESE IS ALSO AVAILABLE \$3.00 extra</i>				

Whites & Sparkling

	Glass	Bottle
Brown Brothers Moscato	10	~
Brown Brothers Prosecco	10	~
Riposte Sauvignon blanc Adelaide Hills	10	47
Vickery Watervale Riesling Clare Valley	10	42
Anderson Hill Lenswood Chardonnay Adelaide Hills	~	47
Riposte The Stiletto Pinot Gris Adelaide Hills	10	42

Rose

D'Adimant LYV Grenache Syrah Languedoc IGP France	~	49
Woodstock Grenache Rose McLaren Vale	10	42

Reds

Riposte The Dagger Pinot Noir Adelaide Hills	10	47
Dowie Doole GT Grenache Tempranillo McLaren Vale	10	46
Maretti Nebbiolo DOC Piemonte Italy	~	50
Maretti Barolo DOC Piemonte Italy	~	70
Rockford Moppa Springs Grenache Mataro Barossa Valley	~	54
Woodstock Shiraz McLaren Vale	10	46
Teusner Riebke Shiraz Barossa Valley	10	48

Cocktails

Aperol Spritz	14
Negroni	18
Limoncello Spritz	16
Mojito	15
Tall, Dark & Handsome	15

Beers & Cider

Peroni Nastro 0.0%	10
Peroni Nastro 3.5%	10
Peroni Rossa	11
Corona	10
Coopers Pale Ale	11
Hahn SuperDry	11
Sommersby Apple / Pear Cider	9

Soft drinks

	Glass
Coke, No sugar, Sprite, Lift,	4
Chinotto, Aranciata rossa	5
Orange Juice / Apple Juice	4
Imported Sparkling / Still Mineral Water 750ml	8

**kitchen closes at 9pm*

****strictly NO SPLIT BILLS**

BYO Corkage per bottle \$25.00

10% surcharge applies for Sundays and Public Holidays