

ANTICO FORNO MENU

Starters

Pane alla griglia: chargrilled wood oven bread lightly rubbed with garlic and EVOO	13.0
Peperonata: rustic calabrese soffritto of red onion, capsicum, eggplant, tomato and garlic with pork & fennel sausage	19.0
Polenta chips: rosemary, parmesan and truffle polenta chips lightly crumbed and crispy fried	21.0
Arancini: roman suppli' street food rice balls filled with mixed cheeses and a hint of sage, lightly crumbed and fried	22.0
Calamari Fritti: lightly dusted and fried salt and pepper squid	26.0
Burrata Caprese: burrata served with heirloom tomatoes, fresh basil, crusty bread and salsa verde	26.0

Pasta

Ravioli Bolognese: ravioli tossed in a rich tomato sauce with pork and veal mince, EVOO, fresh herbs	26.0
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	32.0
Tortellini alla panna: meat filled tortellini in a cream sauce with bacon, mushroom, parsley, garlic & pepper	28.0
Penne puttanesca: penne tossed in a rich tomato sauce with garlic, parsley, olives, anchovies & chilli	27.0
Linguine Vongole: fresh Australian cockles, in EVOO, garlic, cherry tomatoes, chilli, anchovies, white wine	39.0
Fusilli Aragosta: home made fusilli, Australian lobster meat, anchovies, chilli, peeled tomatoes & a dash of cream	42.0
Penne Boscaiola: penne tossed in a rich tomato sauce with olives, mushroom, basil, EVOO & cracked pepper	27.0
Fusilli Amatriciana: fresh tomato sauce, sauteed onion, bacon, basil, fresh chilli, EVOO	28.0
GLUTEN FREE PENNE AVAILABLE \$5.00 extra	

Mains

Chicken or veal cotoletta: lightly crumbed and served with chips & salad (make it a parmi \$3 extra)	30.0
*Southern Style Chicken Burger: buttermilk fried chicken, american cheddar cheese, jalepeno, crispy bacon slaw & chimminaise, served with fries	26.0
*Ultimate Grilled Texan Burger: flame grilled burger, american cheddar cheese, lettuce, tomato, gherkins, crispybacon, onion rings, house made burger sauce, served with fries	26.0
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	50.0
Calabrese Sausage Wheel: chargrilled pork & fennel sausage served with smashed potatoes & coral carrots	38.0
Chargrilled Quails: chargrilled local quails in salmoriglio and served with insalata mista & smashed potatoes	36.0
Grigliata di Carne / Meat platter: combination of lamb & chicken skewers, pork ribs, lamb chops, calabrese sausage, steak, smashed potatoes	140.0
Calamari alla Griglia: chargrilled SA squid, marinated in a lemon herb oil, served with broccolini & potatoes	40.0
Barramundi: pan fried crispy skin Australian barramundi served on a bed of freekeh and a zesty sicilian yogurt	40.0

Sides & Salads

Bowl of Chips: served with aioli or ketchup	13.0
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	17.0
Onion rings: sweet onions in a crispy batter and sprinkled with a spicy house made chimichurri salt	14.0
Insalata mista: mixed green leaf lettuce, with cucumber, tomato & red onion	17.0
Radicchio & fennel: radicchio lettuce and fresh fennel with a sticky white balsamic dressing	17.0

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: espresso, ladyfingers, mascarpone cream & cocoa	15.0
Hazelnut tartufo: a core of dark chocolate in hazelnut gelato and covered with paraline hazelnut & meringue	13.0

Coffee & Tea

Short Black	2.5
Macchiato	3.0
Latte	4.0
Hot Chocolate	3.5
Tea	3.0

ANTICO FORNO MENU

Traditional Pizza

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	27.0
BBQ Chicken: tomato, mozzarella, bbq sauce, roast chicken	27.0
Calabrese: tomato, mozzarella, pepperoni, fried green peppers, ricotta, fresh chilli, fior di latte	28.0
Italiano: tomato, mozzarella, pepperoni, anchovies, olives, fresh tomato, fior di latte	28.0
Portofino: pesto base, mozzarella, large prawns, red onion, fresh tomato, fior di latte	32.0
Mare & Monti: large prawns, mixed wild mushrooms, basil, fresh chilli, fior di latte	32.0
Chorizo & Prawn: tomato, fior di latte, large prawns, chorizo, fresh chilli, garlic, basil	32.0
Calzone Rustico: folded pizza filled with ham, mozzarella, mushrooms, pepperoni, capsicum, olives, served with bolognese or napolitana sauce	12" 30.0
GLUTEN FREE PIZZA AVAILABLE \$5.00 extra	

VEGAN PIZZA

MARGHERITA: tomato, vegan cheese, fresh tomato, fresh basil, evoo	27.0
ORTOLANA: tomato, vegan cheese, roasted, capsicum, roasted eggplant, kalamata olives, fresh basil	28.0
ITALIANO: tomato, vegan cheese, plant based sausage, fresh tomato, kalamata olives, fresh basil	30.0
CAPRICCIOSA: tomato, vegan cheese, mushroom, plant based sausage, artichokes, kalamata olives, fresh basil	30.0

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	28.0
CAPRICCIOSA: san marzano tomato, fresh basil, fior di latte, leg ham, pepperoni, kalamata olives, chilli	28.0
QUATTRO FORMAGGI: san marzano tomato, mozzarella, fresh sage, fior di latte, gorgonzola DOP, parmesan	28.0
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	32.0
BRUSCHETTA: cherry tomato medley, fresh basil, oregano, garlic, EVOO	18.0
VEGAN CHEESE IS ALSO AVAILABLE \$3.00 extra	

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
Riposte The Stiletto Pinot Gris Adelaide Hills	10	42

Rose

D'Adimant LYV Grenache Syrah Languedoc IGP France	10	49
Rockford Alicante Bouchet Barossa Valley	~	50

Reds

Riposte The Dagger Pinot Noir Adelaide Hills	10	47
Dowie Doole GT Grenache Tempranillo McLaren Vale	10	46
Maretti Nebbiolo DOC Piemonte Italy	~	55
Maretti Barolo DOC Piemonte Italy	~	70
Rockford Moppa Springs Grenache Mataro Barossa Valley	~	58
Teusner Riebke Shiraz Barossa Valley	10	48

Cocktails

Aperol Spritz	14
Negroni	16
Limoncello Spritz	15
Garibaldi	14
Tall, Dark & Handsome	15
Blue Grotto	16

Beers & Cider

Peroni Nastro 3.5%	10
Peroni Rossa	10
Corona	10
Hahn SuperDry	10
Apple / Pear Cider	9

Soft drinks

	Glass
Coke, No sugar, Sprite,	4
Chinotto, Aranciata rossa	5
Orange Juice / Apple Juice	4
Purezza premium Still / Sparkling water 750ml	6

*kitchen closes at 9pm

**strictly NO SPLIT BILLS

BYO Corkage per bottle \$25.00

10% surcharge applies for Sundays and Public Holidays