

MENÙ



ANTICA RICETTA

MANUKA
ACT | AUSTRALIA

Starters / Antipasto

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| ANTIPASTO | (SERVES 1) 18 (BIG) 40 |
| A GENEROUS SELECTION OF CURED MEATS AND MARINATED VEGETABLES SERVED WITH CRUSTY ITALIAN BREAD. | |
| ITALIAN BREAD AND OLIVES | 10 |
| MARINATED GREEN CALABRESE OLIVES SERVED WITH CRUSTY ITALIAN BREAD. | |
| BREAD, OIL AND VINEGAR | 9 |
| FRESH ITALIAN BREAD SERVED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR. | |
| CONDIMENTO | 9 |
| PIZZA BASE, EXTRA VIRGIN OLIVE OIL, GARLIC, HERBS AND MOZZARELLA CHEESE. | |
| OLIO SALE | 8 |
| PIZZA BASE, SEA SALT, HERBS AND EXTRA VIRGIN OLIVE OIL. | |
| GARLIC BREAD | 6 |
| SERVES 2 | |
| BOCCHERINI | 12 |
| TWO SLICES OF ITALIAN BREAD TOPPED WITH MARINATED VEGETABLES AND MELTED BOCCONCINI CHEESE. | |
| CHICKEN AND PESTO MELT | 12 |
| ITALIAN BREAD WITH BASIL PESTO, GRILLED CHICKEN, SUNDRIED TOMATOES AND MELTED CHEESE. | |
| ARANCINI SICILIANI | 12 |
| ARBORIO RICE, CHEESE, PEAS, BEEF AND PORK RAGU. | |

Bruschetta

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| BRUSCHETTA CAPRESE | 15 |
| TWO SLICES OF TOASTED ITALIAN BREAD RUBBED WITH FRESH GARLIC, TOPPED WITH FRESH TOMATOES, BOCCONCINI, BASIL AND EXTRA VIRGIN OLIVE OIL. | |
| MUSHROOM AND GOATS CHEESE BRUSCHETTA | 15 |
| TWO SLICES OF TOASTED ITALIAN BREAD RUBBED WITH FRESH GARLIC, SERVED WITH MARINATED MUSHROOMS, CRUMBED GOATS CHEESE AND EXTRA VIRGIN OLIVE OIL. | |
| BRUSCHETTA SALMONE | 17 |
| TWO SLICES OF TOASTED ITALIAN BREAD RUBBED WITH FRESH GARLIC, SERVED WITH MARINATED ZUCCHINI, BOCCONCINI, SMOKED SALMON AND EXTRA VIRGIN OLIVE OIL. | |

Gnocchi

*PLEASE NOTE THAT ALL OUR GNOCCHI CONTAIN FLOUR, PARMESAN CHEESE AND EGGS.
ALL GNOCCHI IS MADE FRESH IN-HOUSE SERVED WITH YOUR CHOICE OF SAUCE: BUTTER AND SAGE; OR
TOMATO AND BASIL; OR CREAMY PESTO SAUCE TOPPED WITH FRESHLY GRATED PARMESAN CHEESE.

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| POTATO GNOCCHI | 18 |
| RICOTTA GNOCCHI | 18 |
| BOLOGNESE SAUCE | 4 EXTRA |

Pasta

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| FRESH FETTUCINE | 16 |
| SERVED WITH YOUR CHOICE OF SAUCE: TOMATO AND BASIL; OR CREAMY PESTO SAUCE TOPPED WITH FRESHLY GRATED PARMESAN CHEESE. | |
| FETTUCINE BOLOGNESE | 17 |
| EGG FETTUCINE SERVED WITH OUR SLOW COOKED PORK AND BEEF BOLOGNESE SAUCE. | |
| FETTUCINE ALLA BOSCAIOLA | 23 |
| FETTUCINI SERVED WITH PORCINI MUSHROOMS, GARLIC, PARSLEY AND EXTRA VIRGIN OLIVE OIL. | |
| PASTA AI FUNGHI | 19 |
| FETTUCINE SERVED WITH MUSHROOMS, GARLIC, EXTRA VIRGIN OLIVE OIL AND A DRIZZLE OF WHITE TRUFFLE OIL. | |
| PAPPARDELLE CALABRESE | 19 |
| EGG PAPPARDELLE SERVED WITH A TOMATO SAUCE, ITALIAN SAUSAGE, ROASTED PEPPERS, OLIVES, OPTIONAL CHILLI, TOPPED WITH FRESH GRATED PARMESAN CHEESE. | |
| PRAWN PAPPARDELLE | 21 |
| EGG PAPPARDELLE SERVED WITH GARLIC PRAWNS, CHERRY TOMATOES, WHITE WINE AND OPTIONAL CHILLI. | |
| RAVIOLI CASALE | 20 |
| SPINACH AND RICOTTA RAVIOLI SERVED WITH A BUTTER AND PARMESAN SAUCE TOPPED WITH FRESH GRATED PARMESAN CHEESE. | |
| LASAGNA AL FORNO | 19 |
| MEAT LASAGNE MADE WITH OUR SLOW COOKED BEEF AND PORK RAGU, EGG PASTA, SERVED WITH A SALAD. | |
| SPINACH AND RICOTTA CANNELLONI | 18 |
| MADE WITH OUR HOUSE-MADE EGG PASTA, RICOTTA, PARMESAN CHEESE, BABY SPINACH AND SERVED WITH A SALAD. | |

Panino

HOUSE MADE WOOD FIRED OVEN BAKED BREAD.

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| DONIZETTI PANINO | 11 |
| PROSCIUTTO, CHEESE AND ROCKET. | |
| SALMON PANINO | 11 |
| SMOKED SALMON, RICOTTA, CAPERS AND MIXED SALAD. | |
| HAM, CHEESE AND TOMATO MELT | 11 |
| ITALIAN BREAD, SLICED LEG HAM, FRESH TOMATO AND MELTED CHEESE. | |

Salads / Sides

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| CHARGRILLED VEGETABLE SALAD | 15 |
| A MIX OF CHARGRILLED AND MARINATED VEGETABLES, MIXED SALAD, FRESH TOMATO, SERVED WITH SLICES OF CRUSTY ITALIAN BREAD. | |
| SIDE SALAD | (SMALL) 7 (LARGE) 10 |
| MIXED SALAD WITH FRESH TOMATO SERVED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINAIGRETTE. | |
| SORRENTO | 16 |
| CHERRY TOMATOES, BUFFALO MOZZARELLA, EXTRA VIRGIN OLIVE OIL, OREGANO, GARLIC AND BASIL. | |
| SAN DANIELE | 20 |
| ROCKET SALAD, BUFFALO MOZZARELLA, SAN DANIELE, TWO SLICES OF ITALIAN BREAD TOPPED WITH EXTRA VIRGIN OLIVE OIL.. | |

Pizza

*HOUSE MADE GLUTEN FREE QUINOA BASE AVAILABLE \$4 EXTRA. MAY CONTAIN TRACES OF GLUTEN.
EXTRA TOPPINGS \$3.

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| MARGHERITA | 18 |
| TOMATO, BUFFALO MOZZARELLA AND FRESH BASIL. | |
| SICILIANA | 19 |
| FIOR DI LATTE, ANCHOVIES, OLIVES, OREGANO AND CAPERS. | |
| DIAVOLA | 21 |
| FIOR DI LATTE, HOT SALAMI AND CAPSICUM. | |
| CAPRICCIOSA | 21 |
| FIOR DI LATTE, ITALIAN HAM, ARTICHOKE, MUSHROOMS AND OLIVES. | |
| CAMPAGNOLA | 21 |
| FIOR DI LATTE, GRILLED ZUCCHINI, EGGPLANT AND CAPSICUM. | |
| BOSCAIOLA | 21 |
| FIOR DI LATTE, MUSHROOM, CAPSICUM, EGGPLANT AND ITALIAN SAUSAGE. | |
| QUATTRO FORMAGGI | 21 |
| FIOR DI LATTE, GORGONZOLA, PARMESAN AND BUFFALO MOZZARELLA CHEESE. | |
| PRIMAVERA | 23 |
| BUFFALO MOZZARELLA, PRAWNS, CHERRY TOMATOES AND ROCKET. | |
| VULCANO | 25 |
| DOUBLE BASE, FIOR DI LATTE, CAPSICUM, OLIVES AND HOT SALAMI. | |
| FOCACCIA ANTICA RICETTA | 23 |
| EXTRA VIRGIN OLIVE OIL, SAN DANIELE PROSCIUTTO, BUFFALO MOZZARELLA AND CHERRY TOMATOES. | |
| PIEMONTESE | 21 |
| FIOR DI LATTE, GORGONZOLA, ONIONS, MUSHROOMS AND GRILLED ZUCCHINI. | |
| GOLOSONA | 21 |
| FIOR DI LATTE, GORGONZOLA, ROASTED POTATOES, SAUSAGE AND ROSEMARY. | |
| AGLIO | 8 |
| EXTRA VIRGIN OLIVE OIL, GARLIC AND PARSLEY. | |

Specials

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| GRILLED BIG PRAWNS | 27 |
| GRILLED PRAWNS SAUTÉED WITH WHISKY, SEASONED WITH OIL AND LEMON, WITH A SIDE OF SMOKED SALMON. | |
| ARANCINI MUSHROOMS | 14 |
| ARBORIO RICE AND MUSHROOMS. | |
| CALAMARI FRITTI | 16 |
| CALAMARI RINGS LIGHTLY BATTERED AND DEEP FRIED, TOPPED WITH SPICES, SALT AND PEPPER. | |
| RISOTTO ALLA MILANESE | 19 |
| RISOTTO WITH SAFFRON, PROSCIUTTO DI PARMA AND ASPARAGUS. | |
| FETTUCCINE CARBONARA | 19 |
| BACON, EGGS, PARMESAN CHEESE, PEPPER. | |
| FETTUCCINE CACIO E PEPE | 18 |
| HOUSE MADE FETTUCCINE SERVED WITH PARMESAN, PECORINO CHEESE, BLACK PEPPER AND FRESH RICOTTA. | |
| FETTUCCINE AL SALMONE | 19 |
| HOUSE MADE FETTUCCINE SERVED WITH SALMON, CREAM AND CAPERS. | |
| FETTUCCINE ALLA BOTTARGA | 22 |
| A SOUTHERN ITALIAN DELICACY. FETTUCCINE SERVED WITH ITALIAN CURED FISH ROE, LEMON ZEST, PRAWNS AND SPRING ONIONS. | |
| CHILLI GARLIC AND PRAWN RAVIOLI | 24 |
| HOUSE MADE RAVIOLI SERVED WITH A CREAMY TOMATO AND BASIL SAUCE. | |
| SALMON RAVIOLI | 24 |
| HOUSE MADE RAVIOLI SERVED WITH SALMON, AROMATIC LEMON BUTTER AND GARLIC. | |
| RISOTTO AI FUNGHI PORCINI | 20 |
| ARBORIO RICE, PORCINI MUSHROOM AND PARMESAN CHEESE. | |
| TORTELLONI AI FUNGHI PORCINI | 25 |
| TORTOLLONI PASTA FILLED WITH PORCINI MUSHROOM, GORGONZOLA CHEESE AND POTATO, SERVED WITH A BUTTER, HAZELNUT AND PARMESAN CHEESE SAUCE. | |
| PASTA MARINARA | 28 |
| MIX OF PRAWNS, MUSSELS, SQUID AND BASA WITH TOMATO SAUCE, GARLIC AND CHILI. | |

Drinks

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| FRESHLY SQUEEZED ORANGE JUICE | 5.5 |
| ICED CHOCOLATE | 5.5 |
| ICED COFFEE | 5.5 |
| MILKSHAKE (CHOCOLATE OR VANILLA) | 5 |
| SAN PELLEGRINO ARANCIATA ROSSA (SPARKLING BLOOD ORANGE BEVERAGE) | 5 |
| SAN PELLEGRINO LIMONATA (SPARKLING LEMON BEVERAGE) | 5 |
| SAN PELLEGRINO CHINOTTO (BITTER SWEET SICILIAN CHINOTTO ORANGE BEVERAGE) | 5 |
| MINERAL WATER 250ML | 4 |
| MINERAL WATER 500ML | 6 |
| MINERAL WATER 750ML | 8 |
| COKE 375ML | 4 |
| COKE ZERO 375 ML | 4 |

Beer

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| MASTRI BIRRAI | 15 |
| A GOLDEN AND CLOUDY IMPORTED ITALIAN BLONDE ALE, WITH A RICH AROMA HINTS OF LEMON BLOSSOM AND SUMMER FRUIT AND SPICY UNDERTONES. THIS BEER IS CONSIDERED AN ALL-ROUNDER BEER SUITED TO ALL DISHES INCLUDING APPETIZERS, PIZZA, FRESH CHEESES, FISH AND SHELL FISH. | |
| ALCOHOL VOLUME: 5% / 375ML | |
| PERONI PURO MALTO | 8 |
| IMPORTED ITALIAN FULL STRENGTH LAGER WITH A RICH CARAMEL AROMA AND VELVETY MOUTHFEEL. FULL BODIED BEER BEST ENJOYED WITH PASTA, RISOTTO, MEAT AND FISH DISHES. | |
| ALCOHOL VOLUME: 5.2% / 500ML | |
| PERONI DOPPIO MALTO | 8 |
| IMPORTED ITALIAN FULL STRENGTH DOUBLE MALT LAGER. FINE TASTE OF MALT AND CARAMEL WITH A DELICATE FRUITY AROMA. | |
| ALCOHOL VOLUME: 6.6% / 500ML | |
| PERONI LEGGERA | 8 |
| A LIGHT, CLEAN AND CRISP LOW CARBOHYDRATE AND CALORIE LAGER. | |
| ALCOHOL VOLUME: 3.5% / 330ML | |
| MENABREA | 9 |
| LIGHT BARLEY MALT FLAVOURED CRISP LAGER. FULL FLAVOURED AND REFRESHING. | |
| ALCOHOL VOLUME: 4.8% / 330ML | |
| ICHNUSA | 9 |
| BIRRA ICHNUSA, OR SIMPLY ICHNUSA, IS THE NAME OF A POPULAR SARDINIAN-MADE BEER, WHICH IS BREWED IN ASSEMINI, A TOWN NEAR THE SARDINIAN CAPITAL CAGLIARI. ICHNUSA IS A DELICIOUS EASY TO DRINK PALE LAGER. | |
| ALCOHOL VOLUME: 4.7% / 330ML | |