

Secondi (mains)

Cotoletta Milanese	39.5
Crumbed veal cutlets, with spaghetti napoletana	
Vitello ai Funghi	39.5
Veal scaloppini pan fried in a white wine creamy mushroom sauce, with a side of roasted vegetables	
Scaloppini al Marsala	39.5
Veal scaloppini pan fried with marsala & balsamic vinegar, with a side of roasted vegetables	
Pollo Saltimbocca	38
Pan fried chicken breast fillet with San Daniele prosciutto & sage tossed in white wine butter sauce, with rosemary baby potatoes & grilled broccolini	
Scalopini di Pollo al Marsala	38
Pan fried free range chicken breast in a creamy marsala sauce, with mashed potatoes & grilled broccolini	
Add mushrooms	2
Filetto di Manzo (MSA grade)	58
Char-Grilled beef eye-fillet, with mixed vegetables, topped with peppercorn or truffle mushroom sauce	
Pistachio Salmone (A)	38
Pistachio crumbed grilled salmon fillet, with mashed potatoes & broccolini, topped with creamy orange sauce	
Barramundi (A)	38
Grilled egg washed barramundi fillet topped with Bèarnaise sauce, & a side mixed green vegetables	
Cozze di Pomodoro (A)	
Fresh local mussels tossed with garlic & chilli in a light San Marzano tomato sauce, with a side of fresh bread	23(E)
.....	34(M)

Sides

Patate al Forno	9
Roasted potatoes with garlic & rosemary	
Truffle Mash	10
Mixed Roast Vegetables	10
Patate Fritte	10
French fries & truffle aioli	
Broccolini con mandorle e peperoncino (broccolini with almonds & chilli)	9

Insalata

Insalata Greca - Lettuce, tomato, cucumber, red onion, fetta, olives & homemade dressing.....	16
Pistachio Rucola e Pera - Rocket, pistachio, pear & shaved parmesan with balsamic vinaigrette & EVOO	18
Caprese - Sliced tomato, Italian buffalo mozzarella, fresh basil, EVOO & balsamic dressing.....	20

Kids

Spaghetti	18	Bambino Pizza	18
Bolognese, Napoletana or ham & cream sauce		Tomato sauce, mozzarella & chips on top	
Gnocchi	18	Chicken nuggets & chips	15
Bolognese, Napoletana or ham & cream sauce		Beer battered fish & chips	15



L'Antica
Trattoria

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Menu

portandovi sapori d'Italia

B.Y.O WINE: Tuesday - Thursday ONLY
Corkage - \$10 per bottle
NO SPLIT BILLING



Benvenuto



- L'Antica Trattoria is more than just your average pizza and pasta restaurant. Everything that leaves our kitchen is made with heart and hands. The tradition of Italian food lives in every dish we serve. At L'Antica Trattoria we use only the finest fresh local produce and products imported straight from Italy. Our pizza dough is rested for 48 hours. Pizzas are hand made using San Marzano Tomato sauce and Mozzarella fior di latte ingredients. We are committed to bringing you the flavors of Italy straight to your table.

Antipasto Entree

Cheesy Garlic Focaccia - pizza bread topped with mozzarella fior di latte, garlic, rosemary, oregano & EVOO	18
Grilled Haloumi Bruschetta - haloumi cheese topped with roasted capsicum, tomato, red onion, garlic & basil.....	22
Burrata Cheese - served on top of focaccia bread with San Daniele prosciutto & fresh pear	26
Mushroom Truffle Arancini - deep fried rice croquettes stuffed with mushroom, truffle, buffalo mozzarella, parmigiano reggiano & basil served with truffle aioli (3 x portion).....	22
Grilled Cacciatore - grilled handmade premium Italian cacciatore sausage, with marinated olives & feta on top of toasted ciabatta	22
Calamari Fritti (A) - Fried Salt & Pepper squid served with garlic chilli aioli	22(E) 30(M)
Beef Fillet Carpaccio - grilled ciabatta bread with beef fillet carpaccio, rocket & shaved parmesan with lemon truffle dressing	26
Antipasto - mixed selection Italian cold meats & cheeses, marinated olives with garlic ciabatta bread	22(x1) 38(x2)

Prim (Pasta)

All our pasta is freshly handmade daily
Gluten Free penne pasta \$ 3.50

Gnocchi di Zucca	30	Spaghetti Carbonara	30
Creamy pumpkin gnocchi tossed with crispy pancetta & feta cheese, topped with walnuts		Spaghetti tossed with onions, pancetta, egg yolk, pecorino cheese with a touch of cream	
Truffle Gnocchi (Vegetarian)	33	Pappadelle Beef Angus Ragu	32
Potato gnocchi tossed with porcini mushrooms & spinach, finished in the pizza oven with smoked provolone cheese & truffle oil		Fresh pappadelle tossed with homemade black angus bolognese in San Marzano tomato sauce	
Quattro Formagi Gnocchi (Vegetarian)	30	Pappadelle con Pollo	30
Potato gnocchi tossed in a four cheese cream sauce with a touch of San Marzano tomato sauce, finished in the pizza oven		Fresh pappadelle pasta tossed with chicken, fresh mushroom, sundried tomato & broccoli in a white creamy sauce	
Cavatelli Amatriciana	30	Duck Ravioli	33
Fresh cavatelli pasta tossed with pancetta, red onion, garlic & chilli in a light San Marzano tomato sauce		Duck & leek filled ravioli tossed with butter, sage, porcini mushrooms & spinach topped with parmigiano reggiano	
Cavatelli al Cartaccio (A)	38	Beef Angus Ragu Lasagne	28
Fresh cavatelli pasta tossed with mixed fresh seafood in a white wine garlic tomato sauce & EVOO, topped with pizza bread baked in the oven		Beef Cheek Ravioli	30
Tortelloni di Mare (A)	39	Slow braised beef cheek filled ravioli in a creamy mushroom truffle sauce	
Black ink stripped seafood filled tortelloni tossed with prawns, scallops & cherry tomatoes in a garlic cognac aglio sauce, topped with fresh rocket & pistachio		Risotto Funghi e Porcini (Vegetarian)	33
Crab Linguine (A).....	39	Risotto tossed with porcini & fresh mushrooms topped with parmigiano reggiano & truffle oil	
Fresh linguine tossed with crab meat, prawns & cherry tomatoes in a creamy basil pesto sauce		Risotto di Zucca (Vegetarian)	30
		Risotto tossed with pumpkin, spinach & walnuts topped with Greek feta cheese	
		Saffron Risotto Marinara (A).....	38
		Risotto tossed with mixed fresh seafood in a light tomato & bisque sauce	

Pizza Rossa

(San Marzano tomato sauce based)

Margherita (Vegetarian).....	26
San Marzano tomato sauce, buffalo mozzarella, fresh basil & EVOO	
Romana (M).....	28
San Marzano tomato sauce, mozzarella fior di latte, anchovies, capers & olives	
Prosciutto Funghi	28
San Marzano tomato sauce, mozzarella fior di latte, leg ham & champignon mushrooms	
Capricciosa	30
San Marzano tomato sauce, mozzarella fior di latte, artichokes, olives, leg ham & champignon mushrooms	
Calabrese	30
San Marzano tomato sauce, mozzarella fior di latte, hot Calabrese salami, roasted capsicum, olives, fresh chilli & basil	
San Daniele	34
San Marzano tomato sauce, mozzarella fior di latte, San Daniele prosciutto, fresh rocket & shaved parmigiano reggiano	
Diavola	30
San Marzano tomato sauce, mozzarella fior di latte, hot cacciatore sausage, 'Nduja (spicy salami spread), chorizo & fresh basil	
Apollo	30
San Marzano tomato sauce, mozzarella fior di latte, chicken, champignon mushrooms & smoked pancetta	
Suprema	34
San Marzano tomato sauce, mozzarella fior di latte, hot Calabrese salami, leg ham, smoked pancetta, chicken, champignon mushrooms & olives	

Pizza Rossa

(San Marzano tomato sauce based)

Bufalina (Vegetarian)	32
San Marzano tomato sauce, fresh buffalo mozzarella, cherry tomatoes, olives, fresh basil & oregano	
Verdura (Vegetarian)	28
San Marzano tomato sauce, mozzarella fior di latte, mixed grilled vegetables	
'Nduja	30
San Marzano tomato sauce, buffalo mozzarella, hot Calabrese salami, 'Nduja (spicy salami spread) & caramelised onion topped with fresh rocket	
Parmigiana	30
San Marzano tomato sauce, mozzarella fior di latte, fried eggplant, fresh Italian pork sausage, parmigiano reggiano & fresh basil	
L'Antica (A).....	38
San Marzano tomato sauce, mozzarella fior di latte, prawns, cherry tomatoes, zucchini & chilli topped with fresh rocket & parmigiano reggiano	

Pizza Bianca

(White pizza - no tomato sauce)

Funghi Porcini (Vegetarian)	32
Mozzarella fior di latte, porcini & champignon mushrooms, fresh buffalo mozzarella, herbs & truffle oil	
Burrata	34
Fresh burrata, San Daniele prosciutto, cherry tomatoes & rocket	
Quattro Formaggi (Vegetarian)	28
Mozzarella fior de latte, fresh buffalo mozzarella, gorgonzola & provolone topped with fresh rocket	

Calzone - Folded Pizza (optional open)

Calzone Sfizio	28
Mozzarella fior di latte, buffalo mozzarella, topped with fresh San Daniele prosciutto & rocket	
Calzone Principessa	28
San Marzano tomato sauce, mozzarella fior di latte, leg ham, spinach & champignon mushrooms	

*extra toppings

Olives, capers, anchovies, pineapple, rocket - \$2 each

Prawns (A), ham, pancetta, parma ham, sausage, chicken, vegetables - \$4.5 each

*extra fresh buffalo mozzarella - \$4

*Gluten Free pizzas available on request - \$ 3.5

We do not guarantee the 100% GF safety due to contamination as we cook pizzas in the same oven

Seafood Origin Australain (A) Imported (I) Mixed (M)