San Felice Water

Still (750ml)	8.5
Sparkling Water (750ml)	8.5

Soft Drinks

Coca Cola, Coca Cola Zero	6.5
Sprite, Fanta, Soda Water, Tonic Water Jug	11.5
Red Bull	6.5
Lemon Lime Bitters	7
Ginger Beer Jug	15
Chinotto	6.5
Orange, Apple, Pineapple Juice	6.5

Spirits With Mix

Jim Beam Bourbon, Smirnoff, Vodka, Gordons Gin & Pink Gin, Captain Morgan Spiced Rum, Bacardi White Rum, Jack Daniels, Red Label Whiskey — 15

Spirits By The Shot

Black Label, Jameson Whiskey	15
French Cognac	15
Blue Label Whiskey	28

Beers

Corona	12
Peroni Nastro Azzurro	12
Peroni Red Lager	12
Peroni Leggera	12
Crown Lager	12
Little Creatures Pale Ale	12
Strongbow Cider Original	12
Strawberry & Lime Rekorderlig Cider	14
Ginger Beer (Alcoholic)	14
Heineken (Alcoholic Free)	10

BYO WINE: TUESDAY-THURSDAY ONLY
CORKAGE: $10 PER BOTTLE
NO SPLIT BILLING

Mocktails

Watermelon Margarita — 12
Lime, Mint, Sparkling Water

Golden Tropical — 12
Passionfruit, Redbull, Fanta Orange
ADD: one shot of alcohol — 7.5

Cocktails

Amaretto Sour — 18
Lazzaroni Amaretto , Lemon, Egg White,

Ciao Bella — 18
Vodka, Peach Schnapps, Chambord, Cranberry Juice & Passionfruit

White Sangria — 18
White Wine, Sprite, Pineapple Juice, Fruits

Pina Colada — 18
Coconut Rum, Pineapple, Cream

Whiskey Sour — 18
Scotch Whiskey, Lemon, Egg White

L'Antica's Breeze — 18
Vodka, Pineapple, Cranberry Juice

Blue Lady — 18
Gin, Blue Curacao, Lemon, Egg White

Strawberry Mojito — 18
White Rum, Lime, Soda Water

Espresso Martini — 18
Coffee, Kahlua, Vodka

Chocolate Martini — 18
Vodka, Baileys, Milo, Milk

Aperitivi

Limoncello Sour — 16
Lazzaroni Limoncello, Valdo Prosecco, Soda

Negroni — 16
Gin, Campari, Sibona Civico 10 Vermouth

Aperol Spritz — 16
Aperol, Prosecco, Soda

'A tavola non si invecchia'

At the table with good friends and family and fine wines and delicious food one does not age!

Sparkling Wine

	region	glass/bottle
SPARKLING (AUSTRALIAN) – Castelli Estate Delicate mousse and attractive aromas of brioche, white peach & cashews with hints of strawberries	Denmark, WA	8.5/ 38.5
PROSECCO (ITALIAN) **PROSECCO ETICHETTA NERA DOC – Valdo** Delicate floral, pear and apple with a dry mineral finish	Veneto	9/40.5
MOSCATO D'ASTI DOCG – Il Bosseto Fruity, balanced acidity, sweet with a refreshing sparkle	Piedmont	10/48

Rosé

THE SUM ROSÉ – Castelli Estate A mix of lychees and ripe gooseberries. Smooth in the mouth with exuberant freshness	Mount Barker	10/42
SORE ROSE VALTENESI – CA'VERA Light pink, peach notes, silky, crisp finish with almond flavour	Piedmont	62

White Wine

FIANO SALENTO IGT – Capoforte Ripe fruit, citrus, chamomile, full-bodied, complex finish	Puglia	14/68
CHARDONNAY IGT – Citra Cheerful, green apple, citrus blossom, refreshing, full-bodied	Abruzzo	9.5/45
PINOT GRIGIO DOC – I Magredi Honeysuckle, pear, lime, mineral notes, fresh acidity	Veneto	10/48
PECORINO IGP – Niro by Citra Fresh, citrusy, tropical, full-flavoured with lingering minerality	Abruzzo	10.5/52
RIESLING – Castelli Estate Lifted floral and rose petal aromas, perfectly balanced on a central citrus lime	Mount Barker	10/48
CHARDONNAY – Wildflower Mouth filling mid palate of honeydew melon, white peach and grapefruit	Margaret River	10.5/48
FALANGHINA – Capoforte Tropical fruits with floral notes of wildflowers balanced with a full bodied flavour that is rich and warm	Puglia	14/68
VERMENTINO DI GALLURA DOCG – Consorzio San Michele Yellow flowers, crisp apple, soft, warm, mineral notes	Tuscany	12/62
SEMILLON SAUVIGNON BLANC – Tyrrell's Moore's Creek Notes of yellow fruits and gooseberry. Flavour light and fresh with low acidity	Hunter Valley	9.5/44

Red Wines

	region	glass/bottle
NERI VENEZIA GIULIA IGT – I Magredi Ruby red, cherry, wild blackberry, full-bodied, rich	Veneto	9/40.5
BORGO ALLA TERRA RISERVA – Geografico Persistent herbs, sweet spices, elegant structure	Tuscany	10/45
MONTEPULCIANO D'ABRUZZO DOP – Niro by Citra Black cherry, wild fruit, cocoa; full-bodied, velvety finish	Abruzzo	10/48
PASSULUNA TERRE DOC – Nicosia Rich red fruit, spices, velvety, long-lasting intense finish	Sicily	11/53
SANGIOVESE IGP – Caprili Dusty tannins, vivid cherry, crushed rock, stylish	Tuscany	10.5/48
NERO D'AVOLA DOC – Tenuta Ibidini Intense red fruits, spices, leather; fresh, velvety, balanced finish	Sicily	10/48
PRIMITIVO SALENTO IGT – Capoforte Wild berries, dark cherry, tobacco; full, intense, long finish	Puglia	14/68
TOSCANA ROSSO – Geografico Deep ruby, blackberries, licorice, tobacco, spicy, elegant finish	Tuscany	12/57
CHIANTI CLASSICO DOCG – Geografico Floral, dark cherries, toasted herbs; fresh, velvety, good length	Tuscany	14/68
SHIRAZ – Tyrrell's Moore's Creek Bold and dry with plum and blackberry fruits. Notes of chocolate and vanilla essence. Pairs well with beff lamb game and poultry	Hunter Valley	9.5/44
CABERNET MERLOT – Castelli Estate Vibrant aromas of violets, fresh blackcurrants, dried herbs and cocoa. Mouth fulfilling with luscious loaded red berry fruits, balanced fine tannins and supporting oak	Margaret River	10.5/48
TISCAL CANNONAU DI SARDEGNA DOC – Puddu Intense ruby, Mediterranean herbs, red fruits, fresh, harmonious	Sardegna	12/62
TEMPRANILLO – Hancock & Hancock Medium body wine with plenty of upfront fruit flavours	McLaren Vale	10/48

Premium Red Wines (only available by the bottle)

CHIANTI CLASSICO RISERVA – Geografico 2019 Ripe fruit, spices, velvety, harmonious tannins	Tuscany	89
BRUNELLO DI MONTALCINO – Caprili 2018 Dark berries, firm tannins, lively acidity, decant before serving	Tuscany	140
AMARONE DELLA VALPOLICELLA CLASSICO – Corte Saibante 2015 Rich dried fruit, spices, velvety	Veneto	190
BAROLO PAIAGALLO CLASSICO – Broccardo 2017 Velvety plum, cherry, white pepper, full-bodied, sweet tannins	Piedmont	190
PRIMOCAPO PRIMITIVO SALENTO – Capoforte 2018 Intense cherries, blueberries, vanilla, warm, strong tannins	Puglia	150