

APERITIVO HOUR

MONDAY TO SATURDAY 4PM - 7PM

\$2 OYSTERS TILL SOLD OUT

COCKTAILS \$15

NEGRONI campari, sweet vermouth, gin

BELLINI fresh peach puree, prosecco

LYCHEE MARTINI gin, lychee liquor, lemon juice

COSMOPOLITAN vodka, cointreau, cranberry, lemon juice

TRAMONTO ROSSO aperol, peach puree, lemon, sugar

MINI MARTINI \$15

DRY GIN gin, vermouth, lemon twist

VODKATINI vodka, vermouth, optional olive brine

GIBSON vodka or gin, dry vermouth, onion

SPRITZ \$12

APEROL SPRITZ prosecco, aperol, soda

WINE \$10

NV TYRRELL'S SPARKLING BRUT CUVÉE - Hunter Valley, NSW

2024 TYRRELL'S CHARDONNAY - Hunter Valley, NSW

2023 TYRRELL'S SHIRAZ - Hunter Valley, NSW

2024 LUNGAROTTI SANGIOVESE - Umbria, Italy

BEER \$7

HAHN SUPER DRY

PERONI

PERONI 0%



1.2% card charge applies
10% service charge applies to public holidays

CICCHETTI

ANTIPASTO san daniele prosciutto, calabrese salami, speck, provolone, giardinera, olives, grissini *gf* 39

PANE campana rolls (2), pepe saya cultured butter *gfo* 7.50

BURRATA 50g burrata mozzarella, basil oil & pistacchio crumb *gf, v* 14

POLPETTE (3) pork and veal meatballs braised in a rich tomato sugo, shaved pecorino romano 22

OLIVES mixed marinated olives *gf, v* 12

ZUCCHINI FLOWERS (2) filled with fior di latte mozzarella & anchovy, tomato fondue *v* 18

CROQUETTES (2) potato, mozzarella, parmesan & basil aioli *v* 14

SYDNEY ROCK OYSTERS (A)
natural, prosecco raspberry vinaigrette *gf* 6 ea
gin, lime, ginger, cucumber, chilli *gf* 8 ea
caviar (l), creme fraiche, chives *gf* 19 ea

BLINI AL CAVIALE (l) black oscietra caviar, crème fraîche, chives, buckwheat blini *gf* 19 ea

SCALLOP (l) Canadian Clearwater, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil *gf* 12 ea

FRITTURA DI CALAMARI (l) lightly floured & fried calamari with sea salt, cracked pepper, aioli 25

FRIES shoestring cut, truffle infused aioli *gf, v* 14

ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto *gf, v* 18

SIGNATURE COCKTAILS

ROSETTA Gin infused with strawberry, lemon peel, lemon juice, whites	26
NORTH SYDNEY SOUR Bourbon, lemon, symple syrup, shiraz float	26
ANTICA SMASH Gin, St. Germain, sage and rosemary infusion, egg white	26
CHOCOLATE NEGRONI Campari, cinzano, creme de cacao, liquor 43	27
SOTTOBOSCO MARTINI Truffle and wild mushroom infused gin, dry vermouht	27
TRAMONTO ROSSO Aperol, peach puree, lemon, sugar	22

MOCKTAILS

AMALFI BREEZE Lemon, mint, elderflower, soda, tonic, cranberry	16
CAPRI Peach puree, ginger ale, lemon	16

DESSERT COCKTAILS

ANTICA'S ESPRESSO MARTINI house made vanilla infused vodka, kahlua, espresso coffee	25
SORBETTO crema di limoncello, lemon juice, fresh pineapple	25
BUTTERSCOTCH MARTINI butterscotch liquor, vanilla vodka, baileys, cream & cinnamon	25

CLASSIC COCKTAILS

APEROL SPRITZ Prosecco, aperol, soda	18
MARTINI BIANCO SPRITZ Martini bianco, prosecco, soda	18
FRENCH MARTINI Vodka, chambord, pineapple juice	25
MARGARITA Tequila, cointreau, lime juice	25
SPICY MARGARITA Tequila infused with jalapeño and lime, lime juice	27
OLD FASHIONED Buffalo trace bourbon, orange bitters	26
NEGRONI Campari, sweet vermouht, gin	26
LYCHEE MARTINI Vodka, lychee liquor, lemon juice	25
AMARETTO SOUR Amaretto, lemon juice, whites	25

BEER

HAHN SUPER DRY	13
150 LASHES PALE ALE	14
BIRRA MORETTI	14
PERONI	13

