

# Antica

Pizzeria & Ristorante

## VINO

WINE MAKES GREAT FOOD EVEN BETTER.

WHITE WINE	5oz.	9oz.	BTL
Local Chardonnay - Antica	\$8	\$13	\$44 L
Local Pinot Grigo - Antica	\$8	\$13	\$44 L
Riesling, Inniskillin - Niagara	\$8	\$13	\$39
Viva Sparkling - Canada	\$8		\$39
Sauvignon Blanc 13 Kings - Niagara	\$9	\$14	\$39
Chardonnay, Trius - Niagara			\$39
Pinot Grigio, Inniskillin - Niagara			\$39
Pinot Grigio, Ruffino - Italy			\$44
Prosecco, Ruffino - Italy			\$39

RED WINE	5oz.	9oz.	BTL
Local Merlot - Antica	\$8	\$13	\$44 L
Cabernet Sauvignon, Trius - Niagara	\$9	\$14	\$39
Pinot Noir, Konzelmann - Niagara	\$8	\$13	\$39
Cabernet Merlot, 13 Kings - Niagara	\$9	\$14	\$39
Chianti, Ruffino - Italy	\$9	\$14	\$44
Chianti Classico, Pieve Di Spaltenna - Italy			\$58
Pinot Noir, Meiomi			\$62
Sangiovese, Villa Antinori Toscana - Italy			\$69
Barolo, Fontanafredda - Italy			\$78
Barbaresco, La Ganghija - Italy			\$80
Amarone, Masi - Italy			\$110

\*Re-corkage available for all unfinished wine bottles, ask server for details

### The Sassy Sangria

Glass \$8 | 1L \$24

This Spanish influenced cocktail is an effortlessly delicious blend of red wine, and a fruit juice blend, finished with fresh fruit

# BIRRA / CIDER

## NIAGARA, ONTARIO

**LAGER** 20oz. \$9  
 Dam Dark, Thornbury Craft Brewery  
 Delicate roastiness with dark-chocolate flavours, finishing dry & crisp

**LAGER** 20oz. \$9  
 Niagara Premium, Niagara Brewing Co.  
 Light tasting craft lager, with malt sweetness and citrus flavours

**AMBER LAGER** 20oz. \$9  
 Ladder Run  
 Thornbury Craft Brewery

**PILSNER** 20oz. \$9  
 Pick Up, Thornbury Craft Brewery  
 2016 & 2017 Winner of Canada's Best Pilsner

## PREMIUM & DOMESTIC

Stella Artois 16oz. \$9  
 Shock Top - Citrus Wheat Ale 20oz. \$9  
 Budweiser 20oz. \$8  
 Bud Light 20oz. \$8

## BY THE BOTTLE/CAN

Budweiser Prohibition (Non-Alcoholic) \$6  
 Bud Light \$6  
 Budweiser \$6  
 Michelob Ultra (Low Carb) \$7  
 Alexander Keith's (India Pale Ale) \$7  
 Corona \$8  
 Stella \$8  
 Peroni \$8  
 Apple Cider Thornbury \$9

# NON-ALCOHOLIC BEVERAGES

Soft Drinks / Sweetened Iced Tea		\$3
Juices - Apple, Orange & Cranberry	S	\$3
	L	\$3.5
Coffee / Tea / Specialty Teas		\$3
Espresso		\$3.5
Double Espresso		\$6
Cappuccino		\$4
Milk / Chocolate Milk	S	\$3
	L	\$3.5

<b>Bottled Water</b>		
Natural Spring San Benedetto Water	(500mL)	\$3.25
	(750mL)	\$6
Carbonated San Benedetto Water	(250mL)	\$3.25
	(750mL)	\$6

**Italian Sodas** \$4  
 Limonata, Aranciata, Blood Orange, Brio

# COCKTAILS

---

**The Make-Your-Own Margarita** 1oz. \$8  
Traditionally prepared with tequila and served on the rocks or blended with ice. Try it in classic lime, mango, or peach ... or create your own blend

**The (I Wish I Was On An Island) Frozen Daquiri** 1oz. \$8  
The artistry of combining white rum with classic strawberries, or your choice of mango and peach, blended to an icy perfection

**Sparkling Berry** 7oz. \$9  
Sparkling Wine, Raspberry Liqueur and Fresh Cranberry Juice

**The Breezy Blue Lemonade** 2oz. \$9  
Vodka, Blue Curacao and fresh lemonade, finished with Sparkling Wine... It's like a cool breeze on a hot day

**The Very Berry Mojito** 1.5oz. \$9  
A berry twist on a classic Mojito. Fresh mint, lime, a blend of berries, and Captain Morgan's Spiced Rum served on the rocks

**The Nectar of the Gods Bellini** 3oz. \$10  
Peach Schnapps, Sparkling Wine and peach purée are blended together with ice, then finished with our heavenly sweet syrup

**The ALMIGHTY Caesar** 2oz. \$12  
Double Shot of Vodka, Mott's Clamato, Worcestershire, Tabasco, garnished with an impressive antipasto skewer

**BORING Caesar** 1oz. \$9  
with 1oz. vodka, garnished with olives

**Cosmopolitan Martini** 2oz. \$9  
Vodka, Triple sec, Bar Lime, Cranberry Juice

**Watermelon Sugar Lemonade** 2oz. \$9  
Vodka, lemonade and watermelon blended together with ice

# SPECIALTY COFFEES

---

**B-52** | \$10  
Bailey's, Kahlua & Grand Marnier

**Monte Cristo** | \$10  
Grand Marnier & Kahlua

**Blueberry Tea** | \$10  
Amaretto & Grand Marnier

**Spanish Coffee** | \$10  
Vecchia Romagna Brandy & Kahlua

# SPIRITS

---

**After Dinner** 1oz. \$5.5 | 2oz. \$10.5  
Sambuca, Kahlua, Frangelico, Southern Comfort, Disaronno Amaretto, Baileys, Aperol, Campari, Black Sambuca, Tia Maria, Tequila Rose, Bosco Anice, Galliano, Stregga, Amaro Lucano, Averna Amaro Siciliano, Amaro Montenegro, Drambuie, Grappa, Limoncella, Chambord

**Bottom Shelf** 1oz. \$5.5 | 2oz. \$10.5  
Smirnoff Vodka, Captain Morgan's White Rum, Seagram's VO Rye, Tanqueray Gin, Grant's Scotch

**Middle Shelf** 1oz. \$6 | 2oz. \$11  
Crown Royal, Smirnoff Flavoured Vodkas, Jack Daniel's, Captain Morgan's Spiced/Dark Rum, Jim Beam Kentucky Whiskey, Jameson Irish Whiskey, Johnnie Walker Red Label Scotch, St. Remy Brandy, Jagermeister, Vecchia Romagna Brandy, Sauza Gold Tequila, Cointreau, Dujardin VSOP Brandy, Fernet-Branca Bitter

**Top Shelf** 1oz. \$7 | 2oz. \$12  
Chivas Regal (12 Years),  
Courvoisier VS Cognac, Grey Goose Vodka,  
Grand Marnier, Hendricks Gin, Maker's Mark

**(Over the Top) Shelf** 1oz. \$10 | 2oz. \$17  
Remy Martin VSOP Cognac, Patron Silver,  
Dalwhinnie Distillers Edition, Glenfiddich Scotch (15 years)

# DESSERTS

---

**Tiramisu** | \$9

**Toblerone Peanut Butter Cheesecake** | \$9

**Nutella Cheesecake** | \$9

**New York Cheesecake** | \$9

**Pumpkin Cheesecake** | \$6

**Tartufo Classico** | \$6

# Antica

Pizzeria & Ristorante



## PASTA and Grill

### MUSHROOM RISOTTO

A creamy risotto made with Arborio rice, mushroom medley, and topped with parmigiano cheese \$20.99

### EGGPLANT PARMIGIANA

Eggplant slices layered with mozzarella cheese and tomato basil sauce baked in our wood burning oven. Served with spaghetti \$21.99

### SPAGHETTI OR PENNE

DeCecco pasta with our signature tomato sauce \$14.99  
With Meatballs \$16.99

### LASAGNA

Layers of homemade pasta filled with fresh cheese and ground veal \$21.99

### GNOCCHI ALLA VODKA

Prosciutto and sweet onions, tossed in a vodka rosé sauce, and sprinkled with asiago cheese \$24.99

### MEDITERRANEAN PASTA

Spaghetti sautéed in tomato sauce, cherry tomatoes, black olives, red onions, garlic, basil and topped with goat cheese \$19.99

### FETTUCINE ALFREDO

Mushrooms and green onions, tossed in a creamy alfredo sauce, sprinkled with asiago cheese \$20.99

### RAVIOLI ROSÉ

Jumbo cheese ravioli tossed in a rosé sauce. \$19.99

### GNOCCHI DELLA CASA

An Italian classic: potato dumplings sautéed in a homemade tomato sauce, topped with cheese \$22.99

### VEAL PARMIGIANA

Lightly breaded veal cutlet, topped with mozzarella cheese and tomato sauce, served with spaghetti \$20.99

## ANTIPASTI

### OVEN BAKED GARLIC BREAD

Roasted garlic spread \$8.99 Add Cheese \$1.25

### BRUSCHETTA BREAD

Diced tomatoes with mixed garlic herbs, topped with parmigiano cheese \$10.99

### CALAMARI FRITTI

Lightly battered and served golden crisp, with a homemade zesty garlic dipping sauce \$14.99

### CAPRESE

Fresh fior di latte bocconcini cheese with sliced tomato, basil, lightly dressed with balsamic vinaigrette and olive oil \$14.99

### FILO WRAPPED GOAT CHEESE

Drizzled with balsamic reduction, sprinkled with candied pecans on a bed of lettuce, accompanied with roasted red peppers and black olives \$13.99

### ARANCINI

Homemade risotto balls lightly fried, stuffed with mozzarella and parmigiano cheese, served with our homemade tomato sauce \$14.99

### GAMBERI (SHRIMP)

Lightly battered pan seared shrimp, served with homemade zesty chipotle dipping sauce \$14.99

### MUSSELS & FRITES

Sautéed in herb & White wine sauce then topped with hand cut Parmesan truffle Fries \$15.99

## INSALATA and Zuppa

### MINISTRONE SOUP

A hearty vegetable soup with a tomato base and pasta \$8.99

### ANTICA'S INSALATA SALAD

Mixed greens with tomatoes, cucumbers, green peppers and carrots, with herbed vinaigrette \$12.99

### CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed in a creamy Caesar dressing with bacon bits, parmigiano cheese and croutons \$13.99

### MEDITERRANEAN SALAD

Mixed greens topped with feta cheese, ripe tomatoes, kalamata olives, red onions, green peppers and cucumbers, drizzled with herbed vinaigrette \$14.99

### TOSCANO SALAD

Fresh romaine and spring mix lettuce with red peppers, candied pecans, crispy noodles, goat cheese, and drizzled with sesame seed vinaigrette dressing \$14.99 add grilled chicken strips \$3.00

### APPLE BEET AND GOAT CHEESE SALAD

Cooked sweet beets, creamy goat cheese, mixed greens, apple and red onions tossed with an apple cider vinaigrette, topped with chopped walnuts \$14.99

### CHICKEN PARMIGIANA

Lightly breaded chicken breast, topped with mozzarella cheese and tomato sauce, served with spaghetti \$20.99

### POLLO MEDITERRANEAN

Grilled boneless chicken breast, topped with arugula, cherry tomatoes, red onions, garlic, green onions, goat cheese, and served with side caprese or spaghetti \$23.99

### ATLANTIC SALMON

8oz. grilled fillet salmon, drizzled in herb butter and served with caprese or spaghetti \$24.99

### SHRIMP & CLAM PASTA

Pasta sautéed in tomato sauce with shrimp & baby clams, scallions, chili flakes, red onions, cherry tomatoes, garlic and parsley \$24.99

**UPGRADES** Add any of the following to your pasta dish  
Chicken \$3.00 Shrimp Skewers \$6.00 Meatball (1) \$2.00

# PIZZA

## CANADESE

Tomato sauce, mozzarella cheese, pepperoni, mushrooms, and bacon **\$18.99**

## GRILLED VEGETABLE & GOAT CHEESE

Mozzarella cheese, a mixture of grilled eggplant, grilled peppers, grilled zucchini, garlic, oregano, olive oil, and topped with goat cheese **\$19.99**

## AMERICANA

Tomato sauce, mozzarella cheese, pepperoni, mushrooms, and sausage **\$18.99**

## NEW YORK

Tomato sauce, mozzarella cheese and pepperoni **\$15.99**

## DIABOLO

Tomato sauce, mozzarella cheese, hot calabrese salami, hot peppers and sausage **\$18.99**

## FORMAGGI

Tomato sauce & mozzarella cheese **\$14.99**

## DELUXE

Tomato sauce, mozzarella cheese, pepperoni, mushrooms, bacon, onions, and green peppers **\$19.99**

## ANTICA PAESANO

Tomato sauce, mozzarella, garlic, basil and oregano. Topped with pepperoni **\$17.99**

## CALABRESE

Tomato sauce, mozzarella cheese, garlic, oregano, hot Calabrese salami, mushrooms, kalamata olives, roasted red peppers, and sprinkled with asiago cheese **\$20.99**

## MEAT LOVER

Tomato sauce, mozzarella cheese, pepperoni, bacon, sausage, and ham **\$19.99**

## CAPRICCIOSA

Tomato sauce, mozzarella cheese, mushrooms, cooked prosciutto, artichoke hearts, and oregano **\$19.99**

## CUP AND CHAR

Tomato sauce, fresh Bocconcini cheese, garlic, oregano, basil, mozzarella cheese and topped with cup and char pepperoni **\$18.99**

## QUATTRO STAGIONI

Prepared in four sections with tomato sauce and mozzarella cheese, each section representing one season of the year. Artichoke hearts/summer, mushrooms/spring, ham/autumn and black olives/winter **\$19.99**

## BIANCO

Mozzarella cheese, garlic, oregano, arugula, cherry tomatoes, sweet onions, chicken, asiago cheese, topped with goat cheese, and drizzled with balsamic reduction **\$20.99**

## MARGHERITA

Tomato sauce, oregano, basil, bocconcini cheese, and drizzled with olive oil **\$17.99**

## PROSCIUTTO & ARUGULA

Tomato sauce, garlic, oregano, topped with fresh arugula, prosciutto, asiago cheese, and drizzled with olive oil **\$19.99**

## PEAR & GOAT CHEESE

Goat cheese, provolone, gouda and mozzarella, garlic, oregano, red onion, sweet pear, prosciutto, drizzled with honey **\$19.99**

# WOOD FIRED Pizza

Gluten Free Pizza - Add \$5.00

## ADDITIONAL Toppings

**REGULAR TOPPINGS** - Pepperoni, mushrooms, green peppers, onions, pineapple, hot peppers, ham, garlic, green olives, black olives **\$1.25ea**

**DELUXE TOPPINGS** - Cup and char pepperoni, sausage, bacon, artichoke hearts, roasted peppers, feta, anchovies, kalamata olives **\$2.00ea**

**SUPREME TOPPINGS** - Hot salami, asiago cheese, goat cheese, chicken, mixture of grilled vegetables, prosciutto **\$3.00ea**

# PANINI *Handhelds*

Served daily from 12:00pm - 4:00pm. Sandwiches are served with your choice of house salad, Caesar salad or sweet potato fries. Upgrade to a side Caprese salad for \$3.00

## *New* ANTICA GOURMET BURGER

An 8oz patty made with a mix of ground chuck and ground brisket, served on a brioche bun and topped with sun-dried tomato mayo, caramelized onions, roasted tomatoes, arugula, fontina cheese and pancetta. **\$16.99**

## PROSCIUTTO & BOCCONCINI

Thinly sliced prosciutto, bocconcini cheese, and sauteed cherry tomatoes. Sprinkled with fresh basil and served on toasted Focaccia bread **\$16.99**

## VEAL

Lightly breaded veal cutlet with mozzarella cheese and homemade tomato sauce, served on toasted Focaccia bread **\$15.99**

## STEAK

Thinly sliced AAA striploin, sautéed mushrooms, bruschetta mix, lettuce and melted cheese, served on a toasted Focaccia bread **\$16.99**

## GRILLED VEGETABLE & GOAT CHEESE

A mixture of grilled eggplant, peppers and zucchini marinated in garlic and oregano. Topped with goat cheese and asiago cheese. Served on Focaccia bread **\$15.99**

## GRILLED CHICKEN

Grilled chicken breast, sliced prosciutto, smoked provolone and sliced sweet pear, served on toasted Focaccia bread **\$16.99**

## KIDS

### SPAGHETTI OR PENNE

Served with tomato sauce and a meatball **\$9.99**

### MINI PIZZA

Served with tomato sauce and Mozzarella **\$9.99**

*Sales tax extra. All prices in Canadian dollars.*

# anticapizzeria.ca

*A gratuity will be automatically applied to your bill for parties of six or more.*