

# TAKEAWAY MENÙ



ANTICA RICETTA

MANUKA  
ACT | AUSTRALIA

## *Take Away Meals*

<b>ARANCINI SICILIANI</b>	<b>10</b>
<b>GRILLED BIG PRAWNS</b>	<b>25</b>

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.

<b>POTATO GNOCCHI</b>	<b>16</b>
<b>RICOTTA GNOCCHI</b>	<b>16</b>
<b>BOLOGNESE SAUCE</b>	<b>4 EXTRA</b>

<b>FRESH FETTUCINE</b>	<b>14</b>
SERVED WITH YOUR CHOICE OF SAUCE: TOMATO AND BASIL; OR CREAMY PESTO SAUCE TOPPED WITH FRESHLY GRATED PARMESAN CHEESE.	

<b>FETTUCINE BOLOGNESE</b>	<b>18</b>
EGG FETTUCINE SERVED WITH OUR SLOW COOKED PORK AND BEEF BOLOGNESE SAUCE.	

<b>PASTA AI FUNGHI</b>	<b>17</b>
FETTUCINE SERVED WITH MUSHROOMS, GARLIC, EXTRA VIRGIN OLIVE OIL AND A DRIZZLE OF WHITE TRUFFLE OIL.	

<b>PAPPARDELLE CALABRESE</b>	<b>17</b>
EGG PAPPARDELLE SERVED WITH A TOMATO SAUCE, ITALIAN SAUSAGE, ROASTED PEPPERS, OLIVES, OPTIONAL CHILLI, TOPPED WITH FRESH GRATED PARMESAN CHEESE.	

<b>PRAWN PAPPARDELLE</b>	<b>19</b>
EGG PAPPARDELLE SERVED WITH GARLIC PRAWNS, CHERRY TOMATOES, WHITE WINE AND OPTIONAL CHILLI.	

<b>RAVIOLI CASALE</b>	<b>18</b>
SPINACH AND RICOTTA RAVIOLI SERVED WITH A BUTTER AND PARMESAN SAUCE TOPPED WITH FRESH GRATED PARMESAN CHEESE.	

<b>LASAGNA AL FORNO</b>	<b>15</b>
MEAT LASAGNE MADE WITH OUR SLOW COOKED BEEF AND PORK RAGU, EGG PASTA, SERVED WITH A SALAD.	

<b>SPINACH AND RICOTTA CANNELLONI</b>	<b>15</b>
MADE WITH OUR HOUSE-MADE EGG PASTA, RICOTTA, PARMESAN CHEESE, BABY SPINACH AND SERVED WITH A SALAD.	

# Take Away Pizza

HOUSE MADE GLUTEN FREE QUINOA BASE AVAILABLE – \$4 EXTRA (MAY CONTAIN TRACES OF GLUTEN)  
EXTRA TOPPINGS – \$3  
EXTRA PRAWNS/MEAT – \$4

<b>MARGHERITA</b> TOMATO, BUFFALO MOZZARELLA AND FRESH BASIL.	<b>19</b>
<b>SICILIANA</b> FIOR DI LATTE, ANCHOVIES, OLIVES, OREGANO AND CAPERS.	<b>20</b>
<b>DIAVOLA</b> FIOR DI LATTE, HOT SALAMI AND CAPSICUM.	<b>21</b>
<b>CAPRICCIOSA</b> FIOR DI LATTE, ITALIAN HAM, ARTICHOKE, MUSHROOMS AND OLIVES.	<b>23</b>
<b>CAMPAGNOLA</b> FIOR DI LATTE, GRILLED ZUCCHINI, EGGPLANT AND CAPSICUM.	<b>21</b>
<b>BOSCAIOLA</b> FIOR DI LATTE, MUSHROOM, CAPSICUM, EGGPLANT AND ITALIAN SAUSAGE.	<b>22</b>
<b>QUATTRO FORMAGGI</b> FIOR DI LATTE, GORGONZOLA, PARMESAN AND BUFFALO MOZZARELLA CHEESE.	<b>20</b>
<b>PRIMAVERA</b> BUFFALO MOZZARELLA, PRAWNS, CHERRY TOMATOES AND ROCKET.	<b>23</b>
<b>VULCANO</b> DOUBLE BASE, FIOR DI LATTE, CAPSICUM, OLIVES AND HOT SALAMI.	<b>24</b>
<b>FOCACCIA ANTICA RICETTA</b> EXTRA VIRGIN OLIVE OIL, SAN DANIELE PROSCIUTTO, BUFFALO MOZZARELLA AND CHERRY TOMATOES.	<b>24</b>
<b>PIEMONTESE</b> FIOR DI LATTE, GORGONZOLA, ONIONS, MUSHROOMS AND GRILLED ZUCCHINI.	<b>21</b>
<b>GOLOSONA</b> FIOR DI LATTE, GORGONZOLA, ROASTED POTATOES, SAUSAGE AND ROSEMARY.	<b>22</b>
<b>AGLIO</b> EXTRA VIRGIN OLIVE OIL, GARLIC AND PARSLEY.	<b>7</b>