



AUTHENTIC ITALIAN RESTAURANT

GIFT VOUCHERS

Our Gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you. Available to purchase at the restaurant or online.

www.anticabath.co.uk

(V) - Vegetarian (VG) - Vegan (DF) - Dairy Free (GF) - Gluten Free

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill



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SIGNATURE COCKTAILS

Antica Favourites

BELLINI £8.50

Prosecco & Peach Purée

MIMOSA £8.50

Prosecco & Orange juice

ROSSINI £8.50

Prosecco & Strawberry Purée

CHAMBORD ROYALE £9

Chambord & Prosecco

APEROL SPRITZ £9

Aperol, Prosecco, Splash of Soda

NEGRONI £9.50

Campari, Martini Rosso, Gin

LIMONCELLO SUNRISE £9.50

Limoncello, Vodka, Orange Juice, Lemon Juice, Granadine

ESPRESSO MARTINI £12

Espresso Coffee, Vodka, Kalua

STRAWBERRY MOJITO £12

Rum, Fresh Strawberry, Fresh Mint, Fresh Lime

AMARETTO EXPRESS £12

Amaretto, Coffee Liqueur, Cane Sugar, Orange Juice, Single Cream

PORNSTAR MARTINI £12

Vodka, Passoa, Passion Fruit Juice, Lime Juice

LONG ISLAND ICE TEA £12

Vodka, Tequila, Rum, Triple Sec, Gin, Splash of Cola



AUTHENTIC ITALIAN RESTAURANT

As a family-run restaurant you can expect a warm welcome and fantastic, authentic food at Antica.

We are a favourite of Bath locals and we enjoy welcoming our friends back time and time again!

Our chefs prepare everything for you from scratch, using only the finest local ingredients.

ANTIPASTI

OLIVES **VE**, **GF**, **V**, **DF** £4.5

CESTINO DI PANE **V**, **VE**, **DF** £5.5
Homemade fresh bread

POLPETTE AL FORNO £11
Homemade beef meatballs in tomato sauce

DALLA TERRA **GF** £13
Burrata, roasted auburgine, blushed cherry tomatoes, mixed herbs

BRUSCHETTA AL POMODORO **V**, **VE** £8.5
Marinated tomatoes on artisan bread

ZUPPA DEL GIORNO **V**, **VE** £8
Our daily fresh soup

MOZARELLA IN CARROZA **V** £9
Popular in southern Italy, breaded fried mozzarella, arrabbiata sauce

ANTIPASTO £22
Mixed cured meats, bread, cheese

CALAMARI FRITTI £13
Fresh deep-fried calamari, garlic mayo

ZUPPA DEL MARE £14
Mussels, clams, white wine, garlic, parsley

CAPELANTE **GF** £18
Hand-dived Cornish scallops in a lobster bisque sauce

GRILLED KING PRAWNS **GF** £16
Tarragon sauce, mustard, white wine, cream

TRUFFLE ARANCINI **V** £13
Arborio rice, mushroom, truffle, dolcelatte sauce

SALADS & CONTORNI

INSALATA TRICOLORE **V** £17
Burrata, beef tomato, homemade basil pesto

CHICKEN & AVOCADO SALAD **GF** £21
Grilled chicken, avocado, rocket salad, olives, honey mustard dressing

SALMON NICOISE SALAD **GF** £26
Grilled salmon, boiled potatoes & eggs, olives, onions, capers, tomatoes, & asparagus

VERDURA DEL GIORNO **VE**, **VG**, **GF** £5.5
Vegetable of the day

PATATE FRITTE **V**, **VE** £4
French fries

SAUTÉED POTATOES **V**, **VE**, **GF** £4.5

INSALATA MISTA **V**, **VE**, **GF**, **DF** £5.5
Mixed salad, vinegar & olive oil

RUCOLA E PARMIGIANO **V**, **GF** £6.5
Rocket & parmesan with balsamic dressing

PASTA & RISOTTO

ALL PASTA DISHES CAN BE MADE WITH GLUTEN FREE PENNE UPON REQUEST

TAGLIATELLE ALFREDO £20
Chicken, mushrooms in creamy sauce

TAGLIATELLE AL TARTUFO **V** £23
Butter, fresh black truffle, grated grana-padana

RIGATONI BOLOGNESE £19
Classic Italian homemade beef bolognese

RIGATONI ARRABIATA £15
Tomato sauce, chilli, garlic, onion

RIGATONI CARBONARA £21
Pancetta, parmesan cheese, egg yolk

RIGATONI COZZE-FAGIOLI £21
Mussels, cannellini beans, garlic, chilli, white wine

LINGUINE AI FRUTTI DI MARE **GF** £24
Mussels, prawns, calamari, garlic, white wine, blushed cherry tomatoes, chilli

SPAGHETTI MEATBALLS £23
Spaghetti pasta with homemade Italian beef meatballs in tomato sauce

SPAGHETTI PUTTANESCA £16
Anchovies, garlic, olives, capers, tomato sauce

LASAGNA DI CARNE £20
Classic beef lasagna with bechamel sauce

RISOTTO DALLA TERRA **VE** £19
Arborio rice, asparagus, peas

RISOTTO GAMBERI £24
Grilled king prawns, pumpkin purée, shallots, mascarpone

GNOCCHI SORRENTINA £23
Potato dumpling baked in rose sauce topped creamy burrata

GNOCCHI ALL PESTO £15
Potato dumpling, homemade basil pesto, capers, tomato sauce

GNOCCHI ALL SALMONE £22
Potato dumpling, salmon, cream, spinach

PIZZE

MARGHERITA **V** £15
The Queen!! Tomato, mozzarella & fresh basil

VESUVIO **GF** £19
Spicy salami, gorgonzola cheese & n'duja

RUSTICA £19
Parma ham, rocket, cherry tomatoes & shaved parmesan

VEGETARIANA **V** £18
Tomato, mozzarella, onions, mushrooms, peppers

BOSCAIOLA £19
Margherita base, chicken & mushrooms

PEPPERONI **GF** £17
Tomato, mozzarella, pepperoni

BUFALOTTA **V** £19
Margherita base, cherry tomatoes, pesto & fresh burrata

CAPRICCIOSA £21
Margherita base, anchovies, peppers, capers, ham

PIZZA QUATTRO STAGIONI £22
Tomato, mozzarella, pepperoni, mushrooms, artichokes, peppers

Antica SPECIALE **GF** £23
Margherita base, meatballs, chicken, peppers, chilli

PIZZA VEGANA **VE** £18
Pumpkin purée, rocket, blush cherry tomatoes, aubergine

CARNE & PESCE

POLLO ANTICA **GF** £24
Free range chicken supreme, gorgonzola cheese, mushrooms, sautéed potatoes

POLLO ALLA CACCIATORA £24
Free range chicken supreme, red wine, shallot onion, rosemary, taggiasca olives tomato sauce, sautéed potatoes

POLLO ALL LIMONE £22
Free range chicken supreme, lemon, butter, white wine sauce, mash-potato

STINCO DI AGNELLO £30
Slow cooked lamb shank, mash-potato, barolo red wine jus, mix vegetables

8 oz FILLETO ROSSINI £35
Prime fillet steak, Barolo red wine jus sautéed potatoes, wilted spinach

14 oz COTE DE BOEUF £38
*Himalayan dry-aged, served with fries, daily vegetables & a choice of sauce:
Peppercorn | Dolcelatte | Diane*

SALMONE ALLA GRIGLIA £28
Pumpkin purée, wilted spinach, salsa verde, mash-potato

FILLETO DI SPIGOLA **GF** £25
Grilled fillet of sea bass, lemon, butter, white wine sauce cream, served asparagus, pumpkin purée

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