



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](http://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, Passoã, 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**, **V** £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** **V** £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*

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

## PIZZE

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

**VESUVIO** **V** £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** **V** £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** **V** £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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