



Antonio's Echuca

- Wood Fired Pizza • • Home Made Pasta

Antonio's talented chefs focus on using the best quality produce to create modern Italian dishes. All pasta is made in house by hand and specialise in wood fired Neapolitan style pizzas.

From the best imported Prosciutto, delicate and powerful Italian cheeses to classic Italian pastries made from nonna's recipes. Antonio's has something for everyone.

We run with a select menu that changes seasonally ensuring that there is something new to always indulge in.

www.antonios.com.au

Entrée /

Bruschetta (v s) 12.5

Served on toasted home made ciabatta topped with freshly grated parmesan & balsamic glaze

Arancini (3) 14

A changing selection of home made arancini served with garlic aioli topped with rocket & parmesan cheese (Check specials or ask staff for details)

Mixed vegetable parmigiana (gf v) 14

Eggplant, zucchini & capsicum mixed with our home made Napoli sauce topped with freshly grated parmesan cheese

Veal meatballs (5) 15

Home made veal meatballs served with Napoli sauce topped with fresh parmesan

Seasonal soup

A seasonal soup served with home made toasted ciabatta (Check specials or ask staff for details)

Share Plates / (Serves 2-4)

Marinated olives (v) 8

Medley of olives served with a home made olive oil marinade

Trio of dips (v) 18

A selection of changing home made dips, served with home made flat bread (Check specials or ask waitress for details)

Antipasto (vegetarian available) 26

Milano salami, Classico salami, prosciutto, roasted eggplant, roasted zucchini, roasted capsicum roasted artichokes, olives, olive oil & balsamic, fresh bread & a choice of one dip from our home made dips

Garlic bread (v) 14

A split ciabatta loaf coated in our home made garlic butter (+ cheese \$2)

Garlic focaccia (v) 14

Confit garlic, olive oil & fresh oregano cooked in our wood fire oven (+ cheese \$2)

Wood Fired Pizza //

(Traditional tomato base unless stated. Gf base available for a \$2.50 surcharge)

Margherita (v) 20

Tomato base topped with basil & mozzarella

Fungi (v) 20

Bianca base with mushroom, feta & mozzarella

Garlic & potato 22

Confirm garlic base with roasted potatoes, oregano & mozzarella

Vegetarian (v) 22

Red onion, mushroom, eggplant, artichoke, capsicum & mozzarella

Zucca (v) 24

Basil pesto base with pumpkin, spinach, red onion, feta & mozzarella (+ chicken \$2)

Hawaiian 23

Ham, pineapple & mozzarella

Pollo 24

Basil pesto base with chicken, red onion, capsicum & mozzarella

Carne 23

Salami classico, bacon, ham & mozzarella (+ chicken \$2)

Capricosa 25

Prosciutto, anchovies, mushroom, olives & mozzarella

Caserta 24

Prosciutto & mozzarella

Diavola (spicy) 25

Inferno salami, fresh chilli & mozzarella

Porto 27

Fresh prawns, gremolata & mozzarella

Aussie 25

Ham, bacon, egg & mozzarella

Pepperoni 22

Salami classico & mozzarella

BBQ Chicken 24

Chicken, red onion, bacon, mozzarella & bbq sauce

Calzone Pizza //

Vegetarian (v) 22

Tomato base with spinach, pumpkin, capsicum, eggplant, mushroom & red onion topped with mozzarella & feta cheese

Spicy salami 24

Tomato base with Classico, Milano & inferno salami, with spinach, capsicum & red onion topped with mozzarella

Meatball 25

Tomato & bolognese base with home made meatballs & fresh basil topped with mozzarella

Pasta and Risotto //

(All pasta & risotto is made in house daily & combined with fresh/ home made ingredients. Gf is available free of charge)

Gnocchi Di pomodoro (v) 22

Chilli, crushed garlic & brown onion finished with Napoli sauce

Basil pesto gnocchi (v) 24

Crushed garlic, pumpkin & brown onion finished with a creamy basil pesto sauce and fresh baby spinach

Lamb Ragu gnocchi 27

12 hour slow cooked lamb, home made gnocchi & Napoli sauce

Prawn linguini 27

Crushed garlic, chilli, anchovies, lemon zest, & prawns finished with red onion, olive oil & diced tomato

Ortolano linguini (v) 25

Chilli & crushed garlic with capsicum, eggplant & zucchini finished with Napoli sauce

Spaghetti carbonara 23

Traditional creamy carbonara (+ chicken \$2 / + mushroom \$1)

Spaghetti marinara 28

Prawns, calamari, mussels & scallops served in a Napoli or cream sauce

Pappardelle polpetta 24

Home made veal meatballs served with Napoli sauce

Sorrentino pappardelle 25

Salami classico, prosciutto, capsicum & olives served in Napoli sauce

Spaghetti Bolognese 22

Home made traditional bolognese

Arriminatta fusilli 26

Italian sausage & broccolini served in a napoli sauce

Chicken and chorizo fusilli 28

Chorizo sausage, chicken & tomato served with a Napoli sauce & finished with spinach

Pumpkin risotto (v) 24

Roasted pumpkin & a pumpkin pesto finished with fresh baby spinach

Duck & mushroom risotto 28

Slow roasted duck with Swiss brown & button mushrooms finished with red wine jus

Main Meals //

12 hour slow Braised beef cheek 36

Served with mashed potato, greens & our own beef cheek jus

Chicken cacciatore 28

Served with roasted chats, greens & a tomato sauce served with olives capsicum & red onion

Chicken saltimbocca 30

Wrapped with sage leaves & prosciutto. Served with mash potato, fresh seasonal greens & wilted spinach, topped with a creamy mushroom sauce

Salmon fillet 33

Served with mash potato & fresh seasonal greens topped with a citrus & caper cream sauce

Lasagne 34

Served with a rocket salad & roasted chats

AAco wagyu beef sirloin (gf) 42

Served with seasonal veg & roasted chats or rocket salad & chips + your choice of peppercorn, mushroom sauce or red wine jus

Salad //

Caesar salad 23

Baby coz lettuce served with home made croutons, bacon, anchovies parmesan cheese & a poached egg. Topped with home made caesar dressing (+ chicken \$2)

Capsicum & feta salad 20

Rocket & baby spinach served with roasted capsicum, roasted pumpkin & feta cheese topped with a home made honey dressing (+ chicken \$2)

Sides //

Fries with Aoli (v) 8

Seasonal Vegetables (v gf) 8

Rocket Salad (v gf) 8

Pan Fried Asparagus (v gf) 8

(V) Vegetarian

(GF) Gluten Free

Antonio's requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering.

We will endeavour to accommodate your dietary needs, however we cannot be held responsible for any traces of allergens.

We hope you thoroughly enjoy your meals with us. If something is just not quite right or not what you ordered, please don't hesitate to let your waiter know.

A %10 surcharge will be added to your bill on Sundays and Public Holidays.