

# Antica Pizzeria

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## Lunch Specials

Available All The Days of The Week

Soup, Salad and Soft Drink	7.95
Salad, Garlig Bread, Soft Drink	8.95
Sandwich, Salad, Soft Drink	8.95
Pasta, Salad, Soft Drink	9.95
Pizza, Salad, Soft Drink	9.95
Entree, Pasta, Salad, Soft Drink	11.95
Every Day a Different Choice Specials of The Day From Our Chef's Fantasy	

## Dinner Menu

### Le Insalate

Fresh Gourmet Salads Medium / Large

House Salad Mixed green salad in a balsamic vinaigrette dressing	7.50	10.50
Caesar Salad Hearts of Romaine with croutons and parmesan in a classic Caesar dressing	7.50	10.50
Mediterranean Salad Mixed greens, baby spinach, tomato, black olives and goat cheese in a balsamic vinaigrette dressing	8.50	11.50
Tricolore Salad Arugola, Belgian endive and radicchio in a balsamic vinaigrette dressing	8.50	11.50
Insalata Caprese Slices of fresh mozzarella, tomatoes, basil and arugola in extra-virgin olive oil	large	10.95
Chopped Salad Mixed green salad with tomatoes, provolone, salami, mortadella in a light vinaigrette dressing	8.50	11.50
Caesar Chicken Salad Hearts of Romaine with croutons and parmesan in a classic Caesar dressing and grilled chicken breast	8.95	11.95
Sorrentina Salad Arugola, watercress, fresh mozzarella and chopped tomato in a light vinaigrette dressing	7.95	10.95
Papaya Salad Papaya, arugola, watercress in a sweet and sour vinaigrette dressing	7.95	10.95
Walnut Gorgonzola Salad Endive, watercress, and radicchio in a walnut and gorgonzola cheese dressing	8.50	11.50

### Gli Antipasti

Freshly made Appetizers

Antipasto Misto Dal Deli assorted sautéed vegetable dishes prepared fresh daily	10.50
Provola Fritta slices of melted smoked mozzarella in a basil and tomato sauce	9.50
Carpaccio Di Bue sliced raw beef with shaved parmesan, arugola, capers drizzled with lemon and olive oil	10.95
Antipasto Italiano sliced Parma prosciutto, fresh mozzarella, marinated eggplants and black olives	10.95
Mushrooms and Polenta grilled slices of polenta in a mixed mushrooms tomato sauce	10.50
Eggplant Parmigiana baked eggplants with mozzarella, parmesan and tomato	10.50
Bruschetta slices of home made baked bread with chopped tomatoes, basil, garlic, olive oil and parmesan	6.95

### Le Pizze

Cooked In a Wood Burning Oven

Margherita Fresh mozzarella, parmesan, tomato sauce and basil	10.50
Marinara Tomato sauce, oregano and garlic	9.50
Capricciosa Artichokes, mushrooms, black olives, mozzarella, prosciutto and tomato sauce	11.95
Napoletana Mozzarella, anchovies, tomato sauce and basil	10.95
Bianca Al Prosciutto Mozzarella, parmesan, prosciutto and arugola	11.50
Quattro Stagioni Four toppings in one: seafood, Margherita, Capricciosa, and marinara	11.50
Quattro Formaggi Parmesan, gorgonzola, smoked and regular mozzarella	10.95
Del Carcerato Tomato, parmesan, mozzarella, basil and ricotta	10.95
Ruspante grilled chicken, mixed bell peppers, mozzarella and tomato sauce	11.50
Vegetali Grigliati Grilled vegetables, smoked mozzarella, chopped tomatoes, and garlic	11.95
Del Cafone Italian sausages, rapini and smoked mozzarella	11.95
Mergellina Scallops, shrimps, chopped tomatoes, and arugola	12.50
Checca Marinated tomatoes, basil and fresh mozzarella	10.50
Calzone Ricotta, mozzarella, prosciutto and basil	11.50
Siciliana eggplants, smoked mozzarella, basil and chopped tomato	11.50

## I Crostoni

Grilled Slices of Bread served with a Portion of House Salad

Misto Vegetali mixed grilled vegetables and smoked mozzarella	8.95
Ciro mozzarella, tomato, basil and prosciutto	8.95
Mediterraneo eggplant, black olives, tomato, basil and goat cheese	8.50
Petto Di Pollo Grilled chicken breast, roasted bell peppers and provolone	8.95
Salmon Grilled salmon, spinach and cottage cheese	9.50

## I Pagniotelli

Thin Crust Pizza Bread served with a Portion of House Salad

Salsicce Grilled Italian sausages, rapini, and ricotta	8.50
Neapolitan Cheeseburger Minced ground beef, provolone, lettuce and tomatoes	8.50
Margherita Mozzarella, tomato and basil	8.50
Polpetta Meatballs, rapini and tomato sauce	8.50
Prosciutto Prosciutto, arugola, tomato and fresh mozzarella	8.95

## I Panini

Classic Sub-style Sandwiches

Caprese Melanzane Mozzarella, eggplants, tomato and basil	8.50
Chicken Milanese Pan-fried chicken breast, provolone, lettuce and tomatoes	8.95
Turkey Deli Turkey breast, Swiss cheese, tomatoes and lettuce	8.50

## Warm Dressing Salad

Mixed Salads with Hot Grilled Top In a Warm Dressing

Chicken Salad mixed greens with grilled chicken breast on top in a lemon rosemary vinaigrette dressing	11.95
Swordfish Salad a bed of greens with fresh grilled swordfish in a mix mushrooms and capers vinaigrette dressing	13.95

## Le Zuppe

The Traditional Soups

Soup of The Day Chef's daily selection	6.50
Minestrone fresh bouquet of seasonal vegetables in a light chicken broth	6.50
Zuppa Di Pollo chicken soup with mushrooms and asparagus	6.95
Pappa Al Pomodoro tomato soup with herbs, bread and parmesan	5.95
Cozze E Vongole Alla Luciana mussels and clams in a light tomato sauce	10.50

## Le Paste

Home made Fresh Pasta

Angel Hair Checca Angel hair in a fresh chopped tomatoes, garlic and basil sauce	10.50
Fettuccine Dell' Ortolo Fettuccine sautéed with a fresh selection of vegetables and chopped tomatoes	10.95
Gnocchi Alla Sorrentina Potato dumplings with tomato, basil, parmesan and fresh mozzarella	11.50
Rigatoni Alla Pasqualona Rigatoni with Italian sausages, rapini, oil and garlic	11.50
Pappardelle Al Sugo Di Agnello Wide fettuccine with lamb meat and tomato sauce	12.50
Lasagna Bolognese Lasagna with meat, Beauchamelle and tomato sauce	11.50
Penne Alla Arrabbiata Penne sautéed in a spicy tomato sauce	10.50
Fettuccine Al Salmone Fettuccine with fresh salmon, mint and pink sauce	12.50
Ravioli Del Giorno Chef's daily selection	10.95
Pennette Alla Vodka Small penne sautéed with vodka in a light pink sauce	11.50
Rigatoni Alla Pasqualona Rigatoni with Italian sausage and rapini sautéed in olive oil and garlic	11.50
Gnocchi Ai Quattro Formaggi Potato dumpling with smoked and regular mozzarella, parmesan, gorgonzola and	11.95
Spaghetti Con Polpetta Spaghetti with meat balls and tomato sauce	11.95
Penne Alla Puttanesca Penne with anchovies, capers, black olives and tomato sauce	11.50
Fettuccine Alla Bolognese Fettuccine with minced beef meat and tomato sauce	11.95
Rigatoni Alla Disgraziata Rigatoni with eggplant and zucchini topped with ricotta	11.50
Spaghetti Alla Carbonara Spaghetti with pancetta, egg, cream, onion and parmesan	11.50

Linguine Del Golfo Thin fettuccine with mussels, clams, calamari, shrimps and crab in a tomato sauce	13.95
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## Le Cose Sfiziose

Something Delicious

Calamari Fritti Fresh fried calamari with lemon and marinara sauce	10.95
Insalata Di Polipo Steamed fresh octopus with oil, lemon, parsley and garlic	10.50
Timballo Puff pastry filled with pasta, meat sauce and cheese	6.95
Impepata Di Cozze Steamed fresh mussels with lemon and pepper	9.95
Potato Croquette pan-fried mashed potatoes stuffed with cheese	5.95
Arancino Di Riso rice cone filled with peas and mozzarella cheese	5.95

## I Risotti

Arborio Rice

Risotto Alla Milanese Italian Arborio rice with saffron and parmesan	11.50
Risotto Alla Trevisana Italian Arborio rice with radicchio, Italian sausage and parmesan	11.95
Risotto Primavera Italian Arborio rice with mixed fresh vegetables and parmesan	11.50
Risotto Del Bosco Italian Arborio rice with mixed mushrooms, parsley and parmesan	11.95
Risotto Ai Frutti Di Mare Italian Arborio rice with clams, mussels, calamari and shrimps	13.95

## I Piatti Di Portata

Served with Fresh Seasonal Vegetables

Petto Di Pollo Carciofi E Porri chicken breast in a artichoke and leek sauce	15.95
Petto Di Pollo Al Limone E Rosmarino Grilled marinated chicken breast in a lemon, garlic and rosemary sauce	14.95
Salicicce Del Ghiottone Italian sausage baked in the pizza oven served with polenta and rapini	14.95
Misto Di Carne assorted grilled chicken breast, Italian sausage and top round beef	17.50
Grilled Vegetables Mushrooms, asparagus, eggplant, zucchini and green onions with polenta and gorgonzola	12.50
Bistecca Alla Brace Charbroiled rib-eye steak with roasted potato and rapini	19.95
Roasted Chicken Half roasted chicken with roasted potato and spinach	11.50
Misto Di Mare assorted grilled fresh fish from our daily selection and rapini	18.50
Catch of The Day from our daily selection a.q	

## Dessert List - I Dolci

Cannolo Siciliano One wafer tube filled with a vanilla flavored cream of ricotta and candied orange peels	6.95
Chocolate Truffe Mousse Velvety chocolate mousse on a soft chocolate sponge cake, elegantly dusted with cocoa powder	6.95
Pear Tartlet Puff pastry covered with a thin layer of almond cream, pear slices and apricot icing	5.95
Chocolate Souffle A tasty chocolate delight with a cakey exterior and a rich rummy center	6.50
Coppa Profiterol Puff pastry balls filled with vanilla chantilly cream, topped with chocolate and fresh whipped cream	6.50
Tiramisú A base of lady fingers soaked with espresso coffee and layered with mascarpone and zabaglione cream and dusted with cocoa	6.50
Panna Cotta a delicious cream dessert topped with a rich caramel sauce	5.95
Tartufo A round form of frozen cream covered with chocolate and crushed caramelized peanuts	5.95
Pastiera Napoletana Vanilla and lemon flavored cheesecake filled with grain and candied fruits	5.95

## I Gelati e I Sorbetti

Gelato Misto Italian style ice-cream in chocolate, vanilla, coffee, and hazelnut flavor	4.95
Sorbetto Misto Seasonal fresh fruit sorbetto in a variety of flavors	4.95

## Dessert Wines

Port Years ramos pinto	8.00
Passito Di Pantelleria Pellegrino ramos pinto	6.00
Vin Santo soletta	5.00
Port grapes graham six	5.50
Dry Vermouth Gancia Graham Six	4.00

Red Vermouth Gancia Graham Six	4.00
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## Beverage List - I Caffé

Regular or Decaffeinated

Espresso	1.95
Double Espresso	2.95
Cappuccino	2.50
Ice Cappuccino	2.95
Caffé Latte	2.95
American Coffee	1.50

## Le Bibite

Sodas Coke, Diet Coke, Sprite and Lemonade	1.95
Root Beer	2.50
Mineral Water Sparkling or flat	5.95
Ice Tea	1.95
Ice Coffee	2.00
Juice Apple, Pineapple, Cranberry and Grapefruit	1.95

## Latte, Té

Milk	1.95
Hot Tea (herbal Selection)	1.50

## E Cioccolata

Caffe Mocha	2.95
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## Kids Menu

### Something Delicious

Timballo Puff pastry filled with pasta, meat sauce and cheese	4.95
Arancino Di Riso Rice cone filled with peas, mushrooms and cheese	4.50
Potato Croquette Pan-fried mashed potatoes stuffed with cheese	4.50

## Soups \$3.95

Minestrone Mixed vegetables in a light chicken broth	
Pappa Al Pomodoro Tomato soup with bread and parmesan	

## Pasta and Gnocchi

Spaghetti Marinara Spaghetti with tomato sauce and basil	4.95
Angel Hair Alla Checca Thin spaghetti with fresh chopped tomato and basil	4.95
Spaghetti Burro E Parmigiano Spaghetti with butter and parmesan	4.50
Fettuccine Alla Bolognese Fettuccine with minced beef meat and tomato sauce	5.50
Gnocchi Alla Sorrentina Potato dumplings with tomato sauce and mozzarella	5.50
Spaghetti Meat Balls Spaghetti with meat balls and tomato sauce	5.50
Penne Alla Salsa Rosa Penne with cream and tomato sauce	4.95

## Le Pizze

Pizza Kid Margherita Tomato, basil, fresh mozzarella and parmesan	5.50
Pizza Kid Pepperoni Tomato, fresh mozzarella and pepperoni	5.95
Pizza Kid Sausages Tomato, fresh mozzarella and sausage	5.95

## Junior Sandwiches

Served with French Fries

Meat Balls Round pita bread with meatballs and tomato sauce	5.50
Neapolitan Cheeseburger Round pita bread with minced ground beef, provolone, lettuce, tomato, mayonnaise and ketchup	5.50
Turkey Sandwich Soft slices of bread with turkey breast, Swiss cheese and tomato	4.95
Chicken Milanese Sandwich Soft slices of bread with pan fried chicken breast, provolone, lettuce and tomato	4.95



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