
PIZZA ROSSA

Authentic San Marzano Sauce, Fior Di Latte Mozzarella, Extra Virgin Olive Oil, Fresh Basil.

Margherita

Classic Neapolitan Tomato, Cheese, Basil Pizza...or add 'extra toppings' to make it your own. \$11

Marinara

Oregano, Garlic, Fresh Basil (No Cheese) \$9

Margherita Di Bufala

Made with Imported Mozzarella Di Bufala \$15

Carne-Val

Soppresata Salami, Genoa Salami, Italian Sausage \$17

La Rosa

Italian Sausage, Roasted Red Pepper, Garlic, Oregano \$16

Isola

Italian Cotto Ham, Pineapple Reduction, Aged Balsamic, Oregano, Garlic \$16

Americano

Pepperoni, Mushroom, Scamorza Cheese, Oregano \$17



PIZZA BIANCA

Fior Di Latte Mozzarella, Extra Virgin Olive Oil, No Tomato Sauce.

Tartufino

Mushroom, White Truffle Oil, Arugula, Garlic \$16

Primavera

Prosciutto, Arugula, Cherry Tomato, Shaved

Parmesan Reggiano \$17

Bianca Piccante

Soppresata Salami, Mushroom, White Truffle oil, Garlic, Fresh Basil \$17

Casatiello

Fresh Egg, Mozzarella Di Bufala, Genoa Salami, Parmesan, Garlic, Fresh Basil \$18

Gallina

Chicken, Sun dried Tomato, Garlic, Fresh Pesto \$17

Extra Toppings:

Deli \$3.00 Italian Cotto Ham, Soppresata Salami, Genoa Salami, Chicken, Italian Sausage, Prosciutto, Scamorza Cheese, Fior Di Latte, Shaved Parmesan Reggiano, Feta, Anchovies, Pepperoni

Veg \$2 Artichoke, Capers, Arugula, Garlic (\$1) Green Pepper, Roasted Red Pepper, Red Onion, Black Olives, Mushroom, Pesto, Cherry Tomato.

-Sub Italian Mozzarella Di Bufala (Made with the Milk of Water Buffalo) - \$3.75

NOT PIZZA

Caesar Salad

Romaine Heart, Pancetta, Toasted Pita \$10

Greek Salad

Mixed Greens, Feta, Tomato, Cucumber, Onion \$10

Caprese Salad

Mozzarella Di Bufala, Tomato, Basil, EVO, Aged Balsamic \$12

Arugula Salad

Prosciutto, Shaved Parmesan, Cherry Tomato, EVO, White Balsamic \$12

Soup of the Day

Made in House, Vegetarian, Toasted Pita \$6

Soup \$ Salad

With Greek or Caesar Salad \$12

Antipasto

Prosciutto, Soppresata, Olives, Parmesan Reggiano, Mozzarella Di Bufala, Toasted Pita \$16

Hummus

With Oven Baked Pita \$7



DRINKS

Fresh Tap Wines

(5 ounce glass or 1/2 Litre)

Monvin Cab Italy \$7/\$23

Monvin Pinot Grigio \$7/\$23

Featured Okanagan Red and White \$8/\$26

Bottled Reds

Road 13 Honest John Merlot/Cab \$42 (B.C.)

Mission Hill Reserve Cab Sauv (B.C.) \$42

50th Parallel Estate Pinot Noir (B.C.) \$48

Nipozzano Chianti Rufina (Italy) \$48

Bottled Whites

Folonari Pinot Grigio (Italy) \$35

Covert Farms Rose (B.C.) \$35

Mission Hill 'Reserve' Sauvignon Blanc
(B.C.) \$42

Prosecco Mionetto (Italy) 200 ml \$18
750 ml \$41

Beer

Okanagan Springs "1516", Red Truck IPA, Bud,

Coors light \$6

Peroni, Stella, \$6.5

Broken Ladder Cider \$8.5

Britannia Hop Blonde Ale (650 ml) \$12

Guinness \$9



HISTORY

The Neapolitan pizza system was originally developed by Greek settlers, who, in the 5th century BC founded Neapolis (new town). They adapted a pre-existing baking tradition to develop this "Pita", which through experimentation, luck and linguistic distortions, became pizza.

Jump a few centuries later to 1889 when Antica Pizzeria's Raffaele Esposito made a pizza to honour the visiting Queen Margherita, and at the suggestion of his wife, topped it with tomato, fresh mozzarella (fior di latte), and fresh basil-the colours of the Italian flag.



347 Bernard Avenue, Kelowna BC

(250)-717-3741

info@anticopizza.ca

www.anticopizza.ca

