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# MENU



WELCOME TO ANTICA PIZZERIA  
& APERITIVO!

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We believe that good food is the key to unforgettable moments. That's why we offer the most authentic Neapolitan pizzas, juicy burgers made from Slovenian beef, fresh salads, and a carefully selected range of drinks that perfectly complement every dish.

Our specialty is true Neapolitan pizza, prepared using traditional methods. The flour for our dough comes from a renowned mill in Naples, specializing in authentic pizza baking. The dough rises for at least 24–48 hours, giving it a unique lightness and airy texture. We top it only with the finest ingredients, sourced directly from southern Italy.

We have also carefully selected all the ingredients for our other dishes because we want you to experience only the best with us.

Aperitivo, great company, excellent food, and even better vibes – the recipe for a perfect evening!

*Enjoy every bite.*

*Your Antica Pizzeria  
& Aperitivo team*

## PRICES VALID FROM

28. 3. 2025.

VAT INCLUDED IN PRICES.

### NUVIO D.O.O.

SELA PRI ŠMARJU 6

1290 GROSUPLJE

VAT NUMBER: SI70639302

PE ANTICA PIZZERIA & APERITIVO

## PERSONAL PICK-UP AND DELIVERY

**PACKAGING** 0,60 €

*The packaging fee is charged on personal pick-up or at delivery*

**DELIVERY** 1,90 €

## ALERGENES

gluten **G**

crustaceans and products thereof **R1**

eggs **J**

fish and products thereof **R2**

peanuts **A**

soybean **S**

lactose **L**

nuts **O**

leaf green **Z**

mustard seeds **GS**

sesame seeds **SS**

sulfur dioxide **Ž**

molluscs **M**

sulphite **S02**

*Information about allergenes available at the saff.*



*Food*

# SNACKS

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## TOAST

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<b>CLASSIC</b>	G, L	<b>3,90 €</b>
<i>Butter, cheese, cooked prosciutto ham, addition toast sauce</i>		

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<b>CHEESE</b>	G, L	<b>3,50 €</b>
<i>Butter, cheese, addition toast sauce</i>		

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## CROISSANT

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<b>PROSCIUTTO &amp; ARUGULA CROISSANT</b>	G, J, L	<b>4,90 €</b>
<i>Cream cheese, cheese, prosciutto, rocket</i>		

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<b>BUTTER</b>	G, J	<b>2,20 €</b>
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<b>BUTTER WITH FILLING</b>	G, J, O	<b>2,50 €</b>
<i>Chocolate or Marmalade or Pistachio</i>		

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## APPETIZERS

**COLD CUTS FOR 2 PERSONS** G, P, L **19,50 €**

*Parma ham DOP, Mortadela Bologna, Bufallo buffalo mozzarella DOP, hard grated Parmesan cheese Grana padano DOP, arugula, cherry tomatoes, extra virgin olive oil, olives and toasted breads*

**STEAK TARTAR** R2, J, GS, Z, S **12,90 €**

*Hand-cut beef, spices, pickled radish and toasted breads*

**BURRATINA** G, L **8,90 €**

*Burratina mozzarella, roasted cherry tomatoes, basil, extra virgin olive oil and toasted breads*

**SAN DANIELE PROSCIUTTO** G, L **9,90 €**

*San Daniele prosciutto, hard grated Parmesan cheese Grana padano DOP and toasted breads*

**ANTICA TONNATO** L, GS, O, G, R2 **12,90 €**

*italian classic, our way. Slices of marinated roast beef, home made tuna sauce, and toasted breads*

**PIZZA LOAF WITH CHEESE** G,L **4,90 €**

## SOUP

**HOUSE CREAM SOUP** L, Z, O **5,50 €**

*Daily soup with croutons stuffed with Fior di Latte cheese and basil pesto*

## SALAD

**SMALL HOUSE SALAD** L, O **4,90 €**

*Spinach, iceberg, chicory, corn, tomato*

# PIZZA

MON - FRI 10.00-22.00

SAT - SUN 12.00-22.00

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## MARINARA

G, L

9,90 €

*San Marzano sauce from the province of Napoli DOP, cherry tomatoes, fresh garlic, dried basil, extra virgin olive oil*

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## MARGHERITA FIOR DI LATTE

G, L

10,90 €

*San Marzano pelati from the province of Napoli, Fior di latte mozzarella from Campania, cherry tomatoes, fresh basil, extra virgin olive oil*

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## LA NAPOLETANA BUFALA

G, L

11,90 €

*San Marzano pelati from the province of Napoli, mozzarella bufala, cherry tomatoes, fresh basil, extra virgin olive oil*

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## CLASSIC

G, L

11,90 €

*San Marzano pelati from the province of Napoli, Fior di latte mozzarella from Campania, cooked prosciutto ham, fresh mushrooms, olive, extra virgin olive oil*

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## CAPRICCIOSA

G, L

12,90 €

*San Marzano pelati from the province of Napoli, Fior di latte mozzarella from Campania, cooked prosciutto, fresh champignons, artichokes, olives, extra virgin olive oil*

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## ROMANA

G, L

11,50 €

*San Marzano pelati from the province of Napoli, Fior di latte mozzarella from Campania, cooked prosciutto ham, olive, extra virgin olive oil*

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## NAPOLI

G, L, R1

11,50 €

*San Marzano pelati from Napoli, Fior di latte mozzarella from Campania, anchovies, capers, fresh basil, olive, extra virgin olive oil*

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## EX PARMA

G, L

13,90 €

*San Marzano pelati from the province of Napoli, mozzarella bufala, fresh champignons, San daniele dry ham, fresh arugula, grated Parmesan cheese Grana padano DOP, extra virgin olive oil*

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## SPICY

G, L

12,50 €

*San Marzano pelati from the province of Napoli, Fior di latte mozzarella from Campania, spicy salami, fresh champignons, pepperoncini, extra virgin olive oil*

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**TUNA**

G, L, R2

**12,50 €**

*San Marzano pelati from the province of Napoli, Fior di latte mozzarella from Campania, tuna, roasted red onions, semi-dry cherry tomatoes, arugula, extra virgin olive oil*

**VEGETABLE**

G, L,

**11,90 €**

*Pelati San Marzano from the province of Napoli, Fior di latte mozzarella from Campania, fried zucchini, toasted melancani, cherry tomatoes, reduced balsamic vinegar, fresh basil, extra virgin olive oil*

**GOURMET PIZZA****FRESCA**

G, L

**13,50 €**

*San Marzano pelati from the province of Napoli, Burratina, fresh basil, Pincant sausage 'nduja, red onion, olive dust*

**MORTADELLA**

G, L, 0

**14,90 €**

*Sour cream, Fior di latte mozzarella from Campania, basil pesto, roasted and ground pistachios, Mortadela Bologna, Burratina, fresh basil, extra virgin olive oil*

**PIZZA ANTICA**

G, L

**15,50 €**

*Winning Pizza Match Trofeo Caputo Croazia 2022! San Marzano pelati from the province of Napoli, Fior di latte mozzarella from Campania, Parmesan Grana padano DOP, fried porcini mushrooms, deer prosciutto, cranberry jam, thyme, arugula*

**SEAFOOD**

G, L, M

**13,90 €**

*San Marzano pelati from the province of Napoli, Fior di latte mozzarella from Campania, Royal shrimps, semi-dry tomatoes, Trieste sauce, fresh basil, extra virgin olive oil*

**TRUFFLES**

G, L

**17,50 €**

*Truffle, sour cream, Fior di latte mozzarella from Campania, pancetta, grated fresh truffles, fried porcini mushrooms, fresh parsley, extra virgin olive oil*

**FOREST PIZZA**

G, L

**14,50 €**

*Sour cream, Fior di latte mozzarella from Campania, cooked prosciutto ham, mixed forest mushrooms, toasted red onion, extra virgin olive oil, olive dust*

**BLACK ANGUS**

G, L

**15,90 €**

*Pelati San Marzano from the province of Napoli, Fior di latte mozzarella from Campania, Black Angus beef, grated Parmesan cheese Grana padano DOP, semi-dry cherry tomatoes, basil, argula, extra virgin olive oil*

**NDUJA**

G, L

**14,00 €**

*San Marzano pelati from the province of Napoli, Pincant sausage 'nduja, Burratina, red onion, fresh basil, extra virgin olive oil, dark olive dust*

## SUPPLEMENTS

<b>MAYONNAISE</b>	L, J, GS	<b>0,70 €</b>
<b>TRUFFLE MAYONNAISE</b>	L, J, GS	<b>3,00 €</b>
<b>TRIESTE SAUCE</b>		<b>1,70 €</b>
<b>SOUR CREAM</b>	L	<b>1,50 €</b>
<b>PELATI</b>		<b>0,90 €</b>
<b>CHAMPIGNONS</b>		<b>1,50 €</b>
<b>CHERRY TOMATOES</b>		<b>1,70 €</b>
<b>ARUGULA</b>		<b>1,70 €</b>
<b>BOILED PROSCIUTTO</b>		<b>3,00 €</b>
<b>PARMA PROSCIUTTO</b>		<b>3,90 €</b>
<b>SPICY SALAMI</b>		<b>3,00 €</b>
<b>MOZZARELLA FIOR DI LATTE</b>	L	<b>2,50 €</b>
<b>MOZZARELLA BUFALA</b>	L	<b>3,50 €</b>
<b>BURRATINA</b>	L	<b>5,50 €</b>
<b>EGG</b>	J	<b>1,50 €</b>
<b>TRUFFLES</b>	G, L	<b>5,90 €</b>
<b>PORCINI MUSHROOMS</b>		<b>3,00 €</b>
<b>BACON</b>		<b>3,00 €</b>
<b>AVOCADO</b>		<b>2,50 €</b>
<b>CORN</b>		<b>2,00 €</b>
<b>OLIVE</b>		<b>2,00 €</b>

## MAIN DISHES

MON - FRI 10.00-22.00

SAT - SUN 12.00-22.00

### BEEF CHEEKS WITH MASHED POTATOES G, L, Z, Ž 17,90 €

*Slow cooked beef cheeks, mashed potatoes, demi glace sauce, sautéed vegetables*

### PASTA WITH HOMEMADE TOMATO SAUCE AND BURATTA-STRACCIATELO G, J, L, Z 12,90 €

*Rigatoni with homemade tomato sauce, buratta-stracciatela and pistachio*

## BURGERS

MON - FRI 10.00-22.00

SAT - SUN 12.00-22.00

### BURGER WITH TORN PORK G, J, L, GS, SS, Ž 9,90 €

*Brioche bun, torn pork (slow cooked for 24 hrs.), cheddar cheese, crispy onion, radis, BBQ house sauce*

### CLASSIC BURGER G, J, L, GS, SS, Ž 8,90 €

*Brioche bun, 100 % Slovenian beef 150 g, cheddar cheese, caramelized onion, tomato, salad, burger house sauce*

### DOUBLE CLASSIC BURGER G, J, L, GS, SS, Ž 12,50 €

*Brioche bun, 100 % Slovenian beef 2 x 150g, cheddar cheese, caramelized onion, tomato, salad, burger house sauce*

### BACON BURGER G, J, L, GS, SS, Ž 9,90 €

*Brioche bun, 100 % Slovenian beef 150 g, crispy bacon, cheddar cheese, caramelized onion, tomato, salad, burger house sauce*

### CRISPY CHICKEN BURGER G, J, L, GS, SS, Ž 8,90 €

*Brioche bun, crispy fried chicken fillet, iceberg, tomato, honey mustard sauce*

### SMASH BURGER G, J, L, GS, SS, Ž 8,50 €

*Brioche bun, 120 g 100 % beef, caramelised onion, cheddar cheese, pickles, ketchup and mayonnaise*

### DOUBLE SMASH BURGER G, J, L, GS, SS, Ž 12,00 €

*Brioche bun, 240 g 100 % beef, caramalized onion, cheddar cheese, pickles, ketchup and mayonnaise*

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**FRIES**

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**CRISPY FRENCH FRIES** G **3,50 €**

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**CRISPY FRENCH FRIES WITH CHILLI** G **3,50 €**

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**CRISPY FRENCH FRIES WITH PARMESAN AND  
ROSEMARY** G, L, J **3,90 €**

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**CRISPY SWEET PATATO FRIES** G **4,50 €**

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**CRISPY FRENCH FRIES WITH TRUFFLES AND  
TRUFFLE MAYONNAISE** G, J, L **5,50 €**

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*Grated fresh truffle, parmesan and truffle mayonnaise*

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## SALAD PLATES

<b>CAESAR</b>	G, J, GS, L, O	<b>11,50 €</b>
<i>Iceberg salad, sliced bacon, chicken fillet, cherry tomatoes, parmesan, almond leaves, croutons, Caesar dressing</i>		
<b>CAESAR WITH FRIED CHICKEN</b>	G, J, GS, L, O	<b>12,50 €</b>
<i>Iceberg salad, sliced bacon, crispy fried chicken fillet, cherry tomatoes, parmesan, almond leaves, croutons, Caesar dressing</i>		
<b>SHRIMP</b>	R1, SS	<b>11,90 €</b>
<i>Iceberg salad, shrimps, young spinach, chicory, mango dressing, avocado</i>		
<b>TUNA</b>	G, O, J	<b>10,90 €</b>
<i>Iceberg salad, treviso chicory, young spinach, cherry tomatoes, croutons, corn, egg, hard grated cheese Grana padano D.O.P., tuna, olive oil and balsamic vinegar</i>		
<b>ROASTBEEF</b>	L, GS, O, G	<b>12,90 €</b>
<i>Roastbeef strips, young spinach, mustard dressing with mustard seeds, roasted pine nuts</i>		
<b>VEGETARIAN</b>	G, L	<b>11,90 €</b>
<i>Iceberg, young spinach, chicory, chickpea dressing, baked cherry tomatoes, roasted sweet red pepper, crispy chickpeas, grilled young cheese</i>		

## DESSERTS

<b>TIRAMISU</b>	G, S, J, O, L	<b>5,90 €</b>
<b>CREAM CAKE</b>	G, S, J, O, L	<b>5,90 €</b>
<b>AMERICAN PANCAKES</b>	G, S, J, O, L	<b>6,90 €</b>
<i>Jam &amp; sweet Cream</i>		
<b>AMERICAN PANCAKES</b>	G, S, J, O, L	<b>7,50 €</b>
<i>Nutella, plasma and fresh seasonal fruit</i>		
<b>AMERICAN PANCAKES</b>	G, S, J, O, L	<b>7,90 €</b>
<i>Mascarpone cream and warm cherries</i>		

# BRUNCH WEEKEND

SAT - SUN 9.00-12.00

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**ANTICA EGGS WITH DUTCH SAUCE AND AVOCADO** G, J, L **8,50 €**

*Pizza bread, two poached eggs, avocado, guacamole, fresh spinach, asparagus (seasonal), Dutch sauce*

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**ANTICA EGGS WITH DUTCH SAUCE AND TRUFFLES** G, J, L **9,50 €**

*Pizza bread, two poached eggs fresh spinach, truffles, toasted porcini mushrooms, asparagus (seasonal), sour cream, Dutch sauce and freshly grated truffles*

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**ANTICA EGGS WITH DUTCH SAUCE AND BACON** G, J, L **8,50 €**

*Pizza bread, two poached eggs, bacon, Dutch sauce, tomato sauce, rocket*

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**OMELETTE** G, J, L **7,90 €**

*Pizza bread, egg omelet, goat cheese, young spinach*

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**FRIED EGGS WITH PORK CRACKLINGS** J **7,50 €**

*Three fried Eggs with Pork cracklings*

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## BOWL

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**PEANUT BUTTER BOWL, WARM** O, A, G **7,90 €**

*Grated apple, banana, oat flakes, vegetable almond milk, peanut butter, cinnamon, agave syrup*

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*Drinks*

## HOT DRINKS

### COFFEE

ESPRESSO	1,80 €
MACCHIATO	1,90 €
CAPPUCCINO	2,00 €
COFFEE WITH MILK	2,00 €
COFFEE WITH CREAM	2,00 €
WHITE COFFEE	2,70 €
WHITE COFFEE WITH CREAM	3,00 €
LATTE MACCHIATO	2,70 €
COLD CAPPUCCINO	2,20 €

### OPTIONAL

DECAFFEINATED COFFEE	0,20 €
BARLEY COFFEE	0,30 €
OAT MILK	0,40 €

### TEA

TEA <i>Fruit, Mint, Herbal, Green, Black</i>	3,00 €
GINGER TEA <i>Natural ginger tea</i>	3,00 €

### HOT DRINKS

BABYCCINO <i>Foamed milk for kids</i>	1,20 €
COCOA	2,70 €

COCOA WITH CREAM 3,00 €

HOT CHOCOLATE 3,20 €  
*Dark or white hot chocolate*

HOT CHOCOLATE WITH CREAM 3,50 €  
*Dark or white hot chocolate*

### SUPPLEMENTS

HONEY	0,60 €
LEMON	0,40 €
CREAM PORTION	1,00 €
MILK 0,03 l	0,60 €
MILK 0,10 l	1,20 €



## SOFT DRINKS

**SOLA ICE TEA** 0,33 l **3,00 €**  
*Peach*

**HOUSE ICE TEA** 0,30 l **3,90 €**  
*Peach, Raspberry*

**ANTICA HOMEMADE ICED TEA** 0,30 l **4,90 €**  
*Chilled black tea, freshly pressed orange juice, passion fruit*

**COCKTA** 0,275 l **2,90 €**

**COCKTA FREE** 0,275 l **2,90 €**

**COCA-COLA** 0,10 l **1,50 €**

**COCA-COLA ZERO** 0,10 l **1,50 €**

**COCA-COLA** 0,25 l **3,00 €**

**COCA-COLA ZERO** 0,25 l **3,00 €**

**FANTA ORANGE** 0,25 l **3,00 €**

**SPRITE** 0,25 l **3,00 €**

**SCHWEPES TONIC WATER** 0,25 l **3,00 €**

**SCHWEPES BITTER LEMON** 0,25 l **3,00 €**

**THREE CENTS TONIC** 0,20 l **3,40 €**  
*Tonic Water, Pink Grapefruit Soda, Lemon Tonic, Ginger Beer*

**RAUCH JUICE IN BOTTLE** 0,20 l **3,00 €**  
*Apple, Orange, Blueberry, Peach, Strawberry*

**CEDEVITA** 0,30 l **2,80 €**  
*Various flavours*

**RED BULL** 0,25 l **3,70 €**

## WATER

**RÖMERQUELLE STILL WATER** 0,33 l **2,70 €**

**RÖMERQUELLE STILL WATER** 0,70 l **4,70 €**

**RÖMERQUELLE SPARKLING WATER** 0,33 l **2,70 €**

**RÖMERQUELLE SPARKLING WATER** 0,70 l **4,70 €**

**RÖMERQUELLE EMOTION FLAVOURED SPARKLING WATER** 0,33 l **2,90 €**  
*Lemongrass, Elder tree-apricot*

**ZALA WATER, FLAVOURED** 0,50 l **2,90 €**

**FRESHLY PRESSED ORANGE JUICE** 0,10 l **2,20 €**

**NATURAL LEMONADE** 0,30 l **3,30 €**

**NATURAL LEMONADE, FLAVOURED** 0,30 l **3,90 €**  
*Passion fruit, Mango & Basil*

## BEERS

### DRAFT BEER

VALJHUN CRAFT, PALE ALE 0,30 l 3,60 €

VALJHUN CRAFT, PALE ALE 0,50 l 4,60 €

VALJHUN CRAFT, IPA 0,30 l 3,80 €

VALJHUN CRAFT, IPA 0,50 l 4,80 €

HEINEKEN 0,25 l 3,00 €

HEINEKEN 0,50 l 4,00 €

LAŠKO DARK 0,20 l 2,70 €

LAŠKO DARK 0,30 l 3,00 €

LAŠKO DARK 0,50 l 4,00 €

MIXED 0,30 l 3,00 €

MIXED 0,50 l 4,00 €

HOMEMADE RADLER 0,30 l 3,00 €

HOMEMADE RADLER 0,50 l 4,00 €

### BEER IN BOTTLE

UNION LIGHT 0,33 l 2,70 €

UNION LIGHT 0,50 l 3,00 €

LAŠKO LIGHT 0,33 l 2,70 €

LAŠKO LIGHT 0,50 l 3,00 €

UNFILTERED, UNION 0,50 l 3,50 €

MAISTER GENERAL MAISTER IPA 0,33 l 4,50 €

MAISTER VEGA PALE ALE 0,33 l 4,50 €

RADLER 0,50 l 3,00 €

RADLER DARKENS 0,50 l 3,30 €

CORONA 0,33 l 4,00 €

### NON-ALCOHOLIC BEER

HEINEKEN 0.0 % 0,33 l 3,40 €

LAŠKO MALT 0.0 % 0,33 l 3,40 €

UNION HOPPY LAGER 0.0 % 0,50 l 3,50 €

## WINE

HOUSE WINE RONK, WHITE 0,10l 1,90 €  
*Ronk*

HOUSE WINE RONK, RED 0,10l 1,90 €  
*Ronk*

CVIČEK 0,10l 1,90 €  
*Colnar*

WHITE WINE WITH SPARKLING WATER 0,20l 2,60 €  
*Ronk*

## BOTTLED WHITE WINE

MALVASIA DRY 0,10l 3,20 €  
*Zaro*

MALVASIA DRY WITH SPARKLING WATER 0,20l 3,90 €  
*Zaro*

MALVASIA DRY 0,75l 24,00 €  
*Zaro*

YELLOW, SWEET MUSCAT 0,10l 3,00 €  
*Vina Koper*

YELLOW, SWEET MUSCAT 0,75l 21,00 €  
*Vina Koper*

YELLOW MUSCAT, SEMI-SWEET 0,10l 3,30 €  
*Miška - Vipavska dolina*

YELLOW MUSCAT, SEMI-SWEET 0,75l 25,00 €  
*Miška - Vipavska dolina*

REBULA DRY 0,10l 4,00 €  
*Ferdinand*

REBULA DRY 0,75l 29,00 €  
*Ferdinand*

REBULA DRY 0,75l 28,00 €  
*Furlan*

PINELA DRY 0,75l 35,00 €  
*Pinela*

## BOTTLED RED WINE

CABERNET SAUVIGNON DRY 0,10l 4,20 €  
*Ronk*

CABERNET SAUVIGNON DRY 0,75l 30,00 €  
*Ronk*

PINOT NOIR DRY 0,10l 4,20 €  
*Tilia*

PINOT NOIR DRY 0,75l 30,00 €  
*Tilia*

MERLOT PREMIUM 0,10l 5,90 €  
*Tilia Rubido*

MERLOT PREMIUM 0,75l 44,00 €  
*Tilia Rubido*

ROSE SEMI-DRY 0,75l 29,00 €  
*Erzetič*

## DESSERT WINE

MARTINI FIERO 0,10l 3,40 €

MARTINI ROSSO 0,10l 3,40 €

MARTINI RISERVA SPECIALE RUBINO 0,10l 3,80 €

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**SPARKLING WINE**


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**PROSECCO** 0,10l **3,90 €**  
*Villa Folini*

**PROSECCO** 0,75l **28,00 €**  
*Villa Folini*

**PROSECCO ROSE** 0,10l **3,90 €**  
*Villa Folini*

**PROSECCO ROSE** 0,75l **28,00 €**  
*Villa Folini*

**KOZINC EXTRA BRUT** 0,75l **38,00 €**

**BJANA BRUT** 0,75l **45,00 €**

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**CHAMPAGNE**


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**VEUVE CLICQUOT** 0,75l **79,00 €**

**DOM PÉRIGNON** 0,75l **290,00 €**

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**SPIRITS**


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**RUM**


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**BACARDI CARTA BLANCA** 0,03l **3,50 €**

**BACARDI CARTA ORO** 0,03l **3,50 €**

**PITU** 0,03l **3,50 €**

**PITU 0,0%** 0,03l **3,50 €**

**PYRAT** 0,03l **4,90 €**

**BUMBU** 0,03l **5,70 €**

**DIPLOMATICO RESERVA** 0,03l **5,90 €**

**EMINENTE RESERVA  
7 Y.O.** 0,03l **6,90 €**

**A.H. RIISE ROYAL  
DANISH NAVY** 0,03l **6,90 €**

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**GIN**


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**BOMBAY SAPPHIRE** 0,03l **3,90 €**

**BICKENS PINK** 0,03l **3,90 €**

**HENDRICKS** 0,03l **4,50 €**

**THE BOTANIST** 0,03l **4,50 €**

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**VODKA**

<b>FINLANDIA VODKA</b>	0,03 l	<b>3,50 €</b>
<b>GREY GOOSE</b>	0,03 l	<b>4,90 €</b>
<b>BELVEDERE</b>	0,03 l	<b>4,90 €</b>

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**TEQUILA**

<b>TEQUILA</b>	0,03 l	<b>3,90 €</b>
<b>TEQUILA VOLCAN</b>	0,03 l	<b>5,50 €</b>
<b>TEQUILA PATRON</b>	0,03 l	<b>7,50 €</b>
<b>TEQUILA CLASE AZUL</b>	0,03 l	<b>17,50 €</b>

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**SPIRIT**

<b>WILLIAMS PEAR HONEYSUCKLE</b>	0,03 l	<b>4,20 €</b>
<b>WILLIAMS PEAR GOLDEN</b>	0,03 l	<b>4,00 €</b>
<b>QUINCE GOLDEN</b>	0,03 l	<b>4,00 €</b>
<b>PLUM GOLDEN</b>	0,03 l	<b>4,00 €</b>
<b>APRICOT GOLDEN</b>	0,03 l	<b>4,20 €</b>

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**BITTER**

<b>ANTIQUE PELIN</b>	0,03 l	<b>3,70 €</b>
<b>GOLDEN PELIN</b>	0,03 l	<b>3,50 €</b>
<b>JÄGERMEISTER</b>	0,03 l	<b>3,50 €</b>
<b>CYNAR</b>	0,03 l	<b>3,00 €</b>

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**LIQUEUR**

<b>BLUEBERRY</b>	0,03 l	<b>3,30 €</b>
<b>BAJADERA LIQUEUR</b>	0,03 l	<b>3,30 €</b>
<b>MALIBU</b>	0,03 l	<b>3,30 €</b>
<b>HONEY LIQUEUR AURA</b>	0,03 l	<b>3,50 €</b>

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**COGNAC**

<b>HENNESSY V.S.</b>	0,03 l	<b>5,50 €</b>
<b>HENNESSY V.S.O.P.</b>	0,03 l	<b>7,50 €</b>
<b>SARAJISHVILI X.O</b>	0,03 l	<b>10,00 €</b>
<b>REMY MARTIN</b>	0,03 l	<b>15,00 €</b>

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**WHISKEY**

<b>TULLAMORE DEW</b>	0,03 l	<b>3,90 €</b>
<b>JACK DANIELS</b>	0,03 l	<b>3,90 €</b>
<b>JAMESON</b>	0,03 l	<b>3,90 €</b>
<b>CHIVAS REGAL 12 Y.O.</b>	0,03 l	<b>5,00 €</b>
<b>MONKEY SHOULDER</b>	0,03 l	<b>5,40 €</b>
<b>GLENMORANGIE ORIG.</b>	0,03 l	<b>5,90 €</b>
<b>ARBEG 10 Y.O.</b>	0,03 l	<b>6,20 €</b>
<b>MACALLAN 12 Y.O.</b>	0,03 l	<b>10,50 €</b>

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## COCKTAILS

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### LONG DRINK

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**BACARDI & COKE** 5,00 €

*Bacardi Carta Blanca 30 ml +  
Coca-Cola 0,1 l*

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**FIERO TONIC** 5,50 €

*Martini Fiero 0,1 l + Schweppes  
Tonic Water 0,15 l*

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**FINLANDIA BITTER** 6,50 €

*Finlandia vodka 30 ml + Schweppes  
Bitter Lemon stack.*

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### SPRITZ

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**APEROL SPRITZ** 6,90 €

*Aperol 50 ml, Prosecco, carbonated  
water*

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**HUGO** 6,00 €

*Prosecco, carbonated water,  
elderberry syrup, mint, lime*

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**ANTICA SPRITZ** 7,50 €

*Gin Bombay Sapphire 30 ml,  
Aperol 20 ml, Tonic Pink stack*

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**GT APERITIVO** 6,90 €

*Gran Torino Aperitivo 50 ml,  
Prosecco, carbonated water, tonic*

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**ANTIQUE SPICED** 6,90 €

*Antique Bitter 40ml, Ginger Beer,  
lemon Juice*

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**MANGO | PASSION FRUIT  
SPRITZ** 6,90 €

*Prosecco, soda, mango | passion fruit  
puree & syrup*

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**LIMONCELLO SPRITZ** 6,90 €

*Limoncello 50 ml, Prosecco, lemon  
juice*

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**MIMOZA** 5,00 €

*Prosecco & Natural orange juice*

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## GIN & TONIC

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**BOMBAY TONIC** 6,00 €

*Bombay Sapphire gin 30 ml +  
Schweppes Tonic Water 0,15 l*

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**BICKENS PINK** 6,00 €

*Gin Bickens Pink 30 ml +  
Schweppes Tonic Water 0,15 l*

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**BOMBAY SAPPHIRE** 7,30 €

*Gin Bombay Sapphire 30 ml +  
Tonic stack.*

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**HENDRICKS** 7,90 €

*Hendricks 30 ml + Tonic classic  
stack.*

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**THE BOTANIST** 7,90 €

*The Botanist 30ml + Three Cents  
Aegean Tonic stack.*

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## KOKTAJLI

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**CUBA LIBRE** 6,50 €

*Bacardi Carta Oro rum 40 ml,  
Coca-Cola, lime*

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**MOJITO** 7,00 €

*Bacardi Carta Blanca rum 40 ml,  
sparkling water, sugar, mint, lime*

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**TOM COLLINS** 7,00 €

*Bombay Sapphire gin 40 ml, Lemon  
Juice, Sugar, Soda*

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**SKINNY BITCH** 7,00 €

*Finlandia vodka 40 ml, elderberry  
syrup, lemon juice, soda*

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**PALOMA** 7,00 €

*Tequila 40 ml, lime juice,  
grapefruit soda*

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**ESPRESSO MARTINI** 8,50 €

*Espresso coffee, Finlandia vodka 30  
ml, Kahula, Simple syrup*

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**AMARETTO SOUR** 8,50 €

*Amaretto 40 ml, lemon juice,  
Simple syrup*

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**PORNSTAR MARTINI** 10,00 €

40 ml Gray Goose, 30 ml Martini,  
Prosecco, passion fruit puree, vanilla  
syrup, lime juice, Stillabunt drops

**PITU CAPIRINHA |  
PITUCAPIRINHA 0,0%** 7,00 €

Rum Pitu 40 ml, lime juice, sugar  
syrup

**OLD FASHIONED** 8,50 €

50 ml Tullamore Dew whiskey,  
sugar syrup, angostura bitters

**NEGRONI** 8,50 €

30 ml Bombay Sapphire Gin, 30 ml  
Sweet Vermouth, 30 ml Campari

**GODFATHER** 8,50 €

Tullamore Dew Whiskey 40 ml,  
Amaretto 15 ml

**APEROL MARGARITA** 8,50 €

Tequila 40ml, Aperol 30ml, Lime  
Juice, Simple Syrup

**WHISKY SOUR** 8,50 €

50 ml Tullamore Dew whiskey,  
lemon juice, sugar syrup, angostura  
bittres, magic sour

**TEQUILA SOUR** 8,50 €

Tequila 50 ml, lemon juice, sugar  
syrup, angostura bittres, magic sour

**VODKA SOUR** 8,50 €

Finlandia vodka 50 ml, lemon juice,  
sugar syrup, angostura bittres, magic  
sour

**JUNGLE QUEEN** 8,50 €

Finlandia vodka 50 ml, orange  
juice, pineapple juice, raspberry  
puree, passion fruit puree, Stillabunt  
drops

**TEQUILA MULE** 6,50 €

Tequila 40 ml, Spicy Ginger bottle,  
lime

**MOSCOW MULE** 6,50 €

Finlandia vodka 40 ml, Spicy  
Ginger bottle, lime

**LONDON MULE** 8,50 €

Bombay Sapphire gin 40 ml, Spicy  
Ginger bottle, Lime

**JACK MULE** 7,50 €

Jack Daniel's 40 ml, Spicy Ginger  
bottle, lime

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