Entrees & Salads

Patatine Fritte (V) **$12**
Hot chips served with Aioli

Focaccia Rustica (V, GFO +$5) **$16**
Organic sourdough topped with rosemary, mozzarella, garlic and EVO oil.

Olive Fritte Vegane (Vegan, GF) **$17**
Vegan and GF version of the traditional crumbed and fried Ascoli-style olives, served with Dijon mustard.

Calamari Fritti (GF) **$23**
ANFE crispy and tender baby calamari, on a bed of rocket, served with garlic mayo and lemon.

Rucola, Pere, Noci e Grana (V, GF) **$18**
Fresh rocket with sliced pear, walnuts and Grana Padano, finished with balsamic dressing.

Caesar di Pollo (GF) **$27**
Grilled chicken breast, baby cos lettuce, crispy bacon, Parmesan and boiled egg, tossed with house-made Caesar dressing and gluten-free croutons.

Pasta, Pizza & Mains

ANFE Steak Burger **$27**
Roman focaccia bread roll, veal steak, cheese, coleslaw and spicy mayo. Served with chips.

Filetto di Pesce Fritto e Patatine **$29**
Beer-battered flathead fillets served with chips, mixed salad, lemon and tartare sauce.

Scaloppina ai Funghi (GF) **$39**
Veal scaloppini topped with porcini mushrooms and white wine sauce, served with roasted potatoes and asparagus.

Tagliatelle al Ragu (GFO +$2) **$30**
Traditional ribbon pasta served with ANFE signature beef ragu & Grana Padano.

GF option served with potato gnocchi.

Spaghettoni alla Nerano (V, GFO) **$30**
Traditional recipe from the Amalfi Coast with crispy zucchini, Provolone, Pecorino, garlic & basil.

Lasagna Bianca ai Carciofi **$29**
Chef's signature white lasagna with Roman artichokes, porcini mushrooms, pork sausage, bechamel & Grana Padano.

Risotto of The Day (GF)
Ask our friendly staff for our daily special risotto

Regina Margherita (V, GFO +$5) **$24**
Pizza sauce, mozzarella, Grana Padano & basil.

Siciliana (V, GFO +$5) **$27**
Pizza sauce, mozzarella, grilled eggplant, olives, Grana Padano, basil & chilli.

Diavola (GFO + $5) **$28**
Pizza sauce, mozzarella, Calabrese salami, olives, Grana Padano, chilli & parsley.

San Daniele (GFO + $5) **$30**
Pizza sauce, mozzarella, Prosciutto San Daniele, rocket & Grana Padano.

Monthly Meal Deal

Spaghettoni alla Nerano or
Pizza San Daniele **$35**

Plus a glass of house wine or one Nastro Azzurro beer.

Bambini

Kid's Short Pasta (GF GNOCCHI) **$15**
Choice of tomato sugo, Bolognese, or butter & cheese.

Dessert

Gluten Free Tiramisu (GF) **$17**
ANFE signature gluten-free Italian classic with mascarpone, coffee, cocoa, chocolate chips & GF Savoiardi.

Castagnole di Carnevale **$15**
Italian sweet fried dough served with citrus honey & mascarpone Chantilly.

Panna Cotta alla Vaniglia (GF) **$14**
Vanilla bean panna cotta with berry compote & crumbled shortbread.

Coppa Ferrero **$18**
Ferrero and chocolate gelato in a Nutella-coated glass + wafers + fresh cream

Coppa Due Sicilia **$18**
Cassata Siciliana gelato + Liquore Strega + wafers & Amarena cherry

Affogato Frangelico **$18**
Hazelnut Gelato + Espresso + Frangelico

Affogato Doppio Caffe **$11**
Italian caffe gelato + Espresso

Affogato Classico **$11**
Your choice of gelato + Espresso

DELIZIA GELATO

Coppa Gelato Piccolo - One scoop **$6.50**

Grande - Two scoops **$11**

Flavours: Our gelato flavours change regularly. Please visit the gelato display at the bar to discover today's selection. Ask for a taste!

Extras:

Whipped cream **.50c**

Flavoured toppings **.50c**

V = Vegetarian GF = Gluten Free
GFO = Gluten Free Option