

Entrees & Salads

Bruschetta Classica (V) \$15

Three slices of house-made bread topped with diced tomatoes, olives, basil pesto and EVO oil.

Add Fior di latte +\$5

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 Chicken Burger \$27

Roman focaccia bread roll, free-range crumbed chicken thigh, 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.

Tagliata di Manzo (GF) \$43

Chargrilled Angus sirloin, sliced and served with roasted potatoes, garden salad and red wine jus.

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.

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