

Entree

Bruschetta Classica (V) \$15

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

Add Fior di latte +\$5

Focaccia Rustica (V, GFO +\$5) \$16

Organic sourdough topped with rosemary, mozzarella, garlic & EVO oil.

Calamari Fritti (GF) \$23

ANFE crispy & tender baby calamari, on a bed of rocket, served with garlic mayo & lemon.

Porchetta & Zucca (GF) \$19

Italian porchetta bites served with pumpkin puree & red wine jus.

Tagliere della Casa (GFO +\$3)

Prosciutto San Daniele, Mortadella, Capocollo, Provolone cheese, grilled vegetables & 2 slices of cheese & garlic focaccia.

Tagliere for one \$30 | Tagliere for two \$52 | Whole focaccia instead of 2 slices +\$7 (GF +\$10)

Pasta

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.

Gnocchi alla Sorrentina (V, GF) \$29

Potato gnocchi served with Napoli sugo, Parmesan, mozzarella & fresh basil.

Lasagna Bianca ai Carciofi \$29

Chef's signature white lasagna with Roman artichokes, porcini mushrooms, pork sausage, bechamel & Grana Padano.

Paccheri con Calamari, Vongole e Pachino (GFO) \$36

Neapolitan paccheri with baby calamari, clams, anchovies, Pachino tomatoes, lobster bisque, chilli, garlic & parsley.

Risotto of The Day (GF)

Ask our friendly staff for our daily special risotto

Pizza

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.

Capricciosa (GFO + \$5) \$29

Pizza sauce, mozzarella, smoked ham, olives, mushrooms, Roman artichokes & basil.

Diavola (GFO + \$5) \$28

Pizza sauce, mozzarella, Calabrese salami, olives, Grana Padano, chilli & parsley.

Lo Stallone (GFO + \$5) \$30

Focaccia base, mozzarella, smoked ham, truffle, artichokes, mushrooms, Grana Padano & basil.

San Daniele (GFO + \$5) \$30

Pizza sauce, mozzarella, Prosciutto San Daniele, rocket & Grana Padano.

Monthly Meal Deal

Spaghettoni alla Nerano or

Pizza San Daniele (GFO + \$5) \$35

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

Bambini

Kid's Short Pasta \$15

Choice of tomato sugo, Bolognese, or butter & cheese.

Pizza Topolino \$16

Pizza sauce & mozzarella.

Pizza Minnie \$18

Pizza sauce, mozzarella, smoked ham.

Carne

Pollo alla Cacciatora (GF) \$39

Chargrilled chicken Maryland served with roasted potatoes & broccolini, finished with tomato, olives, capers & white wine sauce.

Tagliata di Manzo (GF) \$43

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

Sides & Salads

Patatine (V, GF) \$11

Hot chips with herb seasoning & aioli.

Steamed Greens (V, GF) \$14

Steamed seasonal greens with EVO oil & almond flakes.

Verdure Grigliate (V, GF) \$15

Selection of grilled seasonal vegetables with EVO oil, herbs & balsamic.

Rucola, Pere & Noci (V, GF) \$18

Rocket & pear salad with walnuts, Grana Padano, EVO oil & balsamic dressing.

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