

ANFE Italian Club

GLUTEN FREE Wednesdays at ANFE Italian Club

An Italian dining experience with a menu prepared entirely without gluten-containing ingredients.



Antipasti

Olive all'Ascolana \$17 (vegan option available)

Traditional crumbed and fried Ascoli-style olives filled with seasoned meat, served with Dijon mustard, shaved Parmesan and balsamic glaze.

Calamari Fritti \$19

Tender calamari lightly dusted in seasoned gluten-free flour and fried until crisp, served with lemon and house-made aioli.

Polpette al Sugo \$21

House-made Italian beef meatballs slowly cooked in rich tomato sugo, finished with Parmesan and fresh basil. Served with Focaccia

Melanzane alla Parmigiana \$19

Layers of eggplant, Napoli sauce, mozzarella, Parmesan and basil, oven baked until golden

Pizza, Pasta & Risotto

Regina Margherita (veg) \$27

Pizza sauce, mozzarella, Grana Padano and fresh basil.

Capricciosa \$32

Pizza sauce, mozzarella, smoked ham, olives, mushrooms and Roman artichokes.

Diavola \$30

Pizza sauce, mozzarella, sliced salami, Kalamata olives, chilli and Grana Padano.

Gnocchi alla Norcina (veg) \$29

Gluten-free potato gnocchi with porcini mushrooms, black truffle, cream and Parmesan

Penne al Ragù \$32

ANFE's slow-cooked beef cheek ragù, Parmesan and parsley.

Risotto ai Gamberi \$35

Carnaroli rice with chopped prawn cutlets, lobster bisque, Napoli sugo, a splash of fresh cream, Pecorino Romano, parsley and lemon wedge

Secondi

Pollo alla Cacciatora \$32

Slow-cooked chicken Maryland with tomato, rosemary, olives and capers, served with roasted potatoes and seasonal vegetables.

Scaloppine di Vitello al Limone \$39

Tender veal scaloppine in a delicate lemon and white wine sauce, served with roasted potatoes and seasonal vegetables.

Contorni & Insalate

Patate al Rosmarino (veg) \$10

Crispy roasted potatoes with rosemary, garlic, Parmesan and sea salt.

Verdure Grigliate (veg) \$15

Selection of grilled seasonal vegetables with extra virgin olive oil and herbs.

Rucola, Pere, Noci e Grana (veg) \$18

Fresh rocket with sliced pear, walnuts and Grana Padano, finished with balsamic dressing.

Caesar di Pollo \$27

Grilled chicken breast, baby cos lettuce, crispy bacon, Parmesan and boiled egg, tossed with house-made Caesar dressing and gluten-free croutons.

Dolci

Tiramisù \$17

Our gluten-free version of the Italian classic with mascarpone, coffee, cocoa and gluten-free savoiardi.

Torta Caprese \$15

Traditional flourless chocolate and almond cake served with vanilla gelato.

Panna Cotta alla Vaniglia \$14

Vanilla bean panna cotta with berry compote

Gelato & Sorbetti

Selection of gluten-free gelato and sorbet.