

MAINS

**SPEZZATINO DELLA NONNA
CON BESCIAPELLA AFFUMICATA :**
(Slow cooked veal stew, with potatoes,
carrots, rosemary, with smoked besciamella) \$28

RICCIOLA SAPORITA :
(King fish fillet baked in the oven with capers,
sundry tomatoes pistachio, anchovies, basil oil) \$30

L'OSSOBUCO :
(Slow cooked ossobuco beef with mushrooms) \$26

TAGLIATA DI MANZO :
(Cut scotch fillet with rocket,
shaved parmesan, balsamic vinegar) \$30

**CHEF SPECIAL OF THE WEEK
(CHECK WITH STAFF FOR SPECIAL)**

TASTING PLATE TAGLIERE :
(Selection of Italian cured meat,
seasonal vegetable, cheese, garlic bread x 2) \$32

POLLO CON CAPONATA :
(Chicken thigh cooked on the grill served
with seasonal vegetable cooked in the oven) \$28

DESSERT

TIRAMISU : \$12

PANNACOTTA : \$12

GELATO (2 SCOOPS) : \$10

NUTELLA PIZZA : \$17

DINNER MENU



**Traditional Wood Fire Pizza
And
Italian Cuisine**

**Open 6 Days
(Tuesday to Sunday)
Ph. 02 9970 7089
Dinner : 5pm - Till Late**

www.affamato.com.au
shop: 1493 pittwater Rd
North Narrabeen 2101

***Chef specials
for
Dine in***



Affamato Restaurant

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PIZZA

MARGHERITA (Tomato Base, Mozzarella, Basil) \$17

NAPOLETANA (Tomato Base, Mozzarella, Anchovies, Olives, Capers, Oregano) \$18

4 FORMAGGI (White Base, Mozzarella, Selection of Cheese (Parmesan Pecorino etc.) \$19

CARNE (Tomato Base, Mozzarella Salami, Ham, Sausages & Bacon) \$21

PARMA (Tomato Base, Mozzarella, Prosciutto, Rocket, Shaved Parmesan) \$21

GRASSA (Tomato Base, Mozzarella, Hot salami, sausage, Gorgonzola) \$20

VEGETARIANA (Tomato Base, Mozzarella, Mushroom, Zucchini, Capsicum, Eggplant) \$20

AFFAMATO SUPREME (Tomato Base, Mozzarella, Salami, Ham, Mushroom, Onion, Capsicum, Olive) \$20

PICCANTE (Tomato Base, Mozzarella, Hot Salami, Red Onion, Chili) \$19

CAPRICCOSA (Tomato Base, Mozzarella, Ham, Salami, Mushroom, Olive, Artichoke) \$20

BOSCAIOLA (Tomato Base, Mozzarella, Sausage, Mushroom, Capsicum, Oregano) \$20

FUNGHI (Tomato Base, Mozzarella, Ham, Mushroom, Truffle Oil) \$19

GAMBERI (Tomato Base, Mozzarella, Prawns, Zucchini, Basil) \$22

MARI E MONTI (Tomato Base, Mozzarella, Prawns, Garlic, Mushroom, Parsley) \$22

CAPRESE (Tomato Base, Buffalo Mozzarella, Cherry Tomato, Prosciutto) \$22

PARMIGIANA (Tomato Base, Mozzarella, Ham, Eggplant, Basil, Shaved Parmesan) \$19

TIROLESE (Tomato Base, Mozzarella, Smoked Bacon, Gorgonzola, Onion) \$19

RUSTICANA (White Base, Mozzarella, Sliced Potato, Smoked Bacon, Rosemary) \$20

SIDES

CAPRESE SALAD (BUFFALO MOZZARELLA, TOMATO, AND BASIL) \$16

MIX SALAD (TOMATO, CUCUMBER, SPANISH ONION, CARROTS, MIX SALAD LEAFS) \$14

ROCKET SALAD (TOMATO, WALNUTS, SHAVED PARMESAN, AND ROCKET) \$14

FRIES POTATOES \$8

ANTIPASTI

TAGLIERE DI SALUMI : (Selection of cured Italian meat served with garlic bread in wood plate x 2) \$28

CHEESE PLATTER : (Selection of the best Italian cheese 2 person) \$24

BUFALA CON PROSCIUTTO : (buffalo mozzarella with Italian prosciutto) \$18

SALT AND PEPPER CALAMARI : \$14

BRUSCHETTA : (chopped tomato, garlic, basil) \$12

GARLIC PIZZA : \$14

KIDS MENU

PASTA BOLOGNAISE : \$14

FISH & CHIPS : \$16

PASTA WITH BUTTER AND PARMESAN CHEESE : \$12

CHOICE OF PIZZA FROM PIZZA MENU

PASTA

TAGLIATELLE AL RAGU' : (Fresh home made pasta with bolognese beef and ragu) \$22

RIGATONI ALL'AMATRICIANA : (Italian rigatoni pasta with pork cheek tomato sauce, pecorino romano cheese) \$20

RISOTTO CREMA DI ASPARAGI E TARTUFO : (Carnaroli rice with slow cooked asparagus cream, and truffle oil) \$20

Gnocchi gorgonzola noci e aceto balsamico : (Home made fresh potato gnocchi with gorgonzola cheese, walnuts, balsamic vinegar) \$24

TONNARELLI ALLO SCOGLIO : (Home made Italian spaghetti with seafood) \$26

JUICE

ALL JUICES \$4.50

Orange / Apple / Pineapple / Apple & blackcurrant

SAN PELLEGRINO MINERAL WATER 750ML BOTTLE : \$6.50

SAN PELLEGRINO SPARKLING DRINKS : \$5
Chinotto
Limonata
Aranciata Rossa