



## Welcome to Ambrosini's

The Ambrosini family are originally from the province of Sondrio, a small city in Valtellina, an alpine valley of the Lombardy region.

The tastes of this area are many and varied with influences from nearby regions and bordering countries.

Our wish is to provide you with a combination of these culinary traditions.

Buon Appetito

Your hosts - The Ambrosini Family



## Antipasti

### Antipasto di Salumi

A traditional starter of prosciutto, capocollo & salami with an assortment of home made pickles (Platters for two or more 14.00 per person)

### Salmone Affumicato

'Springs' smoked salmon garnished with onions & capers, served with horseradish cream

### Bresaola

A cured beef, originating from Valtellina, served paper thin with virgin olive oil & shavings of parmesan

### Polipo di Amabile

Pickled octopus in white wine vinegar and herbs, served as a salad. Chef Amabile has adapted his own unique recipe to this classic Mediterranean dish

### Prosciutto E Melone

Wedges of fragrant rockmelon with thin slices of Prosciutto, garnished with homemade pickled vegetables

## Le Ostriche

### Naturale

Fresh South Australian oysters with a seafood cocktail sauce

### Kilpatrick

Grilled with bacon & our own worcestershire based sauce

### Fiorentina

Topped with spinach & bechamel, gratinated with parmesan & nutmeg

## Zuppa

### Stracciatella alla Romana

A light soup of semolina, parmesan cheese, egg and parsley whisked through a chicken and beef broth

½ dozen

14.50

15.90

15.90

16.50

17.90

17.90

17.90

16.50

dozen

22.50

24.50

24.50

12.50



## La Pasta

### Gnocchi Burro e Salvia

A rustic dish of homemade potato gnocchi with sage & garlic toasted in a nut brown butter

17.50

21.50

### Pasta Tradizionale

A choice of penne, spaghetti, fettuccine or gnocchi with a 'Napoletana' sauce

17.50

21.50

### Spaghetti Tutto Mare

A selection of fresh seafood cooked in olive oil with a touch of tomato & chilli

19.50

23.90

### Gnocchi con Pancetta

Home made potato gnocchi in a tomato sauce with pancetta, capsicum, mushrooms & shallots

18.50

22.50

### Fettuccine con Pollo e Funghi

Ribbon pasta tossed with saute chicken fillet, shallot and champignons mushrooms in a porcini cream sauce

18.50

22.50

### Penne al Ragu di Manzo

The classic dish of braised beef & roma tomatoes resulting in a hearty sauce tossed with organic, semi wholemeal spelt penne

18.50

22.50

### Risotto di Pesce

A very popular dish of the house. Simmered arborio rice with a selection of fresh seafood & saffron

19.50

23.90



## Piatto Principale

A selection of freshly prepared vegetables are complimentary with main courses

Fresh Garden Salad

6.50

Vegetables with Entree Sized Dishes

5.00

Fegatini di Pollo alla Salvia

Sauteed chicken livers with prosciutto & sage in a rich brandy sauce

17.90

23.90

Cervella di Agnello al Burro Nero

Lamb brains marinated in olive oil, lemon juice & peppercorns, lightly crumbed & fried, then tossed in a nut brown butter

17.90

23.90

Gamberoni al Zafferano

Sauteed king prawns with shallots, garlic & brandy, finished in a light saffron & fish veloute

19.50

29.90

Piccata di Vitello al Pesto

A Genovese speciality of sauteed veal slices in lemon juice, with an aromatic sauce of finely chopped basil, spinach, pinenuts & pecorino cheese

27.90

Scaloppine con Funghi e Tartufo

Thin slices of veal panfried with shallots & mushrooms in a light truffled cream sauce

27.90

Petto di Pollo della Vite

Sauteed breast of chicken with pancetta, shallots & lemon with a verjus reduction

26.90

Anatra all' Antica

The classic French dish of tender roasted duck, boned & served with an orange glaze

31.00

Filetto di Manzo con Salsa di Porcini

Prime fillet of beef with a porcini mushroom glaze

31.90

Lombata con Bernaise

For those who cannot resist a thick succulent steak, prime choice porterhouse of grain fed beef with a bernaise sauce

29.90

Pesce del Giorno

Fish of the Day

POA



## I Dolci

### Gelato della Casa

Gelato prepared on the premises & served in assorted flavours with a berry coulis

### Mousse al cioccolato e Frangelico

Dark chocolate and Frangelico mousse with berry compote

### Fragole nel Cestino

A brandy snap basket filled with liqueured strawberries topped with a chilled Kahlua zabaglione cream

### Semifreddo

A creamy ice cream style dessert blended with amaretto liqueur & maraschino cherries with a chocolate sauce

### Budino al Caramello

Creme caramel accompanied with a lemon scented vanilla gelato

### Formaggio e Frutta

A premium selection of Australian & Italian cheese with fresh fruit and homemade rosemary flat bread

## Caffe e Te

Espresso, Macchiato (per cup)

Caffe Latte, Cappuccino (per cup)

Cappuccino Alla Nocciola

Cappuccino with a dash of hazelnut essence

Cioccolata Calda

Thick hot chocolate

Tea (per pot)

Liqueur Coffee

Select your own liqueur to blend with coffee, topped with freshly whipped cream

Affogato

Rich espresso coffee poured over vanilla gelato blended with a liqueur of your choice

		10.00
		11.50
		11.00
		11.00
		10.50
		17.00
		3.50
		4.50
		5.80
		5.00
		3.50
		11.50
with Liqueur	without Liqueur	
11.50	7.50	