

136 MAGILL ROAD, NORWOOD SA 5067

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www.ambrosinis.com.au

LUNCH - TUESDAY - FRIDAY

DINNER - TUESDAY - SATURDAY

(SUNDAYS BY ARRANGEMENT)

FUNCTION MENUS

AMBROSINI'S RESTAURANT has the pleasure to present our menu options available for group bookings.

Below are the details of the packages available. We trust they are to your satisfaction and look forward to seeing you in the near future.

All main courses are accompanied with vegetables.

Beverages are charged on a consumption basis. Only one itemised account is issued per table. We are not able to accept individual payment for beverage orders.

We require a \$ 20 deposit per person as confirmation of all bookings, payable within seven (7) days. For your convenience payment by credit card is available over the phone.

Final numbers must be confirmed at least ONE DAY prior to the booking.

Your deposit will be deducted from your account based on your confirmed numbers.

PLEASE NOTE - Refunds will not be issued for no-shows.

MENU OPTIONS

<i>1.</i>	<i>\$51.00</i>	<i>3 Courses</i>	<i>Soup of the Day Main Course Cheese and Fruit</i>
<i>2.</i>	<i>\$51.00</i>	<i>3 Courses</i>	<i>Soup of the day Main Course Dessert</i>
<i>3.</i>	<i>\$58.00</i>	<i>3 Courses</i>	<i>Entrée Main Course Cheese and Fruit</i>
<i>4.</i>	<i>\$55.00</i>	<i>3 Courses</i>	<i>Antipasto Platters Main Course Dessert</i>
<i>5.</i>	<i>\$60.00</i>	<i>3 Courses</i>	<i>Entrée Main Course Dessert</i>
<i>6.</i>	<i>\$75.00</i>	<i>4 Courses</i>	<i>Antipasto Platters Entrée Main Course Dessert</i>

*Sundays and public holidays a \$5.00 per person
surcharge will apply*

ENTREES *(Select three dishes)*

BRESAOLA

A specialty of the Valtellina ,salt cured and air dried beef , thinly sliced with virgin olive oil dressing, lemon and shavings of parmesan cheese.

PENNE CON POLLO E FUNGHI

Strips of chicken panfried with shallots, champignon mushrooms in a porcini cream sauce tossed with penne.

RISOTTO DI PESCE

A very popular dish of the house.Simmered Arborio rice with fresh seafood and saffron.

GNOCCHI CON PANCETTA

Home-made potato gnocchi with a tomato based sauce, shallots, capsicum, mushroom and pancetta

ANTIPASTO

A selection of smallgoods,prosciutto ,salami and capocollo with homemade pickled vegetables and rockmelon.

POLIPO DI AMABILE

Pickled octopus in white wine vinegar and herbs,served as a salad.

MAIN COURSES *(Select three dishes)*

PETTO DI POLLO CON PEPERONATA

Seared breast of chicken with a ratatouille of capsicums, shallots and tomato with a hint of chili.

ARROSTO DI MANZO

Roasted sirloin of beef, served medium rare with a Porcini mushroom sauce.

LONZA DI VITELLO CON SALSIA TARTUFATA E GNOCCHI ALLA ROMANA

Loin of Cleland veal grilled like a steak,served with a truffle glaze and baked semolina gnocchi

PESCE DEL GIORNO

Fresh fish of the day, to be announced by your waiter

SALMIS DI CERVO CON POLENTA

Onkaparinka venison ,marinated in red wine then braised served as a caserole style dish with polenta

ANATRA ALL'ANTICA

The classic French inspired dish of roast duck,double cooked and served with a crispy skin and an orange glaze

DESSERTS (select three)

FORMAGGIO E FRUTTA

A selection of local and Italian cheese with fresh fruit and our homemade rosemary flat bread.

PANNACOTTA

A vanilla and orange scented pannacotta with blueberry compote.

GELATO DELLA CASA

Homemade gelato in assorted flavours with a berry coulis.

BUDINO AL CARAMELLO.

Crème caramel with lemon scented gelato.

TORTA AL CIOCCOLATO

Dark chocolate, raisin and black sherry cake with a kahlua zabaglione cream .

CAFFE O THE

Espresso,Macchiato

\$3.50

Cappuccino,latte

\$4.50

Tea per pot

\$4.00