



Welcome to Ambrosini's

The Ambrosini family are originally from the province of Sondrio, a small city in the 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 such as Piedmont and Switzerland.

More than just a name, we have the experience of three generations of Ambrosini's to ensure every occasion is a memorable one.

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 16.00 per person)

17.50

Salmone Affumicato

Slices of Harris smoked salmon from Hahndorf garnished with onions & capers, served with horseradish cream

18.50

Bresaola

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

17.90

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

18.50

Prosciutto E Melone

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

17.50

Le Ostriche

½ dozen

dozen

Naturale

Fresh South Australian oysters with a seafood cocktail sauce

15.50

23.50

Kilpatrick

Grilled with bacon & our own worcestershire based sauce

16.90

25.90

Fiorentina

Topped with spinach & bechamel, gratinated with parmesan & nutmeg

16.90

25.90

Zuppa

Stracciatella alla Romana

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

13.50

La Pasta

Gnocchi Burro e Salvia

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

18.50

24.50

Pasta Tradizionale

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

18.50

24.50

Spaghetti Tutto Mare

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

21.90

27.90

Gnocchi con Pancetta

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

19.90

26.50

Fettuccine con Pollo e Funghi

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

19.90

26.50

Penne al Ragu di Manzo

The classic dish of braised beef & roma tomatoes resulting in a hearty sauce tossed with Kamut penne pasta, made from an ancient organic wheat

19.90

26.50

Risotto di Pesce

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

21.00

27.90

Piatto Principale

A selection of freshly prepared vegetables are complimentary with main courses

Fresh Garden Salad		6.50
Vegetables with Entree Sized Dishes		6.50
Fegatini di Pollo alla Salvia Sautéed chicken livers with prosciutto & sage in a rich brandy sauce	18.90	28.50
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	18.90	28.50
Gamberoni al Zafferano Sautéed king prawns with shallots, garlic & brandy, finished in a light saffron & fish veloute	21.50	31.50
Piccata di Vitello al Pesto A Genovese speciality of sautéed veal slices in lemon juice, with an aromatic sauce of finely chopped basil, spinach, pinenuts & pecorino cheese		28.90
Scaloppine con Funghi e Tartufo Thin slices of veal panfried with shallots & mushrooms in a light truffled cream sauce		28.90
Petto di Pollo della Vite Pan fried & oven roasted breast of chicken with pancetta, shallots & verjus		28.50
Anatra all' Antica The classic French dish of tender roasted duck, boned & served with an orange glaze		32.90
Filetto di Manzo con Salsa di Porcini Prime fillet of beef with a porcini mushroom glaze		34.00
Lombata con Bernaise For those who cannot resist a thick succulent steak, prime choice porterhouse of grain fed beef with a bernaise sauce		32.90
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

10.50

Mousse al cioccolato e Frangelico

Dark chocolate and Frangelico mousse with berry compote

12.50

Fragole nel Cestino

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

12.50

Semifreddo

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

11.50

Budino al Caramello

Creme caramel accompanied with a lemon scented vanilla gelato

11.00

Formaggio e Frutta

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

17.00

Caffe e Te

Espresso, Macchiato (per cup)

3.50

Caffe Corretto

Espresso with a dash of grappa or liqueur of choice

6.00

Caffe Latte, Cappuccino (per cup)

4.50

Cappuccino Alla Nocciola

Cappuccino with a dash of hazelnut essence

5.80

Cioccolata Calda

Thick hot chocolate

5.00

Tea (per pot)

A comprehensive range of Planet Organic tea as well as our own lemon verbena infusion

4.00

Liqueur Coffee

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

11.50

Affogato

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

without Liqueur

7.50

with Liqueur

11.50