

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	18.50
A traditional starter of prosciutto, capocollo & salami with an assortment of homemade pickles. (Platters for two or more 17.00 per person)	
Polipo di Amabile	21.90
Pickled octopus in white wine vinegar and herbs, served in thin shavings as a salad. Chef Amabile has adapted his own unique recipe to this classic Mediterranean dish	
Vitello Tonnato	19.90
Classic dish of poached veal served thinly sliced with Tuna and Mayonnaise dressing garnished with capers and gherkins	
Salmone Affumicato	21.50
Slices of Harris smoked salmon from Hahndorf garnished with onions & capers, served with horseradish cream	
Bresaola	18.90
A cured beef, originating from Valtellina, served paper thin with virgin olive oil and shavings of parmesan	
Prosciutto E Melone	18.50
Wedges of fragrant rockmelon with thin slices of Prosciutto, garnished with homemade pickled vegetables	

Le Ostriche

	½ dozen	dozen
Naturale	18.50	29.90
Fresh South Australian oysters with a seafood cocktail sauce		
Kilpatrick	19.90	31.90
Grilled with bacon & our own worcestershire based sauce		
Fiorentina	19.90	31.90
Topped with spinach & bechamel, gratinated with parmesan & nutmeg		

Zuppa

Stracciatella alla Romana	15.00
A light soup of semolina, parmesan cheese, egg and parsley whisked through a chicken and beef broth	

La Pasta

Gnocchi Burro e Salvia (v) A rustic dish of homemade potato gnocchi with sage & garlic toasted in a nut brown butter	19.90	26.90
Pasta Tradizionale (v) A choice of penne, spaghetti, fettuccine or gnocchi with a 'Napoletana' sauce	19.90	26.90
Spaghetti Tutto Mare A selection of fresh seafood cooked in olive oil with a touch of tomato & chilli	23.90	31.90
Gnocchi con Pancetta Homemade potato gnocchi in a tomato sauce with pancetta, capsicum, mushrooms & shallots	21.90	28.90
Fettuccine con Pollo e Funghi Ribbon pasta tossed with sauté chicken fillet, shallot and champignons mushrooms in a porcini cream sauce	21.90	28.90
Penne al Ragu di Manzo A hearty sauce of braised beef & roma tomatoes with Artisan Penne pasta	21.90	28.90
Risotto di Pesce (gf) A very popular dish of the house. Simmered arborio rice with a selection of fresh seafood & saffron	23.90	31.90
Risotto alla crema di cavolfiore e tartufo (v & gf) A delicate risotto dish of cauliflower blended with Arborio rice simmered in a vegetable stock finished with truffle paste	21.90	28.50

Denotes

gf gluten free v vegetarian

Secondo Piatto

Fegatini di Pollo alla Salvia Sautéed chicken livers with prosciutto & sage in a rich brandy sauce	21.90	29.90
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	21.90	29.90
Gamberoni al Zafferano Sautéed king prawns with shallots, garlic & brandy, finished in a light saffron & fish veloute	23.90	33.90
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		31.90
Scaloppine con Funghi e Tartufo Thin slices of veal pan-fried with shallots & mushrooms in a light truffled cream sauce		31.90
Petto di Pollo della Vite Pan fried & oven roasted breast of chicken with pancetta, shallots & verjus		33.90
Anatra all' Antica The classic French dish of tender roasted duck, boned & served with an orange glaze		37.50
Filetto di Manzo con Salsa di Porcini Prime fillet of beef with a porcini mushroom glaze		38.90
Lombata con Bernaise For those who cannot resist a thick succulent steak, prime choice porterhouse of grain fed beef with a bernaise sauce		37.90
Pesce del Giorno Fish of the Day		36.50
A selection of freshly prepared vegetables are complimentary with main courses		
Vegetables with entrée size dishes		7.00
Insalata Mista Mixed lettuce with tomato, cucumber, capsicum and julienne of carrot with virgin olive oil and balsamic dressing		8.00

I Dolci

Dolce per due A shared plate for 2 consisting of strawberries in a brandy snap basket, chocolate and Frangelico mousse and semifreddo	27.00
Gelato della Casa Gelato prepared on the premises & served in assorted flavours with a berry coulis	12.90
Mousse al cioccolato e Frangelico Dark chocolate and Frangelico mousse with berry compote	13.90
Fragole nel Cestino A brandy snap basket filled with liquored strawberries topped with a chilled Kahlua zabaglione cream	13.90
Semifreddo A creamy ice cream style dessert blended with amaretto liqueur & maraschino cherries with a chocolate sauce	13.90
Budino al Caramello Crème caramel accompanied with a lemon scented vanilla gelato	12.50
Formaggio e Frutta A premium range of cheese with fresh fruit and quince paste, Please enquire about our selection	18.00

Caffe e Te

Espresso, Macchiato	4.00
Caffe Corretto Espresso with a dash of grappa or liqueur of choice	6.50
Caffe Latte, Cappuccino	5.00
Cappuccino Alla Nocciola Cappuccino with a dash of hazelnut essence	6.00
Ciocolata Calda Thick hot chocolate	5.50
Tea (per pot) A comprehensive range of Planet Organic tea as well as our own lemon verbena infusion	4.50
Liqueur Coffee Select your own liqueur to blend with coffee, topped with freshly whipped cream	14.50
Affogato Rich espresso coffee poured over vanilla gelato blended with a liqueur of your choice	8.50 14.50