



**Ambrosini's**  
Northern Italian cuisine

*Lunch- Tuesday- Friday  
Dinner - Tuesday - Saturday  
(Sundays by arrangement)*

*136 Magill Rd, Norwood, Adelaide SA 5067*

*Ph 08 83632152*

*Ambrosini's 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 are happy to discuss any dietary requirement and tailor menus to suit the occasion.*

*All main courses are accompanied with vegetables.*

*Beverages are charged on a consumption basis. Only one itemized 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 three weeks prior to booking. 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>\$58.00</i> | <i>3 Courses</i> | <i>Soup of the Day<br/>Main Course<br/>Cheese and Fruit</i>      |
| <i>2.</i> | <i>\$60.00</i> | <i>3 Courses</i> | <i>Soup of the day<br/>Main Course<br/>Dessert</i>               |
| <i>3.</i> | <i>\$65.00</i> | <i>3 Courses</i> | <i>Entrée<br/>Main Course<br/>Cheese and Fruit</i>               |
| <i>4.</i> | <i>\$65.00</i> | <i>3 Courses</i> | <i>Antipasto Platters<br/>Main Course<br/>Dessert</i>            |
| <i>5.</i> | <i>\$70.00</i> | <i>3 Courses</i> | <i>Entrée<br/>Main Course<br/>Dessert</i>                        |
| <i>6.</i> | <i>\$86.00</i> | <i>4 Courses</i> | <i>Antipasto Platters<br/>Entrée<br/>Main Course<br/>Dessert</i> |

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

**ENTRÉES** *(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 pan fried 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, mushrooms and pancetta*

**ANTIPASTO**

*A selection of small goods, prosciutto, salami and capocollo with homemade pickled vegetables and rock melon.*

**POLIPO DI AMABILE**

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

**MAIN COURSES** *(Select three dishes)*

**PETTO DI POLLO DELLA VITE**

*Breast of chicken pan fried and oven roasted with pancetta, shallots and verjus*

**ARROSTO DI MANZO**

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

**LONZA DI VITELLO CON SALSÀ 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*

**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 premium range of cheese with fresh fruit. Quince paste and accompaniments*

**PANNACOTTA**

*A vanilla and orange scented pannacotta with blueberry compote.*

**GELATO DELLA CASA**

*Homemade gelato in assorted flavors 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.*

**CAFFÈ O TÈ**

*Selection of espresso, macchiato, cappuccino, latte and range of teas charged on consumption.*