



Lunch– Tuesday– Friday
Dinner – Tuesday – Saturday
(Sundays by arrangement)

136 Magill Rd, Norwood, Adelaide SA 5067

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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

1.	\$62.00	3 Courses	Soup of the Day Main Course Cheese and Fruit
2.	\$65.00	3 Courses	Soup of the day Main Course Dessert
3.	\$70.00	3 Courses	Entrée Main Course Cheese and Fruit
4.	\$70.00	3 Courses	Antipasto Platters Main Course Dessert
5.	\$78.00	3 Courses	Entrée Main Course Dessert
6.	\$93.00	4 Courses	Antipasto Platters Entrée Main Course Dessert

Public holiday surcharge of \$10.00 pp 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 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.

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 CAMELLO.

Crème caramel with lemon scented gelato.

TORTA AL CIOCCOLATO

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

CAFFE O THE

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