

# Welcome to Ambrosini's

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The Ambrosini family is 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 the Ambrosini family to ensure every occasion is memorable.

## Buon Appetito!

Your hosts  
The Ambrosini Family

# Antipasti

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<b>Antipasto di Salumi (gf)</b> A traditional starter of prosciutto, capocollo & salami with an assortment of homemade pickles. (Platters for two or more 18.00 per person)	19.90
<b>Polipo di Amabile (gf)</b> 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	24.90
<b>Vitello Tonnato (gf)</b> Classic dish of poached veal served thinly sliced with Tuna and Mayonnaise dressing garnished with capers and gherkins	22.00
<b>Salmone Affumicato</b> Thin slices of Harris smoked salmon from Hahndorf garnished with onions & capers, served with horseradish cream	23.50
<b>Bresaola (gf)</b> Salt cured and dried beef served paper thin with virgin olive oil, shavings of parmesan and lemon. A small good traditional of the Valtellina region	21.90
<b>Prosciutto E Melone (gf)</b> Wedges of fragrant rockmelon with thin slices of Prosciutto di Parma garnished with homemade pickled vegetables	19.90

## Le Ostriche

	½ dozen	dozen
<b>Naturale (gf)</b> Fresh South Australian oysters with a seafood cocktail sauce	21.00	32.00
<b>Kilpatrick (gf)</b> Grilled with bacon & our own worcestershire based sauce	22.50	34.00
<b>Fiorentina</b> Topped with spinach & bechamel, gratinated with parmesan & nutmeg	22.50	34.00

## Zuppa

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<b>Stracciatella alla Romana</b> A light soup of semolina, parmesan cheese, egg and parsley whisked through a chicken and beef broth	16.50
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gf gluten free   v vegetarian

# La Pasta

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<b>Gnocchi Burro e Salvia (v)</b> A rustic dish of homemade potato gnocchi with sage & garlic toasted in a nut brown butter	22.00	29.50
<b>Pasta Tradizionale (v)</b> A choice of penne, spaghetti, fettuccine or gnocchi with a 'Napoletana' sauce	22.00	29.50
<b>Spaghetti Tutto Mare</b> A selection of fresh seafood cooked in olive oil with a touch of tomato & chilli	25.50	34.00
<b>Gnocchi con Pancetta</b> Homemade potato gnocchi in a tomato sauce with pancetta, capsicum, mushrooms & shallots	23.90	31.00
<b>Fettuccine con Pollo e Funghi</b> Ribbon pasta tossed with sauté chicken fillet, shallot and champignons mushrooms in a porcini cream sauce	23.90	31.00
<b>Penne al Ragu di Manzo</b> A hearty sauce of braised beef & roma tomatoes with Artisan Penne pasta	23.90	31.00
<b>Risotto di Pesce (gf)</b> A very popular dish of the house. Simmered arborio rice with a selection of fresh seafood & saffron	25.50	34.00
<b>Risotto alla crema di cavolfiore e tartufo (v &amp; gf)</b> A delicate risotto dish of cauliflower blended with Arborio rice simmered in a vegetable stock finished with truffle paste	23.90	31.00

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# Secondo Piatto

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Fegatini di Pollo alla Salvia (gf) Sautéed chicken livers with prosciutto & sage in a rich brandy sauce	24.50	32.90
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	24.50	32.90
Gamberoni al Zafferano Sautéed king prawns with shallots, garlic & brandy, finished in a light saffron & fish veloute	26.00	39.00
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		33.90
Scaloppine con Funghi e Tartufo Thin slices of veal pan-fried with shallots & mushrooms in a light truffled cream sauce		33.90
Petto di Pollo della Vite (gf) Pan fried & oven roasted breast of chicken with pancetta, shallots & verjus		35.90
Anatra all' Antica (gf) The classic French dish of tender roasted duck, boned & served with an orange glaze		39.90
Filetto di Manzo con Salsa di Porcini (gf) Prime fillet of beef with a porcini mushroom glaze		41.00
Lombata con Bernaise (gf) For those who cannot resist a thick succulent steak, prime choice porterhouse of Black Angus beef with a bernaise sauce		39.90
Pesce del Giorno Fish of the Day		38.90
A selection of freshly prepared vegetables are complimentary with main courses		
Vegetables with entrée size dishes		8.00
Insalata Mista Mixed lettuce with tomato, cucumber, capsicum and julienne of carrot with virgin olive oil and balsamic dressing		9.00

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# I Dolci

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Dolce per due	28.90
A shared plate for 2 consisting of strawberries in a brandy snap basket, chocolate and Frangelico mousse and semifreddo	
Gelato della Casa (gf)	14.50
Gelato prepared on the premises & served in assorted flavours with a berry coulis	
Mousse al cioccolato e Frangelico	15.50
Dark Callibut chocolate and Frangelico mousse with berry compote	
Fragole nel Cestino	15.90
A brandy snap basket filled with liquored strawberries topped with a chilled Kahlua zabaglione cream	
Semifreddo (gf)	14.50
A creamy ice cream style dessert blended with amaretto liqueur & maraschino cherries with a chocolate sauce	
Budino al Caramello (gf)	13.50
Crème caramel accompanied with a lemon scented vanilla gelato	
Formaggio e Frutta	19.50
A premium range of cheese with fresh fruit and quince paste, Please enquire about our selection	

# Caffe e Te

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Espresso, Macchiato	4.50	
Caffe Corretto	7.50	
Espresso with a dash of grappa or liqueur of choice		
Caffe Latte, Cappuccino	5.50	
Cappuccino Alla Nocciola	6.50	
Cappuccino with a dash of hazelnut essence		
Cioccolata Calda	6.00	
Thick hot chocolate		
Tea (per pot)	5.00	
A comprehensive range of Planet Organic tea as well as our own lemon verbena infusion		
Liqueur Coffee	15.50	
Select your own liqueur to blend with coffee, topped with freshly whipped cream		
Affogato	9.50	15.50
Rich espresso coffee poured over vanilla gelato blended with a liqueur of your choice		