

Welcome to Ambrosini's

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

Antipasto di Salumi (gf)	19.90
A traditional starter of prosciutto, capocollo & salami with an assortment of homemade pickles. (Platters for two or more 18.00 per person)	
Vitello Tonnato (gf)	22.50
Classic dish of poached veal served thinly sliced with Tuna and Mayonnaise dressing garnished with capers and gherkins	
Salmone Affumicato	24.00
Thin slices of Harris smoked salmon from Hahndorf garnished with onions & capers, served with horseradish cream	
Bresaola (gf)	22.50
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	
Prosciutto E Melone (gf)	21.00
Wedges of fragrant rockmelon with thin slices of Prosciutto di Parma garnished with homemade pickled vegetables	

Le Ostriche

	½ dozen	dozen
Naturale (gf)	22.50	33.00
Fresh South Australian oysters with a seafood cocktail sauce		
Kilpatrick (gf)	23.80	36.00
Grilled with bacon & our own worcestershire based sauce		
Fiorentina	23.80	36.00
Topped with spinach & bechamel, gratinated with parmesan & nutmeg		
Ostriche Miste	25.50	38.00
A mixed selection of oysters		

Zuppa

Stracciatella alla Romana	17.00
A light soup of semolina, parmesan cheese, egg and parsley whisked through a chicken and beef broth	

La Pasta

Gnocchi Burro e Salvia (v)	23.00	29.50
A rustic dish of homemade potato gnocchi with sage & garlic toasted in a nut brown butter		
Pasta Tradizionale (v)	23.00	29.50
A choice of penne, spaghetti, fettuccine or gnocchi with a 'Napoletana' sauce		
Spaghetti Tutto Mare	26.50	35.00
A selection of fresh seafood cooked in olive oil with a touch of tomato & chilli		
Gnocchi con Pancetta	24.50	32.00
Homemade potato gnocchi in a tomato sauce with pancetta, capsicum, mushrooms & shallots		
Fettuccine con Pollo e Funghi	24.50	32.00
Ribbon pasta tossed with sauté chicken fillet, shallot and champignons mushrooms in a porcini cream sauce		
Penne al Ragu di Manzo	24.50	32.00
A hearty sauce of braised beef & roma tomatoes with Artisan Penne pasta		
Risotto di Pesce (gf)	26.50	35.00
A very popular dish of the house. Simmered arborio rice with a selection of fresh seafood & saffron		
Risotto alla crema di cavolfiore e tartufo (v & gf)	24.50	32.00
A delicate risotto dish of cauliflower blended with Arborio rice simmered in a vegetable stock finished with truffle paste		

Secondo Piatto

Fegatini di Pollo alla Salvia (gf)	24.50	32.90
Sautéed chicken livers with prosciutto & sage in a rich brandy sauce		
Cervella di Agnello al Burro Nero	24.50	32.90
Lamb brains marinated in olive oil, lemon juice & peppercorns, lightly crumbed & fried, then tossed in a nut brown butter		
Gamberoni al Zafferano	26.00	39.00
Sautéed king prawns with shallots, garlic & brandy, finished in a light saffron & fish veloute		
Piccata di Vitello al Pesto		34.50
A Genovese speciality of sautéed veal slices in lemon juice, with an aromatic sauce of finely chopped basil, spinach & pinenuts		
Scaloppine con Funghi e Tartufo		34.50
Thin slices of veal pan-fried with shallots & mushrooms in a light truffled cream sauce		
Petto di Pollo della Vite (gf)		36.50
Pan fried & oven roasted breast of chicken with pancetta, shallots & verjus		
Anatra all' Antica (gf)		39.90
The classic French dish of tender roasted duck, boned & served with an orange glaze		
Filetto di Manzo con Salsa di Porcini (gf)		43.50
Prime fillet of beef with a porcini mushroom glaze		
Lombata con Bernaise (gf)		39.90
For those who cannot resist a thick succulent steak, prime choice porterhouse of Black Angus beef with a bernaise sauce		
Pesce del Giorno		39.50
Fish of the Day		
A selection of freshly prepared vegetables are complimentary with main courses		
Vegetables with entrée size dishes		8.00
Insalata Mista		9.00
Mixed lettuce with tomato, cucumber, capsicum and julienne of carrot with virgin olive oil and balsamic dressing		

I Dolci

Dolce per due	29.90
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	15.90
Dark Callibut chocolate and Frangelico mousse with berry compote	
Fragole nel Cestino	16.50
A brandy snap basket filled with liquored strawberries topped with a chilled Kahlua zabaglione cream	
Semifreddo (gf)	15.50
A creamy ice cream style dessert blended with amaretto liqueur & maraschino cherries with a chocolate sauce	
Budino al Caramello (gf)	14.00
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

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		
Ciocolata 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		