

# 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>	21.90
A traditional starter of prosciutto, capocollo & salami with an assortment of homemade pickles. (Platters for two or more 19.00 per person)	
<b>Vitello Tonnato (gf)</b>	23.90
Classic dish of poached veal served thinly sliced with Tuna and Mayonnaise dressing garnished with capers and gherkins	
<b>Salmone Affumicato</b>	24.90
Thin slices of Harris smoked salmon from Hahndorf garnished with onions & capers, served with horseradish cream	
<b>Bresaola (gf)</b>	23.50
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	
<b>Prosciutto E Melone (gf)</b>	21.90
Wedges of fragrant rockmelon with thin slices of Prosciutto di Parma garnished with homemade pickled vegetables	

# Le Ostriche

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	½ dozen	dozen
<b>Naturale (gf)</b>	25.00	38.00
Fresh South Australian oysters with a seafood cocktail sauce		
<b>Kilpatrick (gf)</b>	26.50	39.50
Grilled with bacon & our own worcestershire based sauce		
<b>Fiorentina</b>	26.50	39.50
Topped with spinach & bechamel, gratinated with parmesan & nutmeg		
<b>Ostriche Miste</b>	27.50	41.50
A mixed selection of oysters		

# Zuppa

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<b>Stracciatella alla Romana</b>	18.00
A light soup of semolina, parmesan cheese, egg and parsley whisked through a chicken and beef broth	

*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	<b>23.90</b>	<b>29.90</b>
<b>Pasta Tradizionale (v)</b> A choice of penne, spaghetti, fettuccine or gnocchi with a 'Napoletana' sauce	<b>23.90</b>	<b>29.90</b>
<b>Spaghetti Tutto Mare</b> A selection of fresh seafood cooked in olive oil with a touch of tomato & chilli	<b>27.50</b>	<b>35.90</b>
<b>Gnocchi con Pancetta</b> Homemade potato gnocchi in a tomato sauce with pancetta, capsicum, mushrooms & shallots	<b>25.50</b>	<b>32.50</b>
<b>Fettuccine con Pollo e Funghi</b> Ribbon pasta tossed with sauté chicken fillet, shallot and champignons mushrooms in a porcini cream sauce	<b>25.50</b>	<b>32.50</b>
<b>Penne al Ragu di Manzo</b> A hearty sauce of braised beef & roma tomatoes with Artisan Penne pasta	<b>23.90</b>	<b>31.00</b>
<b>Risotto di Pesce (gf)</b> A very popular dish of the house. Simmered arborio rice with a selection of fresh seafood & saffron	<b>27.50</b>	<b>35.90</b>
<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	<b>25.50</b>	<b>32.50</b>

# Secondo Piatto

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Fegatini di Pollo alla Salvia (gf) Sautéed chicken livers with prosciutto & sage in a rich brandy sauce	25.90	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	25.90	32.90
Gamberoni al Zafferano Sautéed king prawns with shallots, garlic & brandy, finished in a light saffron & fish veloute	27.90	41.00
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		36.90
Scaloppine con Funghi e Tartufo Thin slices of veal pan-fried with shallots & mushrooms in a light truffled cream sauce		36.90
Petto di Pollo della Vite Pan fried & oven roasted breast of chicken with pancetta, shallots & verjus		38.50
Anatra all' Antica (gf) The classic French dish of tender roasted duck, boned & served with an orange 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		41.00
Pesce del Giorno Fish of the Day		POA
A selection of freshly prepared vegetables are complimentary with main courses		
Duck Fat & Rosemary Roast Potatoes		10.00
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
Garlic Bread		5.00

# I Dolci

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<b>Dolce per due</b>	28.90
A shared plate for 2 consisting of strawberries in a brandy snap basket, chocolate and Frangelico mousse and semifreddo	
<b>Gelato della Casa (gf)</b>	14.50
Gelato prepared on the premises & served in assorted flavours with a berry coulis	
<b>Mousse al cioccolato e Frangelico</b>	15.50
Dark Callibut chocolate and Frangelico mousse with berry compote	
<b>Fragole nel Cestino</b>	15.90
A brandy snap basket filled with liquored strawberries topped with a chilled Kahlua zabaglione cream	
<b>Semifreddo (gf)</b>	14.50
A creamy ice cream style dessert blended with amaretto liqueur & maraschino cherries with a chocolate sauce	
<b>Budino al Caramello (gf)</b>	13.50
Crème caramel accompanied with a lemon scented vanilla gelato	
<b>Formaggio e Frutta</b>	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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<b>Espresso, Macchiato</b>	4.50	
<b>Caffe Corretto</b>	7.50	
Espresso with a dash of grappa or liqueur of choice		
<b>Caffe Latte, Cappuccino</b>	5.50	
<b>Cappuccino Alla Nocciola</b>	6.50	
Cappuccino with a dash of hazelnut essence		
<b>Ciocolata Calda</b>	6.00	
Thick hot chocolate		
<b>Tea (per pot)</b>	5.00	
A comprehensive range of Planet Organic tea as well as our own lemon verbena infusion		
<b>Liqueur Coffee</b>	16.50	
Select your own liqueur to blend with coffee, topped with freshly whipped cream		
<b>Affogato</b>	10.50	17.50
Rich espresso coffee poured over vanilla gelato blended with a liqueur of your choice		