

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)

A traditional starter of prosciutto, capocollo & salami with an assortment of homemade pickles
(Platters for two or more 19.00 per person)

Vitello Tonnato (gf)

Classic dish of poached veal served thinly sliced with Tuna and Mayonnaise dressing
garnished with capers and gherkins

Salmone Affumicato

Thin slices of Harris smoked salmon from Hahndorf garnished with onions & capers,
served with horseradish cream

Bresaola (gf)

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)

Wedges of fragrant rockmelon with thin slices of Prosciutto di Parma
garnished with homemade pickled vegetables

Le Ostriche

½ dozen

dozen

Naturale (gf)

Fresh South Australian oysters with a seafood cocktail sauce

Kilpatrick (gf)

Grilled with bacon & our own worcestershire based sauce

Fiorentina

Topped with spinach & bechamel, gratinated with parmesan & nutmeg

Ostriche Miste

A mixed selection of oysters

Zuppa

Stracciatella alla Romana

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

gf gluten free v vegetarian

La Pasta

Gnocchi Burro e Salvia (v)

A rustic dish of homemade potato gnocchi with sage & garlic toasted in a nut brown butter

Pasta Tradizionale (v)

A choice of penne, spaghetti, fettuccine or gnocchi with a 'Napoletana' sauce

Spaghetti Tutto Mare

A selection of fresh seafood cooked in olive oil with a touch of tomato & chilli

Gnocchi con Pancetta

Homemade potato gnocchi in a tomato sauce with pancetta, capsicum, mushrooms & shallots

Fettuccine con Pollo e Funghi

Ribbon pasta tossed with sauté chicken fillet, shallot and champignons mushrooms in a porcini cream sauce

Penne al Ragu di Manzo

A hearty sauce of braised beef & roma tomatoes with Artisan Penne pasta

Risotto di Pesce (gf)

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)

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)

Sautéed chicken livers with prosciutto & sage in a rich brandy sauce

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

Gamberoni al Zafferano

Sautéed king prawns with shallots, garlic & brandy, finished in a light saffron & fish veloute

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

Scaloppine con Funghi e Tartufo

Thin slices of veal pan-fried with shallots & mushrooms in a light truffled cream sauce

Petto di Pollo della Vite (gf)

Pan fried & oven roasted breast of chicken with pancetta, shallots & verjus

Anatra all' Antica (gf)

The classic French dish of tender roasted duck, boned & served with an orange glaze

Lombata con Bernaise (gf)

For those who cannot resist a thick succulent steak, prime choice porterhouse of Black Angusbeef with a bernaise sauce

Pesce del Giorno

Fish of the Day

A selection of freshly prepared vegetables are complimentary with main courses

Duck Fat & Rosemary Roast Potatoes

Vegetables with entrée size dishes

Insalata Mista

Mixed lettuce with tomato, cucumber, capsicum and julienne of carrot with virgin olive oil and balsamic dressing

Garlic Bread

I Dolci

Dolce per due

A shared plate for 2 consisting of strawberries in a brandy snap basket, chocolate and Frangelico mousse and semifreddo

Gelato della Casa (gf)

Gelato prepared on the premises & served in assorted flavours with a berry coulis

Mousse al cioccolato e Frangelico

Dark Callibut chocolate and Frangelico mousse with berry compote

Fragole nel Cestino

A brandy snap basket filled with liquored strawberries topped with a chilled Kahlua zabaglione cream

Semifreddo (gf)

A creamy ice cream style dessert blended with amaretto liqueur & maraschino cherries with a chocolate sauce

Budino al Caramello (gf)

Crème caramel accompanied with a lemon scented vanilla gelato

Formaggio e Frutta

A premium range of cheese with fresh fruit and quince paste. *Please enquire about our selection*

Caffe e Te

Espresso, Macchiato

Caffe Corretto

Espresso with a dash of grappa or liqueur of choice

Caffe Latte, Cappuccino

Cappuccino Alla Nocciola

Cappuccino with a dash of hazelnut essence

Ciocolata Calda

Thick hot chocolate

Tea (per pot)

A comprehensive range of Planet Organic tea as well as our own lemon verbena infusion

Liqueur Coffee

Select your own liqueur to blend with coffee, topped with freshly whipped cream

Affogato

Rich espresso coffee poured over vanilla gelato blended with a liqueur of your choice