



Ambrosini's
Northern Italian cuisine

Lunch- Tuesday- Friday
Dinner - Tuesday - Saturday

136 Magill Rd, Norwood, Adelaide SA 5067

Ph 08 83632152

Ambrosinis 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.

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.	\$75.00	3 Courses	Soup of the Day Main Course Cheese and Fruit
2.	\$75.00	3 Courses	Soup of the day Main Course Dessert
3.	\$80.00	3 Courses	Entrée Main Course Cheese and Fruit
4.	\$80.00	3 Courses	Antipasto Platters Main Course Dessert
5.	\$88.00	3 Courses	Entrée Main Course Dessert
6.	\$110.00	4 Courses	Antipasto Platters Entrée Main Course Dessert

A 10% surcharge will apply for public holidays

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

Arborio rice Sautee with onion, white wine and fresh seafood in a creamy textured risotto spiced with 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.

VITELLO TONNATO

Poached veal in white wine served thinly sliced with a tuna and mayonnaise dressing garnished with capers and gherkins

MAIN COURSES (Select three dishes)

PETTO DI POLLO DELLA VITE

Breast of chicken pan fried and oven roasted with pancetta,
shallots and verjus

BISTECCA DI MANZO

Sirloin of beef, served medium rare with a Porcini
Mushroom sauce and polenta

ANATRA ALL'ANTICA

The classic French inspired dish of roast duck, double cooked and
served with a crispy skin and an orange glaze

PESCE DEL GIORNO

Fish of the day, to be announced by your waiter

**All main dishes are accompanied with freshly prepared
vegetables on a separate plate.**

**Garden salad can also be provided as a side at \$9 per bowl
adequate for 2 servings**

DESSERTS (select three)

FORMAGGIO E FRUTTA

A premium range of cheese with fresh fruit and fruit paste

PANNACOTTA

A vanilla and orange scented pannacotta with blueberry compote.

GELATO DELLA CASA

Homemade gelato in assorted flavors with a berry coulis.

BUDINO AL CARMELLO.

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.