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 of presenting 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 requirements 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.	**$80.00**	**3 Courses**	Soup of the Day Main Course Cheese and Fruit
2.	**$85.00**	**3 Courses**	Soup of the day Main Course Dessert
3.	**$90.00**	**3 Courses**	Entrée Main Course Cheese and Fruit
4.	**$85.00**	**3 Courses**	Antipasto Platters Main Course Dessert
5.	**$95.00**	**3 Courses**	Entrée Main Course Dessert
6.	**$120.00**	**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.

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 tuna and mayonnaise dressing garnished with capers and gherkins

RISOTTO DI PESCE

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

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 by freshly prepared vegetables on a separate plate.

Garden salad can also be provided as a side at $12 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 CARAMELLO.
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.