Welcome to Ambrosini's

The Ambrosini family is originally from the provence 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) 28.50
A traditional starter of prosciutto, capocollo & salami with an assortment of homemade pickles (Platters for two or more $25 per serve)

Vitello Tonnato (gf) 29.90
Classic dish of poached veal served thinly sliced with Tuna and Mayonnaise dressing garnished with capers and gherkins

Salmone Affumicato 29.90
Thin slices of Harris smoked salmon from Hahndorf garnished with onions & capers, served with horseradish cream

Bresaola (gf) 28.90
Salt cured and dried beef served paper thin with virgin olive oil, shavings of parmesan and lemon. A smallgood traditional of the Valtellina region

Prosciutto E Melone (gf) 28.50
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	29.90	46.50
Kilpatrick (gf) Grilled with bacon & our own Worcestershire based sauce	31.00	48.50
Fiorentina Topped with spinach & bechamel, gratinated with parmesan & nutmeg	31.00	48.50
Ostriche Miste A mixed selection of oysters	32.00	49.50

Zuppa

Stracciatella alla Romana 23.00
A light soup of semolina, parmesan cheese, egg and parsley whisked through a chicken and beef broth

gf gluten free v vegetarian

La Pasta

Gnocchi Burro e Salvia (v) A rustic dish of homemade potato gnocchi with sage & garlic toasted in a nut brown butter	28.50	34.50
Pasta Tradizionale (v) A choice of penne, spaghetti, fettuccine or gnocchi with a 'Napoletana' sauce	28.50	34.50
Spaghetti Tutto Mare A selection of fresh seafood cooked in olive oil with a touch of tomato & chilli	33.50	41.90
Gnocchi con Pancetta Homemade potato gnocchi in a tomato sauce with pancetta, capsicum, mushrooms & shallots	31.90	37.90
Fettuccine con Pollo e Funghi Ribbon pasta tossed with sauté chicken fillet, shallot and champignons mushrooms in a porcini cream sauce	31.90	37.90
Penne al Ragu di Manzo A hearty sauce of braised beef & roma tomatoes with Artisan Penne pasta	31.90	37.90
Risotto di Pesce (gf) A very popular dish of the house. Simmered arborio rice with a selection of fresh seafood & saffron	33.50	41.90
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	31.90	37.90

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Secondo Piatto

Fegatini di Pollo alla Salvia (gf) Sautéed chicken livers with prosciutto & sage in a rich brandy sauce	32.00	39.90
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	32.00	39.90
Gamberoni al Zafferano Sautéed king prawns with shallots, garlic & brandy, finished in a light saffron & fish veloute	31.90	45.50
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		41.90
Scaloppine con Funghi e Tartufo Thin slices of veal pan-fried with shallots & mushrooms in a light truffled cream sauce		41.90
Petto di Pollo della Vite Pan fried & oven roasted breast of chicken with pancetta, shallots & verjus		44.90
Anatra all' Antica (gf) The classic French dish of tender roasted duck, boned & served with an orange glaze		48.90
Lombata con Bernaise (gf) For those who cannot resist a thick succulent steak, prime choice porterhouse of Black Angus beef with a bearnaise sauce (350Grams)		48.90
Pesce del Giorno Fish of the Day		POA

A selection of freshly prepared vegetables are complimentary with main courses

Duck Fat & Rosemary Roast Potatoes	12.50
Vegetables with entrée sizedishes	8.00
Insalata Mista Mixed lettuce with tomato, cucumber, capsicum and olives with virgin olive oil and balsamic dressing	12.50
Garlic Bread	8.50

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I Dolci

Dolce per due 33.00
A shared plate for 2 consisting of strawberries in a brandy snap basket, chocolate and Frangelico mousse and semifreddo

Gelato della Casa (gf) 17.50
Gelato prepared on the premises & served in assorted flavors with a berry coulis

Mousse al cioccolato e Frangelico 18.50
Dark Callibut chocolate and Frangelico mousse with berry compote

Fragole nel Cestino 18.90
A brandy snap basket filled with liquored strawberries topped with a chilled Kahlua zabaglione cream

Semifreddo (gf) 18.90
A creamy ice cream style dessert blended with amaretto liqueur & maraschino cherries with a chocolate sauce

Budino al Caramello (gf) 16.90
Crème caramel accompanied with a lemon scented vanilla gelato

Formaggio e Frutta 21.50
A premium range of cheese with fresh fruit and quince paste. *Please enquire about our selection*

Caffe e Te

Espresso, Macchiato 5.50

Caffe Corretto 8.50
Espresso with a dash of grappa or liqueur of choice

Caffe Latte, Cappuccino 6.50

Cappuccino Alla Nocciola 7.90
Cappuccino with a dash of hazelnut essence

Cioccolata Calda 7.90
Thick hot chocolate

Tea (per pot) 6.00
A comprehensive range of Planet Organic tea as well as our own lemon verbena infusion

Liqueur Coffee 19.50
Select your own liqueur to blend with coffee, topped with freshly whipped cream

Affogato 13.50 21.00
Rich espresso coffee poured over vanilla gelato blended with a liqueur of your choice