



### THIS MONTHS CUSTOMER FEEDBACK WINNER

Congratulations to Pamela P. of Trott Park, enjoy your \$25 gift voucher with us.

### A SNEAK PEAK OF UPCOMING WINE SPECIALS

#### TA\_KU SAUVIGNON BLANC

#### Marlborough

This light and aromatic wine displays delightful character. Tropical fruit and grassy notes lead into a lively, crisp palate.

#### LEASINGHAM JAM SHED SHIRAZ

#### Clare Valley

This exceptional Shiraz is a full bodied wine with vivid aromas of red current and mint chocolate. Balanced by juicy acidity, this wine has fleshy sweetness and persistent tannins.



"The Caffè With a Difference..."

## Welcome to our Newsletter

### BUONGIORNO NEWS

#### Mothers Day

We are now taking reservations for that special day of the year, Mothers Day, which this year will take place on **Sunday the 9th of**



**May.** Reservations are essential so please book early for this fun filled memorable day full of good company and great food with us. As a special Mothers Day promotion, three lucky winners we will win a Haighs Chocolates gift baskets including a bottle of quality Australian Sparking Brut valued at \$80. Reservations are essential to be put in the draw. Times for breakfast, lunch, late lunch and dinner will be available. Call us on **8381 1744** or reserve via our website at **www.caffebuongiorno.net.au**

#### Gluten Free Products

Coeliac disease is one of the most under-diagnosed, yet most common chronic diseases. Coeliac disease affects approximately 1 in 100 people in Australia but 75% people don't know they have it. Coeliac disease is an auto-immune disease, which means that the body produces antibodies that attack its own tissues. For people with coeliac disease, this is triggered by gluten, a protein found in wheat, rye, barley and oats. Lucky for those who suffer from Coeliac disease we have been working hard to develop and alter a range of satisfying meals suitable for those in need. Did you know that all of our medium pizzas can be made gluten free? How about a Risotto Zucca with roast pumpkin, spinach and pinenuts with a creamy sauce? Others include a entree Herb Bread, Warm Chicken Salad, Scaloppine Campagnola and others. Please ask our staff members for the full range and please enjoy.

#### Dynamic Digital Signage

Digital screen signage is now available at the caffè. The screen offers advertising space for local and state businesses utilizing the latest innovation to promote to a captive target audience. If you would like more information regarding the possibility of advertising on this screen please contact @DS Adelaide office on 8362 5020 or visit their website at **www.atads.com.au** for more details.

#### Environmentally Friendly Bags

We would like to remind all of our valued customers who order our take away meals to bring in their own environmentally friendly bags. Alternatively, we can provide bio-compostable bags at 10c each.

#### A Wireless Lunch

Our restaurant has now become an internet hot spot. This means that you can now bring in your laptop and wirelessly connect to the internet through our network. Please ask one of our friendly staff for the network security password. Happy surfing.

#### A Justice of Peace in our Midst

The caffè is fortunate enough now have a Justice of Peace available if the need arises. Availability is very flexible so please call 8381 1774 to organize a time to come in.



Winner Best Family Restaurant 2006  
Finalist 2007  
Finalist 2008,09



Finalist 2006



Finalist 2002  
Winner 2005  
Winner 2006  
Winner 2007  
Winner 2008,09



Gold Award For Excellence 2007 & 2008  
Champions Award For South Australia 2007 & 08  
National Small Business Winner 2007



Lennie Russo  
Winner  
Women In Business Award



Voted Best Place For Pizza By Listeners

Great Service ✓ Great Coffee ✓ Great Food ✓



## STAFF PROFILE

**Name:** Alanah Craddock

**Age:** 20

**Time at Caffè Buongiorno O'Halloran Hill?:** Since October 2009

**Why do you enjoy working with us?:** I enjoy working here because the staff are very friendly, there is a great atmosphere and can be very fun also.

**Favourite meal here and why?:** I love the Mediterranean Pizza, its yummy. Always cooked perfectly plus I love spinach.

**Ambitions for the future?:** To travel the world over, Ive been to Europe and the UK recently. As for a career plan, I don't have one yet.

**What do you do with your spare time off?:** I love spending time with my family and friends, going to the beach and camping also.

## WEB SITE

Just a reminder regarding our web site. Visit [www.caffebuongiorno.net.au](http://www.caffebuongiorno.net.au) for the latest news, competitions, menus, marketing, the ability to reserve online, feedback forms, gift voucher requests & more.

## WHAT IS ESPRESSO COFFEE?

The term café-espresso has been used since the 1880s, well before espresso machines existed. It means coffee made to order, expressly for the person ordering it. It also means coffee fresh in every sense of the word. Its made from fresh roasted beans, its ground just before brewing, and its brewed just before drinking. In 1901, the Italian inventor Luigi Bezzera invented the espresso machine that using a pump-driven machine to force near-boiling water through finely ground coffee to extract its full flavour. Pavoni manufactured these first espresso machines in 1905. For best results, the water is forced through with at least 15 bars of pump pressure for 20 to 30 seconds (nominally 25 seconds) to produce 30 ml of liquid. The resulting "shot" of liquid is thick and strong, and contains a dark oily layer on top known as the crema. Espresso coffee drunk "as is" is often referred to as a short black. Our baristas froth milk and add to an espresso shot in various proportions to make other popular café style coffee drinks including macchiato, cappuccino, flat white, and latte.

Early Espresso Machine



## RECIPE CLASSIC: PESTO

### Ingredients

- 45g (1/4 cup) pine nuts
- 1 1/2 cups fresh basil leaves
- 2 small garlic cloves, halved
- 60g (3/4 cup) shredded parmesan
- 5 tbs olive oil



### Method

Preheat oven to 180°C. Spread the pine nuts over a baking tray. Bake in oven for 5 minutes or until toasted. Remove from oven and set aside for 10 minutes to cool.

Place the pine nuts, basil, garlic and parmesan in the bowl of a food processor and process until finely chopped. With the motor running, gradually add the oil in a thin steady stream until well combined. Alternatively, use a traditional mortar and pestle.

To freeze half (for up to 4 months): Transfer half the pesto to a small airtight container and smooth the surface. Drizzle with olive oil to cover. Label, date and freeze. To thaw: Place in the fridge for 3-4 hours or until thawed. Stir to combine.

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Great Service ✓ Great Coffee ✓ Great Food ✓