



"The Caffe With a Difference..."

# WELCOME BACK!

## August 2007

### DVD GIVEAWAY COMPETITION

With our **Wines of the Month**

#### TINTARA 2005 SHIRAZ

Mclaren Vale, Made using traditional opentop fermentation and basket pressing. Peppery spice, blueberries and blackberries.

#### HARDY'S OOMOO 2006 SHIRAZ

Mclaren Vale, A nose of black cherry and plum with hints of rich chocolate.

#### HARDY'S NOTTAGE HILL 2006 CAB SHIRAZ

Blend of regions, Rich cassis and spicy plum flavours with the complexity of vanillan oak characters.

#### HARDY'S WOODCROFT 2005 CHARDONNAY

Blend of regions, Rich Melon and peach flavour supported by well intergrated vanillin oak charaters.

### CAN'T THINK OF A GIFT OR PRESENT FOR A LOVED ONE?

Caffe Buongiorno Gift Vouchers are available. Please ask our friendly staff for details.

WELCOME BACK!

We humbly welcome you all back to our periodic newsletter. We hope to continue providing you all with the latest news, upcoming events, promotions and specials.

A big thanks goes out to you all for your votes and support for us for the **Southern Local Business Awards**. We received a staggering 500 plus votes for our business. As a result we have been nominated once again as finalist. Can we make it 3 years running? We look forwards to the announcement shortly.

Likewise, we are equally as proud to be nominated for the finals in the **South Australian Restaurant and Catering Awards**. Again, the winners announcements will be done shortly.

**BOOK TODAY FOR THAT SPECIAL DAY IN SEPTEMBER, FATHERS DAY!!! JOIN US FOR THE FESTIVITIES AND YOU COULD WIN A BANROCK STATION WINES JUMPER.**

### CHEFS SPECIALS FOR AUGUST:

**Soup Of The Day** - Please ask our friendly staff.

**Fettuccini Formaggio**- Egg Fettuccini tossed in a creamy blue vein cheese sauce with cherry tomatoes, spinach and Spanish onions

**Risotto Monte Carlo**- Arborio rice with tender chicken pieces, mushrooms, spring onion and finished with a cream and basil pesto sauce.

**Spaghetti Con Vitello** - Tender strips of veal, spinach, pine nuts, sun dried tomatoes and capsicum in a creamy white wine sauce.

**Pizza Zucca** - Roasted pumpkin with spinach, pine nuts and feta cheese on a tomato base.



Winner Best Family Restaurant 2006



Winner 2006  
Finalist 2007



Finalist 2002  
Winner 2005  
Winner 2006  
Finalist 2007



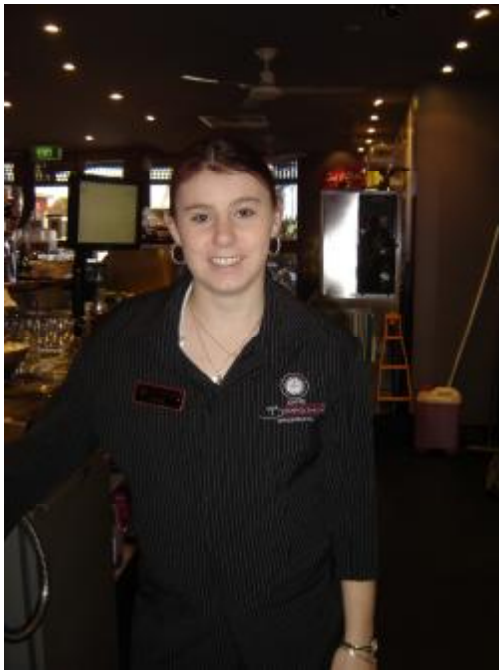
Lennie Russo  
Winner  
Women In Business  
Award



Voted Best Place  
For Pizza  
By Listeners

## KEEP AN EYE OUT FOR OUR NEW WINTER UNIFORM!

Great Service ✓ Great Coffee ✓ Great Food ✓



## STAFF PROFILE:

### SHANEL BARROWCLIFF

**Position:** Front of house customer service

**Age:** 22

**Time employed:** 2.5 years

**Favourite Buongiorno Meal:** Risotto Zucca because its very creamy and tasty.

**Why she enjoys working at Buongiorno:** Because the atmosphere is always friendly and the staff and management are good to work for.

**Hobbies:** When not at work Shanel enjoys reading and cross stitching.

**Pets:** 3 x Rotty cross Shepherd, 1 x ferret, 2 x turtles, 2 x birds

Shanel has been an integral part of our team over the last 2.5 years. She is fantastic both on the floor or behind the bar. We believe her customer skills are second to none and is a good role model for all staff members.

## THIS MONTHS RECIPE:

### LUNCH TIME GARLIC PRAWNS



#### Sauce:

- 1 Tspoon butter
- 1/4 Tspoon crushed garlic
- 6 green prawns
- 1-2 ladles of fresh cream
- 1 –2 Tspoons of parmesan cheese
- Pinch of parsley
- Salt and pepper optional

Heat butter and garlic in saucepan and sauté prawns until opaque. Add cream, parmesan cheese and parsley until -

thickened. Serve over a bed of your choice of rice with a light salad.

Available lunch times, Monday to Friday. Perfectly matched to the Hardy's Woodcroft 2005 Chardonnay. Enjoy!!!

**AVOID DISAPPOINTMENT. RESERVE YOUR TABLE TODAY FOR OUR BUSY FRIDAY AND SATURDAY NIGHTS!!!**

If you would like to receive this news letter via email please fill in your details and place them in the customer feedback box you could win a voucher to spend at the café valued at \$25.00

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Great Service ✓ Great Coffee ✓ Great Food ✓