

outside dining



Caffe Buongiorno at O'Halloran Hill is more of a life experience than merely a warm, welcoming place to have a great meal.

Perched at the top of the hill (nestled into Hilltop Plaza), this restaurant is an extraordinarily successful establishment at every level.

From the plethora of awards that adorn the wall that tell a story of continued excellence in all facets of catering and business, to the dishes that underline the merits of those accolades it is thrill heaped upon thrill in this haven of unexpected delights.

It's almost a cliché to talk about the friendly staff, the first-rate chefs and the enlightened management, but in the case of Buongiorno, it really is all true. No, really, really.

For the past six years Tony and Lennie Russo have been building a business with a big heart that has become an integral part of the community it serves.

Mind you, I didn't know any of this at the start of the meal and was simply looking forward to fabulous food and superb coffee about which I'd heard so much. The cafe's manager, Bart, wanted a couple of guinea pigs on which to test aspects of the new menu and I was only too happy to oblige.

What was placed in front of us was a feast platter which had tastings from several of the entrées and main courses. There were two types of dips – a babaganoush and a delectable cream cheese and bacon. The dips are made on the premises and change according to what's in season and what takes the chef's fancy. Incidentally, there are six chefs, so they're never short of fanciful inspiration.

After the dips I hoed into a cheese and garlic pizza which, I was told, was very popular with children. With me around, the children wouldn't get a look in. Next was the most delicious salt and pepper squid you're likely to be



served anywhere. Fresh squid with a very tasty, very light and crunchy tempura batter.

Keeping with the seafood theme for a little longer was one of the specialties of Boungiorno - chilli mussels which had been sautéed with fresh chilli, onion, tomato, white wine and olive oil. If that sounds good it's only because it tasted even better!

Now you can't visit an Italian eatery to taste their offerings without including a pasta dish so we went for the penne cooked in a lamb shank and pumpkin sauce. It was a triumph. The same formula was repeated with each dish – fresh ingredients, imaginatively matched and lovingly prepared. The risotto pescatore, the gnocchi, the pollo alla zingara. Now's the time you put your fingertips to your lips and kiss them long and lovingly to signify the very best cuisine an Adelaide restaurant can deliver.

Visit the restaurant's website at www.caffebuongiorno.net.au

to take a lingering look at what's on offer. If you're planning to visit on a Friday or Saturday night, make sure you book, or you might have to wait a while for a table and just in case you're starting to think early about your Christmas lunch or dinner, you can forget about Buongiorno as it's already fully booked for that festive day.

We finished with small cubes of chocolate fudge and cups of exquisite coffee. It's little wonder the community has taken this hilltop eatery to its heart.



"The Cafe with a Difference"

**93 Main South Road
O'Halloran Hill, Ph: 8381 1744**