



## Welcome to December 2005 Newsletter

### This Months Customer Feedback Winner !!!!

Emma Montesi of Chandlers Hill  
Congratulations and enjoy your \$25  
meal voucher at Caffé Buongiorno  
O'Halloran Hill

### Our Wine of the Month:

#### Four Emus :

**Chardonnay :** Luscious flavours  
of melon and peach fill the  
palate. Hints of zesty citrus fruit  
create excitement in this fresh,  
lively wine.

**Rosé :** Vibrant in colour and  
palate, the flavours of strawberry  
and raspberry are perfectly  
balanced by a crisp, refreshing  
finish

**Cabernet Sauvignon :** Ripe,  
juicy fruit flavours of black cherry  
and plum are complimented by  
hints of cinnamon and cloves,  
and soft oak tannis

### Chefs Specials:

#### **Soup of the Day – Pumpkin**

**Veal Gamberi** – Pan fried veal topped  
with a creamy capsicum, bacon and  
spring onion sauce finished with brandy  
and prawns served with mediterranean  
vegetables

**Fettucine Granchio** – Egg fettuccine  
tossed in crab meat, garlic, chilli and  
spring onions finished in a rosé sauce

**Crumbed Whiting** – Whiting fillets  
served with chips, salad and tar tare  
sauce

**Barra Calzone** - Fresh fillets of  
barramundi chopped and prepared with  
spring onions, olives, garlic, lemon  
pepper, cappers and served with a rosé  
sauce



*"The Caffé With a Difference..."*

### Trading hours for the Festive Season :

Christmas Eve open and will take  
bookings until 8.00pm will be closing  
kitchen at 8.30 pm

Christmas Day **closed**

Boxing Day **open for lunch and  
dinner from 12-30pm**

New Years Eve open and will take  
bookings until 8.00pm will be closing  
kitchen at 8.30 pm

New Years day **open for lunch and  
dinner from 12.30pm**

### Caffe Buongiorno O'Halloran Hill

### News :

Christmas Day is a day for friends and  
relatives to sit down for lunch and enjoy  
each others company, sharing a joke  
and a drink and reflecting on the year  
that is about to pass.

For some families this may not possible  
due to varying circumstance.

So this year at Caffé Buongiorno  
O'Halloran Hill , together with Southside  
Community Church and Coastlands  
have decided to treat up to 100 people  
who are less fortunate than most, to a sit  
down breakfast . The breakfast will get  
under way at 8.00 am ,where our guests  
will be treated to a fabulous Buongiorno  
breakfast together with fruit and  
milkshakes for the kids.

After breakfast Santa will be arriving in a  
red Cadillac to distribute a surprise to  
our invited guests.

It will be a morning of fun and laughter !!!

**Thank you to the staff at Caffé  
Buongiorno our suppliers and all  
the volunteers who have made  
this day possible**

Merry  
Christmas



Finalist 2002

Winner 2005



Lennie Russo winner

Women in Business  
award 2005



Voted best place for pizza  
by listeners



Great Service ✓

Great Coffee ✓

Great Food ✓



## Staff Profile :

### Kimberley Charelle White

Kimberley plays a major role in our business she is honest, reliable with a cheerful personality and we are very pleased to have her onboard.

Position :	Waitress
Age :	18
Favourite Buongiorno Food :	Saltimbocca al Chef (the veal is so tender)
Favourite Music :	Drum and Bass : Pengulum
Dislikes :	Early Mornings
Likes :	Shopping (I have 45 Pairs of shoes) Nissan 180sx turbo
Hobbies :	Shopping

I am an energetic and outgoing teenager that loves having fun. I also love to party at Earth night club with friends on a Saturday night, and then spend Sundays on the beach. I have recently completed year 12 and am hoping to study Cultural Tourism at Flinders University early next year.

My experiences at Caffé Buongiorno and Luongomare, (my previous employer) will be very useful and hopefully contribute to a successful career in Cultural Tourism

### Coffee Storage Tips :

Recommended storage time for opened beans is one to two weeks in an air tight container. Ground coffee deteriorates far quicker than beans. We suggest once opened the pack of ground coffee is placed in an air tight container and consumed in two weeks to enjoy the optimum flavor at taste

*Don't feel like cooking !!!*

*You can order all your meals as take away by calling us and we will have it ready for you to pickup*

*Message from Tony and Lennie*

Tony and Lennie would like to take this opportunity to thank every one for their patronage over the past year

We wish you all a very Merry Christmas and a prosperous New year and look forward to your continued support



## This Months Recipe

### INGREDIENTS:

- 120 ml vegetable oil
- 45 ml red wine vinegar
- 1 clove garlic, minced
- 1 g dried basil
- 0.4 g crushed red pepper flakes
- 5 g salt
- 170 g macaroni
- 25 g grated Parmesan cheese
- 185 g broccoli florets
- 110 g sliced pepperoni sausage
- 10 cherry tomatoes, halved
- 55 g shredded mozzarella cheese

Antipasto Salad

Merry Christmas

## Istructions

1. Cook pasta in a pot of boiling salted water until al dente. drain.
2. In large bowl, stir together oil, vinegar, garlic, basil, and salt and pepper. Toss with warm macaroni to coat well. Toss with Parmesan. Cover, and refrigerate 2 to 3 hours.
3. Add broccoli, pepperoni, and tomatoes; toss well. Sprinkle with mozzarella cheese, and serve.
4. Serves 6



This mailing list is confidential and will not be passed onto a third party. To unsubscribe please send an email to [buongiorno@optusnet.com.au](mailto:buongiorno@optusnet.com.au) with the word unsubscribe in the subject line

Great Service ✓

Great Coffee ✓

Great Food ✓