



**Look for  
This box  
You could win a  
\$25 voucher**



*"The Caffé With a Difference..."*



**Welcome to May 2006  
Newsletter**

**This Months Customer  
Feedback Winner !!!!**

Jenny Amor of Woodcroft  
Congratulations and enjoy your \$25  
meal voucher at Caffé Buongiorno  
O'Halloran Hill

**Wine of the Month**

**Limited stock**

**SALTRAMS SEMILLON**

**\$4.00 a gls**

**\$19.90 Btl**



Saltram Semillon captures the distinctive, full flavoured citrusy characters of this often underrated variety. This is a wonderfully refreshing wine with intense varietal lime/citrus fruit characters that are complemented by soft, balanced acidity on the palate. A perfect partner to chargrilled fish or fresh salads.

**CHEFS SPECIALS**

**Soup of the Day** – Made fresh on the premises fresh daily please ask our staff for today's S.O.D

**Penne Calabrese** – Penne pasta cooked with pepperoni, capsicum, garlic, onion and chilli finished in a napoli sauce

**Surf and Turf** – Grain fed porterhouse steak topped with garlic prawns and served with vegetables

**Barra Calzone** - Barramundi fillets, capsicum, spanish onion, capers, lemon pepper and mozzarella cheese wrapped in a pizza dough and oven baked then topped with a rose sauce.



**NEWS**

**Yes it's the same photo !!!!**

Our new canopy will be arriving sometime between May 1st - 5th our contractor assures us that it will all be in place for mothers day. We will have to wait and see, its been a long time in the making !!!!!

**We're a Finalist !!!!**

Thank you to all who voted for us in the SA Restaurant and Catering awards. We have been nominated as a finalist in this prestigious award. Our business will now undergo extreme scrutiny from experienced judges and mystery shoppers. The areas that will be critiqued are presentation of food, presentation of staff, quality and value for money, atmosphere and a host more categories a total of 55 that we need to achieve this will be done over the next 8 weeks.

Tony ,Lennie and staff are grateful for continued support we are ecstatic that we are finalist and we will continue to provide good quality meals at reasonable prices in a friendly and warm atmosphere.

We will keep you informed of our progress as the winners will be notified at the Awards for Excellence Gala Dinner on July 31st .

**Mother's Day**

**Bookings Are Filling Fast**

**Don't forget mothers day May 14th, we have 4 sessions so book early to secure your reservation !!!!**

<b>Sessions are—:</b>	<b>Breakfast</b>	<b>9.00am—</b>	<b>11.00am</b>
	<b>Lunch</b>	<b>12.00pm—</b>	<b>2.30pm</b>
	<b>Late lunch</b>	<b>3.00pm—</b>	<b>5.00pm</b>
	<b>Dinner</b>	<b>6.00pm—</b>	<b>9.30pm</b>



**Finalist 2002**

**Winner 2005**



**Lennie Russo winner**

**Women in Business award 2005**



**Voted best place for pizza by listeners**



**Remember Mon—Friday we have coffee and cake special only \$5.90 8-30am—4.30pm Ask for our new coffee cards buy 6 coffees and get the 7th free**

**Great Service** ✓

**Great Coffee** ✓

**Great Food** ✓



## STAFF PROFILE :

Michael has been working at Caffé Buongiorno on a part time basis since he was 14 years old earning a little pocket money after hours whilst at school. At the end of year 12 Michael decided to complete a hospitality course and come and work in the family business and take on the role of one of the supervisors. Michaels input has been greatly appreciated and is another key member of our staff. Michael loves making coffee and is one of our best coffee makers according to the Vittorio coffee school. Lets put him to the test !!! Good work son keep it up.

Name :	Michael Russo
Age :	18
Favourite Buongiorno Food :	Bistecca Buongiorno
Favourite Song	All in together by Bizzy Bone
Likes :	Sport (Soccer)
Dislikes :	Mowing the lawn
Favourite Animal :	Black Panther
Biggest Highlight :	Playing for Adelaide City Kanga team and winning the national championship 2 years in a row

Do you need to give someone a gift ? Are you stuck for ideas ?

*Then why not give them a gift voucher from Caffé Buongiorno ,ask our friendly staff, they make a great gift idea for all occasions*

### This Months Recipe :

#### FETTA PRAWNS

- 4 Roma tomato wedges
- 1/2 Diced Cucumber
- 16 Kalamata Olives
- Olive oil
- Red Wine Vinegar
- 12 u/8 Green whole prawns
- 100gm Sliced Fetta
- 100gm Cubed Cheddar

#### METHOD :

**Salad**– Mix tomato, cucumber, cheddar cheese, onion and olives and dress with vinegar and olive oil salt and pepper to taste.

**Prawns**—Clean prawns leaving head and tail in tact and de vein. Grill gently on hot plate and squeeze lemon juice over prawns.

Turn prawns and add fetta and continue to grill. Place in hot oven for 5 min

Portion salad among 4 plates and place 3 prawns on each and serve

***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 call on 83811744***

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

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** ✓