



THIS MONTHS CUSTOMER FEEDBACK WINNER

Congratulations to enjoy your \$25 gift voucher with us.

Wine Review

PEPPERJACK SHIRAZ

Barossa Valley
Bright plums, with darker chocolate / mocha and the spicy oak displays excellent integration. Length and structure on the palate that suggests this wine will go for another five years, but for the impatient - there isn't a need to wait!

ALTA SAUVIGNON BLANC

Adelaide Hills
Vibrant aromatics, layered with lemongrass, Chinese quince and citrus blossom. Racy acid gives structure and length to the fruit driven palate. Ripe limes, crisp pear and grapefruit.



"The Caffe With a Difference..."

Welcome to our Newsletter

BUONGIORNO NEWS

Mothers Day



Thank you to all who joined us for Mothers Day. It was an incredible day for all involved and we hope that all mothers enjoyed themselves with their families. We certainly welcome you back in 2012. A very special congratulations to our 2 winners, Steve Higgins and Jenny Wichkert of the Mothers Day promotion. We hope you enjoy your Chocolates gift baskets including quality Australian wines valued at \$80.

Fathers Day

Fathers Day this year lands on Sunday 4th September and we encourage everyone to reserve their tables early. We are now taking reservations for all table sizes to help celebrate the contribution that fathers and father figures make to their children's lives.

Call us on 8381 1744

Or book online at

www.caffebuongiorno.net.au

Messenger Local Business Awards

Voting will commence July 6th until July 29th for this years Local Business Awards. The success we have enjoyed with these awards in the past 6 years can be attributed to the time our clientele have generously taken in casting their votes.

Again we ask for your support and your vote. Please note we are "Category 7 Formal Dining". By doing so you will be placed in a draw to win \$1000 courtesy of the Messenger Newspaper. Please vote online or pay us a visit at the cafe and sign a voting sheet.

www.messengerawards.com.au



Current Chefs Choice

Entree : Polpette : Spicy pork and veal meatballs braised in a rich napoletana sauce served with chargrilled bread

Osso Bucco : Slowly braised veal shin in tomatoes, served with creamy polenta & topped with gremolata

Bouillabaisse: King prawns, whole black mussels, snapper pieces and scallops, in a saffron white wine, fennel and tomato broth served with chargrilled bread

Gnocchi Buongiorno : Potato dumplings served with a veal and mushroom ragu, garnished with shaved parmesan

Mixed Grill : Skewers of lamb and chicken, chargrilled chorizo sausage served with crispy rosemary potatoes

Great Service ✓ Great Coffee ✓ Great Food ✓



Winner Best Family Restaurant 2006
Finalist 2007
Finalist 2008,09



Finalist 2006



Finalist 2002
Winner 2005 - 2010



SMALL BUSINESS CHAMPION AWARDS 2007

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

A Proud Partnership

We are a proud to announce our sponsorship of Todd Wigzell, 2011 SA Wingless Sprints Champion and Driver of the Year. Todd has been the worthy recipient of many championship titles and we are enthused to follow his news and progress on his website www.wigzellracingteam.com

"Todd Wigzell began his racing career as a junior in 1994 in Dirt Karts for 2 seasons and in 1999 made his speedway debut in V8 Dirt Modifieds where he continued to race for 5 seasons in car #88 along side of brother Shane in car #77. In this time Todd was SA Highest Points Scorer for 3 successive years (2001-2003). He returned to speedway behind the wheel of an Australian Wingless Sprint (formerly NOS Sprint) in 2008 in the inaugural season of the class in South Australia and won the Southern Shootout Series and also won the Drivers' Driver Award. In his second year, he took out 1st position in the Wingless Sprint SA Title held at Mount Gambier.

Todd has taken on race number #88 which was made famous by his grandfather, Bill Wigzell, in the purple super modified "Suddenly". In 1979 Bill Wigzell was rewarded with an Order of Australia Award from the Queen for his service to the sport of motor racing and in 2008 was inducted into the Speedway Hall of Fame for his numerous achievements during his speedway career spanning 42 years racing solos, midget speedcars and super modifieds and sprintcars."



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.

New Lunch Menu

Have you tried our ever popular and now improved weekday \$10 Lunch Menu?? Join our busy lunch periods for a fantastic selection of lunch items such as pizza, pasta, tasty wraps, tantalizing garlic prawns, beautiful barramundi and our famous oversized Buongiorno Burger to name a few.

Lunch Specials are available Monday to Friday between the hours of 12pm and 4pm for dine in only and for a limited time you can purchase a **Tooheys Extra Dry** or **Hahn Super Dry** for only \$5 with any Lunch Menu item

Dynamic Digital Signage

Digital screen signage is now available at the cafe. 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.

Facebook

We have recently launched our own Facebook page featuring information on current promotions, cafe information, plenty of photos and much much more. Simply type in our name into the search bar to be kept informed on the very latest. www.facebook.com



Gluten Free Options

Did you know our extensive menu incorporates a selection of delicious Gluten Free meals which are available on a daily basis. In addition to this, all pasta sauce varieties can now be ordered with our new Gluten Free pasta. Have you been missing out on Pizza? Don't worry, most pizza's can now be catered for as well. Gluten free meals include:

- All pasta sauces
- Medium Pizzas (excludes BBQ Meat Lovers & BBQ Chicken)
- Scallopine Campagnola
- Scallopine Funghi
- Pollo Principessa
- Garlic Prawns
- Risotto Con Pollo
- Risotto Zucca
- Italian Omelette
- Warm Chicken Salad
- Herb Bread
- Breakfast Pizza
- A selection of Fudges
- Aurora premium Gelati

In Local News

- About 15,000 southern homes will be the first in the state to taste desalinated water next from July 2011. The first drinking water is expected to be produced from the Lonsdale desalination plant in late July and will be distributed to local homes via the Happy Valley Reservoir.
- A video has been launched to lobby for support for a community and business hub at Hallett Cove. Marion Council has proposed an enterprise hub to help local small businesses as part of its plans for a new state-of-the-art library and community centre. The Ramrod Ave centre, now dubbed the Cove Enterprise Centre, is expected to cost \$13.5 million. The council applied for \$3.5 million in Federal Government funding for the project last month and, if the bid succeeds, the council will foot the remaining \$10 million. The council unveiled plans for the proposed community centre in 2009, but the project stalled after the Federal Government knocked back a \$6.6 million funding request.
- The State Government will not heed residents' calls to extend Panalatinga Rd to connect it with States and Doctors roads to ease traffic congestion and improve safety. A Transport Department spokeswoman said an extension of Panalatinga Rd was "not currently being considered" because the Southern Expressway had "removed the need".
- The south's growing population is not just confined to humans but their four-legged friends as well. Onkaparinga Council figures show almost 32,000 dogs were registered across the district during 2010-11 - 3680 (or 12 per cent) more than the previous year. Onkaparinga spokesman Terry Sutcliffe said the registration process helped the council to monitor and track dogs in the area. "It also gives a level of accountability; if the dog does something wrong we can go back to the owner and deal with it," he said. Dog registrations for 2011-12 are due by Wednesday, August 31.

Recipe Osso Bucco

Ingredients (serves 4)

4-6 pieces beef osso bucco
plain flour, for dusting
salt and cracked black pepper
2 tablespoons olive oil
1 onion, chopped roughly
1 carrot, chopped roughly
1 stick celery, chopped roughly
2 cloves garlic, finely chopped
4 cups (1L) beef stock
1/3 cup (80ml) red wine (optional)
400g can chopped tomatoes
1/3 cup chopped flat-leaf parsley
instant polenta or mashed potato, to serve

Notes

Osso bucco means 'hollowed bone' which refers to the marrow-filled shin bone that the dish is made from. Traditionally this Milanese recipe was made using veal. Veal osso bucco is available at most butchers. If using veal instead of beef use chicken stock and white wine to complement its delicate flavour. You can also try this recipe with lamb shanks. The long, slow cooking time produces succulent and tender 'fall off-the-bone' meat. Osso bucco can be stored in an airtight container and frozen for up to two months.



Method

Toss meat in combined flour, salt and pepper. Heat oil in a large heavy-based saucepan over medium-high heat. Cook meat for 2-3 minutes on each side until browned. Remove and set aside.

Add onion, carrot and celery to the pan, and cook for 4 minutes until softened and browned slightly. Add garlic and cook for 30 seconds, then add stock, wine (if using) and tomatoes.

Return meat to the pan, bring to the boil, then reduce heat to low. Simmer for 1 1/2 hours, occasionally skimming any excess oil on the surface. Stir through chopped parsley and serve with polenta or mashed potato.

Web Site

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

This mailing list is confidential and will not be passed onto a third party. To unsubscribe please send an email to admin@caffebuongiorno.net.au with the word unsubscribe in the subject line

Great Service ✓ Great Coffee ✓ Great Food ✓



FREE

KID'S MEAL

MONDAYS & TUESDAYS

ALL DAY

BUY ONE ADULT MAIN MEAL

GET A KID'S MEAL FREE

Conditions apply.

Buy one meal to the value of \$15.00 or more and receive a children's meal from the children's menu for your child. Valid for children aged 3 to 13 years, children must be present. Not valid Public Holidays or with any other offer. Valid for dine in only.