



"The Caffé With a Difference..."

Welcome to June 2006 Newsletter

This Months Customer Feedback Winner !!!!



Erica Breuer of Flagstaff Hill
Congratulations and enjoy your \$25 meal voucher at Caffé Buongiorno O'Halloran Hill

Wine of the Month

Yarra Burn Cab Sav

Glass \$7.00

Bottle \$32.90



This is the grape that made the Yarra Valley famous. Our elegant cabernets have silky smooth tannins, with good flesh and creaminess on the palate. The fruit flavours are also strong and persistent showing dark plum, savoury and tobacco character.

CHEFS SPECIALS

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

Fettuccini Granchio –

Fettuccini pasta tossed in crab meat, garlic, chilli, spring onion and finished in a rosa sauce

Grilled Atlantic Salmon –

Served with rosemary potatoes and topped with parsley and parmesan cream sauce served with a side salad.

Scalopine Fiorentina –

Tender veal sliced and topped with baby spinach, cream and mozzarella served with vegetables



Caffé Buongiorno O'Halloran Hill
"The Café with a Difference"

NEWS

Our new long awaited structure was erected just before mothers together with new tables and chairs. We are now waiting for our blinds to be custom made gutters to be installed and then some sign writing.

We have had a lot of positive comment so far and and we are pleased that our customers approve.

Those of you that booked for mothers would know that we had a free raffle for mums that booked on that day. The following is a list of winners :

First Prize

Dr Lewins cosmetic basket— Pink T52 Mrs Howard of Flagstaff Hill

Second Prize

Hamper Pack — Orange K87 Mrs Geronazzo of Christies Beach

Third Prize

Magnum Of Orlando Trilogy Champagne — Orange K92 Mrs Maccay of Happy Valley

Congratulations to those lucky winners we hope you enjoy your prizes

Customer Comments : Great food and good prices — Bit noisy-Friendly atmosphere, Need Bigger premises— Great coffees,- Need tablecloths on tables.

Thankyou for your comments, management and staff work tirelessly to improve their service to you daily If you have a suggestion please don't hesitate to tell us you could win a \$25.voucher to dine in.

Bit Of Trivia

Did you know that the correct temp barristers serve coffee is 60—65 degrees Celsius if you like your coffee hotter please let us know.

Great Service ✓

Great Coffee ✓

Great Food ✓



Finalist Restaurant and Catering Awards 2006



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.



STAFF PROFILE :

Argirious (Archie) Has been with us for just over a year, he lives locally and is married with two children. Archie is utilized in all areas of the kitchen but mainly focuses on pizza, qualified as a chef, he is often thrown into the deep end on busy nights to help on pans. A great all rounder, Archie has proven to be an asset to our business and we are happy to have him as part of our team.

Name :	Argirios Skarmoutsos (Archie)
Age :	28
Favourite Buongiorno Food :	Buongiorno Pizza
Favourite Song	Hard Core Techno
Likes :	Eating Sweets
Dislikes :	Cleaning the house
Favourite Animal :	German Sheppard
Biggest Highlight :	Birth Of my two children

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

Veal Scallopini in Lemon Sauce

600g of veal cutlets

1½ cup of Lemon Juice

3 Tablespoons of olive oil

Fresh Rosemary and Garlic to taste

Salt

1/2 cup of dry white **

METHOD :

Lightly pound cutlets and salt lightly,

Marinate in lemon juice and 1 tablespoon of olive oil for 1/2 an hour.

Heat the marinade and the remainder of oil in a fry pan and when bubbling briskly add the veal.

Cook briskly turn meat once and lower the flame. Cook for two more min on a low flame and serve with vegetables.

**** You can add 1/2 cup of dry white wine to the marinade to give a variation.**

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 with the word unsubscribe in the subject line

Great Service ✓

Great Coffee ✓

Great Food ✓