



"The Caffe With a Difference..."

## Welcome to our Quarterly Newsletter

### BUONGIORNO NEWS LOCAL BUSINESS AWARDS

On behalf of the entire staff, we would like to thank all of the customers and friends who took time out to vote for us in this years Messenger Local Business Awards. We greatly appreciate your time. Winners from the southern district will be announced on the 19th of September while attending an annual gala event. Congratulations to Brian Quist from Happy Valley on winning a \$50 voucher to be enjoyed at our caffe for voting and supporting us during the voting process. Enjoy!!!

### THIS MONTHS CUSTOMER FEEDBACK WINNER

Congratulations to Peter Boyle of Woodcroft, enjoy your \$25 gift voucher with us.



Photo featuring Bart (General Manager), Renae (front of house Duty Manager) and Tony (Owner/Director) enjoying the 2009 Local Business Awards launch in late June.

### A SNEAK PEAK OF UPCOMING WINE SPECIALS

### NOBILO SAV BLANC NEW ZEALAND

Light yellow in colour with green hues and brilliant clarity bursting with flavours of lemon, passion fruit and melon. Crisp and zesty, the palate has excellent weight and balance, lingering in a full, refreshing finish.

### NOBILO MERLOT NEW ZEALAND

Bright red in colour with purple hues. The bouquet has rich, intense aromas of berries and plums, with hints of coffee and mocha. Sweet, mouth filling berry fruit flavours.



Bart, Luke, Lennie, Renae and Jane Riley enjoying a great night out

### FATHERS DAY

Fathers day this year falls on Sunday the 6th of September. Please make sure to reserve your table early to guarantee a table and great time with us. Great food, great service, great coffee and great prizes abound on the day. Call us on **8381 1744** or alternatively book via our web site [www.caffebuongiorno.net.au](http://www.caffebuongiorno.net.au)



### POSITION AVAILABLE

An employment position has become available. We have available a pizza makers position working up to 38 hours a week on a casual basis. The successful candidate will need to be experienced, flexible on a 7 day roster, be well organized, able to work in a hygienic fashion and work well in a team environment. If you would like to join our friendly, enthusiastic and award winning team and please contact us today.

### DYNAMIC DIGITAL SIGNAGE

Digital screen signage is now available at the caffe. 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](http://www.atads.com.au) for more details.

### CHEFS CHOICE FOR AUGUST

**Pasta Di Farfalle** – Farfalle pasta tossed with chicken pieces, sundried tomato, mushrooms, baby spinach and pinenuts in a rich white wine creamy sauce

**Pollo Buongiorno** - Chicken Kiev filled with ham cheese and garlic butter, topped with a creamy white wine sauce and served with vegetables

**Red Wine Beef Stew** – Tender pieces of beef braised in a rich tomato sauce with mushrooms, red wine and onion served on a bed of chive and bacon mash

**Gnocchi Di Casa** – Home made gnocchi tossed in a creamy pumpkin, spinach, cherry tomato and braised lamb shank sauce topped with shaved parmesan



Winner Best Family Restaurant 2006  
Finalist 2007 2008 2009



Finalist 2006



Finalist 2002  
Winner 2005  
2006 2007 2008



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

Great Service ✓ Great Coffee ✓ Great Food ✓



Barts dog, Kalila

## STAFF PROFILE

**Name:** Bart Rucinski

**Age:** 27

**Position:** General Manager

**Time at Caffe Buongiorno O'Halloran Hill?:** Just over 2 years and an additional 2 years when the business began.

**Why do you enjoy working with us?:** The work environment is very stimulation, the ability to gain new skills and business operation experience.

**Favourite meal here and why?:** Too many to mention, pizzas, pastas, calzone and schnitzels. They are all very tasting and satisfying.

**Ambitions for the future?:** To become a business owner, to gain more business management experience, perhaps more tertiary education, travel and be a good husband.

**What do you do with your spare time off?** I try to relax quietly at home, spend time with partner and dog, work on the home, etc.

## WEB SITE

Just a reminder regarding our web site. Visit [www.caffe buongiorno.net.au](http://www.caffebuongiorno.net.au) for the latest news, competitions, menus, marketing, the ability to reserve online, feedback forms, gift voucher requests and

## RECIPE INDIVIDUAL TIRAMISU

Serves 10

### INGREDIENTS

2 tablespoons ground coffee  
1½ cups (375ml) boiling water  
2/3 cup (160ml) marsala  
3 eggs, separated  
¼ cup (55g) caster sugar  
500g mascarpone  
¼ cup (60ml) marsala, extra  
½ cup (110g) caster sugar, extra  
375g (36) small sponge finger biscuits  
1 tablespoon cocoa powder, approximately



### METHOD

Using the coffee and boiling water, prepare coffee in a plunger. Pour into medium bowl; stir in the marsala. Beat the egg yolks and sugar in a small bowl with an electric mixer until fluffy. Beat the mascarpone and extra marsala in a large bowl with a wooden spoon until well combined. Gently fold in the egg yolk mixture. Beat egg whites and extra sugar in a clean small bowl with an electric mixer until soft peaks form. Gently fold egg white mixture into mascarpone mixture. Dip biscuits, a couple at a time, into coffee mixture until they start to soften, then arrange around the sides of 12 tumblers (300ml capacity). Spoon any leftover coffee mixture over the top of the biscuits. Divide the mascarpone mixture among tumblers. Cover, refrigerate overnight. Just before serving, dust tops with sifted cocoa.

## 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. Happy surfing.



## COFFEE FACTS AND FUN

- Over 53 countries grow coffee worldwide, but all of them lie along the equator between the tropic of Cancer and Capricorn.
- Up until the 1870's most coffee was roasted at home in a frying pan over a charcoal fire. It wasn't until recent times that batch roasting became popular.
- Each year some 7 million tons of green beans are produced world wide. Most of which is hand picked.
- There are over 200,000 espresso bars throughout Italy today.
- It takes approximately 42 coffee beans to make an average serving of espresso.
- 1 kilogram of roasted coffee requires 4,000 - 5,000 coffee beans.
- Brazil is the largest produced of coffee beans in the world with over 3,970,000,000 trees.
- Second most used product in world besides oil.

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