



THIS MONTHS CUSTOMER FEEDBACK WINNER

Congratulations to Anna Spencer of Reynella, enjoy your \$25 gift voucher with us.

A SNEAK PEAK OF UPCOMING WINE SPECIALS

BANROCK STATION PINK MOSCATO SOUTH EAST AUSTRALIA
Fresh, aromatic notes of citrus and melon with a touch of sherbert. On the palate, fresh melon and sweet floral characteristics. The natural fruit sweetness is balanced with the fresh acid finish and the gentle spritz.



TA_KU SAUVIGNON BLANC NEW ZEALAND
Bright kiwi and passionfruit flavour. Crisp and refreshing vibrant and charming finish.



CAFFÈ
Buongiorno
O'HALLORAN HILL

"The Caffe With a Difference..."

Welcome to our Quarterly Newsletter BUONGIORNO NEWS



LOCAL BUSINESS AWARDS WINNERS



We are proud once again to have won the 2009 Local Business Awards in the Fine Dining category. This years awards night gala was held on the 19th of September. We were delighted to celebrate this victory for the 5th consecutive year. Congratulations to all staff members who put in such a well earned effort during this competition. Likewise, we would like to thank our customers and general public for their votes during the nomination process.
Photo left to right: Tony (Director/Owner), Renae (Manager) & Luke (Head Chef).

CHRISTMAS CHEER

On behalf of the proprietors and employees of Caffe Buongiorno O'Halloran Hill we would like to wish all of our customers, associates, families and friends a very Merry Christmas and a happy, safe, prosperous 2010. Opening time for the festive season are as follow:

Christmas Eve kitchen closes at 9pm
Christmas Day we will be closed
We will re-open on the 26th of December at 10am
New Years Eve kitchen closes at 9pm
We will re-open on New Years Day at 9am

This is a very busy time of year for us so to avoid disappointment, please make sure to reserve your group by simply calling **8381 1744** or by visiting our popular website at www.caffebuongiorno.net.au



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 for more details.

CHEFS CHOICE FOR DECEMBER

Pollo Con Prosciutto –Chicken breast wrapped in prosciutto and filled with capsicum, spinach and camembert cheese topped with a creamy white wine sauce and served on seasonal vegetables.

Bistecca Buongiorno –Char grilled scotch fillet topped with chargrilled prawns, hollandaise sauce served with potatoes and vegetables then drizzled with a balsamic reduction.

Chilli Calamari – Tender calamari pieces lightly dusted in flour deep fried and finished in fresh chilli and coriander served with wedges and a side of salad with aioli dipping sauce.

Penne Alla Chef– Pasta tubes tossed with pork mince, fresh tomato, spanish onion, capsicum, zucchini and basil in a feta cheese and sundried tomato sauce.



Winner Best Family Restaurant 2006
Finalist 2007 2008 2009



Finalist 2006



Finalist 2002
Winner 2005
2006 2007 2008 2009



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

Great Service ✓ Great Coffee ✓ Great Food ✓



A seaside feast



Smiles all around



When is dessert??



Cheers!!



We work well together. Honestly!



Best of cousins



SOX!!



Please, Just 1 pin!!

RECIPE

Cheesy Meatballs With Spaghetti

Ingredients (serves 4)

- 500g lean beef mince
- 1 egg, lightly beaten
- 1 cup grated tasty cheese
- 1 onion, finely chopped
- 1/4 cup chopped basil
- 1 tbs olive oil
- 570g jar tomato, onion & basil chunky sauce
- 400g dried spaghetti

Basil leaves to serve



Method

Combine mince, egg, cheese, onion and basil. Season and roll into balls. Heat oil in a large non-stick frying pan. Cook half the meatballs for 4-5 minutes. Remove and repeat. Return the meatballs to the pan and pour over sauce. Cover, cook over a medium heat for 20 minutes until cooked through. Cook spaghetti in a large pan of boiling water, as per packet directions. Drain and place in bowl. Spoon over meatballs and sauce. Serve with basil leaves.



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.



PASTA FACTS AND FUN

- The Chinese are on record as having eaten pasta as early as 5,000 B.C.
- In the 13th century, the Pope set quality standards for pasta.
- There are more than 600 pasta shapes produced worldwide
- One cup of cooked spaghetti provides about 200 calories, 40 grams of carbohydrates, less than one gram of total fat, no cholesterol and only one gram of sodium (when cooked without salt).
- Cooked al dente literally means to the tooth, which is how to test pasta to see if it is properly cooked. The pasta should be a bit firm, offering some resistance to the tooth, but tender.
- Pasta comes in many different colors. Most pasta is cream-colored, but some is made using spinach making it green, red pasta that is made using tomato, gray pasta that is made using squid ink, and some pasta is called "cellophane" because it becomes transparent when cooked.

Just a reminder regarding our web site. Visit www.caffe buongiorno.net.au for the latest news

Great Service ✓ Great Coffee ✓ Great Food ✓