



## CARNEVALE SPECIALS AT A RESTAURANT NEAR YOU

The following eating establishments have created dishes especially for Carnevale time and are available from the New Year until Carnevale weekend (11/12 February 2012). They support Carnevale, so please support them.



### Ambrosini's Restaurant

136 Magill Road, Norwood  
Ph: 8363 2152

**Anatra al vino rosso con Risotto Milanese**  
Marinated duck leg with red wine, braised and served on a porcini mushroom risotto with a red wine and puréed vegetable sauce.

### Assaggio Café

84 Newton Road,  
Campbelltown. Ph: 8336 5599

**Carnevale Barbecued Octopus**  
Barbecued Octopus with Golden Desirée Potato, Spicy Lobster Oil and Tangerine Citronette.

### Buonasera Italian Cuisine

295 Glen Osmond Road,  
Glenunga. Ph: 8379 5647

**Panzarotti al Mediterraneo**  
Pillows of homemade pasta filled with broad beans, ricotta, pancetta and peas with a tomato sauce

### Caffé Allegria

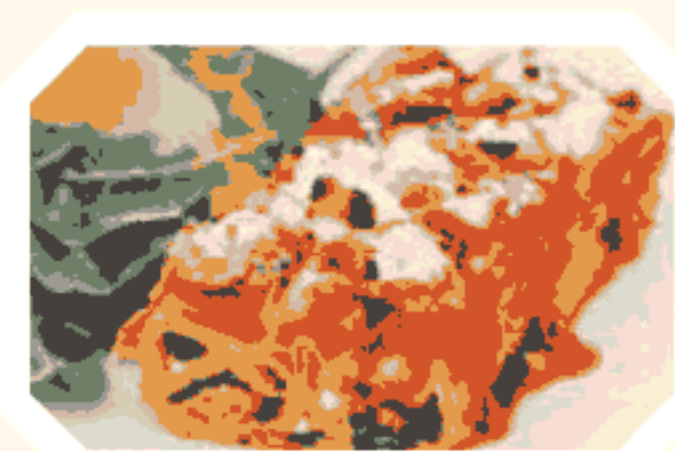
309 Payneham Rd, Royston  
Park (Minicozzi Shopping  
Centre) Ph: 8363 1900

**Fettucine Saporite**  
Fettucine tossed in a white wine sauce with King Prawns, Lemon Zest, Capers and topped with fresh Rocket.

### Caffé Buongiorno

145 The Parade, Norwood  
Ph: 8364 2944

**Penne Carnevale**  
Pasta with broccoli, sun dried tomatoes, kalamata olives al olio.



Chicken and Pumpkin Cannelloni

### Caffé Casalinga

Shop 1, 49 Main St, Hahndorf  
Ph: 8388 7877

**Pizza Carnevale**  
Tomato, extra virgin olive oil, mozzarella, chorizo sausage, fresh basil, garlic and oregano.

### Caffé Palazzo North Adelaide

180 O'Connell Street,  
North Adelaide. Ph: 8239 1199

**Carnevale Chargrilled Seafood Platter**  
Market Fish, Scallops in the shell, Boston Bay Mussels, SA King Prawns, Calamari and Octopus served with fresh Garden Salad & Lemon Wedges.

### Caffé Palazzo Norwood

89a The Parade, Norwood  
Ph: 8331 2288

**Carnevale Pizza**  
Tomato and mozzarella base, topped with roasted pumpkin, baby spinach and pine nuts.

### Capriccio

10 Sussex Street, Glenelg  
Ph: 8295 6453

**Capretto Carnevale**  
Baby goat braised in small pieces finished in the oven with onion, herbs, spices and white wine, served with vegetables

### Chianti Classico

160 Hutt Street, Adelaide  
Ph: 8232 7955

**Carnevale Sarde in Saor**  
Marinated fresh Port Lincoln Sardines – a traditional Venetian dish for Carnevale



The Vasarelli Cellardoor Restaurant crew

### Enzo's Ristorante

46 Port Road, Hindmarsh  
Ph: 8346 2786

**Pizza Arlecchino**  
Spinach base pizza topped with mozzarella di buffalo sun dried and cherry tomatoes and pumpkin.

### European Ristorante – Caffé

219 The Parade, Norwood  
Ph: 8431 2145

**Carnevale Semifreddo**  
Fig, chocolate and torrone semifreddo.

### Lucia's Pizza & Spaghetti Bar

Shop 2 Western Mall, Central  
Market, Adelaide.  
Ph: 8231 2303

**Vitello Tonnato**  
Slow cooked veal, served cold with tuna mayonnaise and capers.

### Manna Café

12 Waymouth Street, Adelaide  
Ph: 8231 6003

**Pollo di Carnevale**  
Crispy deboned chicken filled with a spinach and mushroom mousse and served with sautéed potatoes and a crispy bacon, roast leek and mushroom pithier.

### Parente Café Ristorante

275 Payneham Road, Royston  
Park. Ph: 8362 9166

**Spaghetti Marina Carnevale**  
Pasta with fresh tomato, mussels, cockles, calamari, prawns and crab claw.

### Piatto Ristorante

264-68 Rundle Street, Adelaide  
Ph 8223 4738

**Involtini Carnevale**  
Tender veal wrapped with fresh sage & prosciutto topped with a cherry tomato salsa.

### Portobello Food. Kitchen. Bar.

Waterfront 1-2 Wirra Drive,  
New Port. Ph 8242 4444

**Chicken and Pumpkin Cannelloni**  
Large tubes of pasta filled with roasted chicken & pumpkin topped with besciamella & served with mamma's traditional southern Italian sauce

### Rigoni's Bistro

27 Leigh Street, Adelaide  
Ph: 8231 5160

**Carnevale Antipasto Platter**  
Figs, anchovies, stuffed green olives, house cured bresaola, stuffed zucchini flowers, prawns, grilled sheep & cow's milk cheese and eggplant, basil and tomato lasagne.

### Sorelle Restaurant

613 Magill Road, Magill  
Ph: 8331 8844

**Petto di anitra al pistacchio**  
Duck breast sautéed in citrus butter with pistachio nuts, fennel seeds & cumin on cos, rocket lettuce and julienne carrot with a chardonnay dressing and a sprinkle of dry berries.

### Vasarelli Cellardoor Restaurant

169 Main Road, McLaren Vale  
Ph: 8323 7980

**Pappardelle allo scoglio**  
Mussels, prawns, squid, cockles, scallops & bug tails tossed through ribbon pasta with a hint of garlic, ripe tomatoes, parsley, chilli and white wine.



Spaghetti Marina Carnevale