

# dell' Ugo

Ristorante Italiano



## dinner menu

### *Stuzzichini:*

Mini tomatoe, tropea onion & basil bruschetta: Polenta w/  
gorgonzola, roast capsicum & fresh mint: Saffron & rich beef  
ragu` suppli: gradvalax salmon

*Grant Burge Pinot Noir/Chardonnay NV*

### *Antipasto*

Capesante con pancetta e insalatina.

Panseared king sea scallops wrapped in locale pancetta on fresh crispy  
vegetable salad in a saffron dressing

*Grant Burge "Summers" Chardonnay 2007*

### *Primi Piatti:*

Risotto con porcini, zucchini e olio al tartufo

Risotto with porcini mushrooms, zucchini and truffle oil topped with crispy  
parmesan.

*Grant Burge "Shadrach" Cabernet Sauvignon 2006*

### *Secondi Piatti:*

Carre d'agnello in crosta d'erbe sul puree` di patate al basilico  
e peperoni arrosto marinate

Herbcrusted rack of lamb (sovereign 5 star lamb from Gold fields Region  
Victoria) on basil and potatoe mash and marinated capsicum with lime and  
garlic finished with fresh tyme juis

*Grant Burge "Meshach" Shiraz 2004*

### *Formaggi:*

Tagliere di formaggi misti con marmelata , crostini e frutta.

Cheese board w/ Asiago, Castel Magno, Gorgonzola, homemade marmelade,  
crostini & dried fruit

*Grant Burge Moscato 2008*



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**Giuseppe, Gloria and Grant Burge  
are delighted to invite**

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to their

**“Food and Wine Extravaganza Evening at  
Dell’Ugo New Farm”**

Wednesday, May 6th, 2009

6.30 for 7.00 pm start

693 Brunswick Street, New Farm

Grant Burge winemaker from the Barossa Valley will be proudly showcasing two new releases – Grant’s Icon Meshach Shiraz and Shadrach Cabernet on this very special evening.

Your taste buds will be tantalised by the wonderful menu prepared especially for this evening by our team of very talented chefs with Salvatore Siragusa at the helm of our kitchen.

Each wine has been especially selected to enhance the flavour of each individual dish.

**Bookings essential – Seating is limited.**

**Please book your table today.**

**\$150.00 per person**

**(5 course dinner, wines and mineral water included)**

**Ph: Gloria, Giuseppe or Ricardo on 32542188  
to secure your table for this fabulous evening.**

