

# Da Giovanni's

April 2008

Welcome to the April 2008 Da Giovanni's Newsletter.

On the second Sunday in May (11 May 2008) we will be celebrating Mother's Day and will be open for lunch from 12.00 pm in addition to being open at our regular times for dinner. Bookings are essential on this busy weekend. Every Mother on dining at Da Giovanni's for Mother's Day lunch will receive a complimentary sparkling wine.

I have included another one of my choice recipes, Prawn and Asparagus Risotto great when complimented with Crowded House Sauvignon Blanc.

You may find this meal on our nightly specials board in the restaurant – check this out when dining at Da Giovanni's. I have also included one Hot Deal from the pizza shop for you to take advantage of next time you are picking up your meal or receiving home delivery.

Hope to see you in the restaurant soon. Register at [info@dagiovannis.com.au](mailto:info@dagiovannis.com.au) to receive our monthly newsletter.

*Sydney Brantley*

## **MOTHER'S DAY**

**Da Giovanni's will be open on  
Mother's Day  
For lunch from 12.00 pm.**

**Bookings Essential.**

**Great Mother's Day Specials in  
addition to our regular menu.**

## **HOT DEAL NO. 1**

Buy any 15" Family Pizza and  
receive a  
Granite Rose Chardonnay  
For \$10.00

*Conditions Apply:  
Valid until 30 June 2008.  
Present coupon when placing order.  
Age ID required.  
\$3 delivery fee applies.  
Only one coupon per order.*

## **Prawn and Asparagus Risotto**

### *Method:*

Heat stock in pot. Snap the ends off the asparagus and cut into 3 cm pieces and cook in boiling water for about 5 minutes. Peel onion and finely chop along with celery. Add olive oil, celery and onion to pot and cook until soft. Add rice and fry it with the onion and celery until it turns translucent. Add white wine (Crowded House Sauvignon Blanc) and stir until all the moisture is absorbed. Start adding hot stock to rice, starting with about 2 ladles, adding another when absorbed until all the stock is used. Continue until the rice is cooked (some extra water may be required). Fold in asparagus and cooked prawns. Add parmesan cheese and stir through and the risotto is ready to serve.

### *Ingredients:*

- 1 ltr chicken stock
- 1 bunch asparagus
- 1 Spanish onion
- 2 celery stalks
- 3 tbsp olive oil
- 8-10 cooked and peeled prawns
- 2 cups Arborio rice
- 1 cup white wine
- 70 g grated parmesan cheese
- Salt and pepper to taste

Serves 4

*Accompany with Crowded House Sauvignon  
Blanc.*



[www.dagiovannis.com.au](http://www.dagiovannis.com.au)

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