

Da Giovanni's

July 2010

Welcome to the July 2010 Da Giovanni's Newsletter.

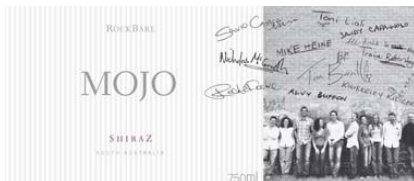
Brrrrr....there's a definite chill in the air. The year has flown by and somehow winter is here. Luckily the cold season brings plenty of excuses to gorge on hearty meals.

At Da Giovanni's we're particularly thrilled with all of the wintery Chefs Specials that are set to warm the hearts and bellies of our diners. Red wine is in its element this season and at Da Giovanni's you can choose from a range of Shiraz, Cabernet Sauvignon, Merlot and Pinot Noir.

Along with winter, I have included one of my favorite recipes for you to try at home - Italian style lamb shanks (that's if you missed it on our specials board). This is an easy to prepare great tasting winter dish. Accompany this with dish with a glass of Mojo Shiraz.

Register your email address at info@dagiovannis.com.au or visit our new web site at www.dagiovannis.com.au and receive our monthly newsletter.

Hope to see you in the restaurant soon.



Mad Deals

When ordering on line, select from one of our six Mad Deals.

These deals offer great savings on your favorite pasta and pizza combinations.

www.dagiovannis.com.au

Gluten Free

Da Giovanni's have introduced Gluten Free Pasta and Pizzas.

Enjoy in the restaurant or arrange home delivery

Order on line or phone
9836 0714

Lamb Shanks Italian Style

Method:

Heat oven to 200°C. Trim excess fat from lamb shanks and place shanks in an oven baking dish, and add crushed garlic over shanks. Cover and bake for one hour. Remove lid and brown for 20 minutes. Remove from oven and drain fat from dish. Add onions and capsicum. Mix all liquids together, including tomato paste, and add to dish. Add basil and seasoning. Cover and return to oven. Reduce heat to 180°C and cook for a further 1 - 1 1/2 hours, until tender. Meat should almost be falling off the bone. Serve with mashed potato.

Ingredients:

- 4 lamb shanks
- 4 cloves crushed garlic
- 2 medium onions, finely sliced
- 1 large red capsicum, sliced
- 1 cup chicken or vegetable stock
- 1 cup red wine (or extra stock, if preferred)
- ½ cup (125 mL) passata (tomato puree)
- ¼ cup (60 mL) tomato paste
- ¼ cup chopped fresh basil or ½ teaspoon dried
- Salt and pepper, to taste



Purchase any bottle of Tiger's Tail Sauvignon Blanc Semillon or Cabernet Merlot and go in a draw to win a great value hamper valued at over \$120.00. Your other favorite Granite Range Estate and Republic wines are still available. Try these great wines tonight

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