

Da Giovanni's

March 2008

Welcome to the March 2008 Da Giovanni's Newsletter. This month we are introducing a new wine of the month from Norfolk Rise including a sauvignon blanc, a pinot grigio, a cabernet sauvignon, and a merlot. Every purchaser of a bottle of the wine of the month goes into a draw to win an amazing hamper valued over \$100. You can also find some of your other wine favourites on our wine specials board to compliment our extensive wine list.

We are holding another wine tasting on Wednesday 2nd April 2008 in the Marquee. A great night to come and try some of your select wines prior to dinner, so bring your friends and book a table for the night.

I have included one of my choice recipes, grilled veal chops with red wine sauce, great when complimented with Norfolk Rise Merlot and 2 Hot Deals from the pizza shop for you to take advantage of.

Hope to see you in the restaurant soon.

Symon Brundle

HOT DEAL NO. 1

Buy any wine with your pick up or delivery order and receive a free garlic or herb foccacia

*Conditions Apply:
Valid until 31 April 2008.
Present coupon when placing order.
Age ID required.
\$3 delivery fee applies.
Only one coupon per order.*

HOT DEAL NO. 2

1 x 15" Family Pizza
1 x 2L Soft Drink
\$18.00

*Conditions Apply:
Valid until 31 April 2008.
Present coupon when placing order.
\$3 delivery fee applies.
Only one coupon per order.*

Grilled Veal Chops with Red Wine Sauce

Method:

Prepare red-wine sauce by melting butter in saucepan, adding chopped onion and garlic. Cook until onion is soft and brown. Add and mix flour and cook until bubbles. Add stock, wine, tomato past and sugar and continue to simmer until mixture thickens.

Combine tomatoes and balsamic vinegar and roast in 220°C pre-heated oven for about 30 minutes, or until soft. Remove, cover and keep warm. Grill veal on plate or BBQ until cooked as desired. Serve on mash potatoes covering with cooked tomatoes and red wine sauce.

Ingredients:

Veal

- 8 large tomatoes
- 1 tablespoon balsamic vinegar
- 6 veal chops
- 250 g spinach leaves
- 25 g butter
- 8 potatoes
- 100 ml milk
- 1 tablespoon butter
- Salt and pepper to taste

Red Wine Sauce

- 1 teaspoon garlic
- 1 tablespoon flour
- 250 ml beef stock
- 150 ml red wine
- 1 tablespoon brown sugar
- 2 tablespoon tomato paste
- 1 onion



Accompany with Italian salad and Norfolk Rise Merlot.

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