

Da Giovanni's

March 2010

Welcome to the March 2010 Da Giovanni's Newsletter.

We are now well into 2010 - it is hard to believe how quick the year is going. This year we have introduced gluten free pizzas and pastas to our menu, increasing the range of choices available both in the restaurant and for pick up or home delivery. These choices are available every night of the week. Together with our regular menu and nightly specials, you will always find something new at Da Giovanni's. Our new wine this month is the Granite Range Estate Merlot. By purchasing a bottle of this wine, or any of their other wines, you can go in the draw to win a great weekend package at their Wangaratta Bed and Breakfast.

I have included a great tasting fresh autumn fruit pudding for you to try at home. This is an easy to prepare great tasting dessert. Accompany this dessert with a glass of Sauvignon Blanc from Granite Range Estate.

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.

Syma Brunker

GRANITE RANGE
ESTATE



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

Banquet Wednesday's

Enjoy a five course banquet at Da Giovanni's on Wednesday nights for \$45 per person. Try our selected entrée, main, dessert, finishing off with a fruit & cheese platter.

Bookings Essential.

The regular menu is still available.

Autumn Fruit Pudding

Method:

Grease a 20 cm baking dish with butter. Halve stone fruit, remove stones, thickly slice and add to baking dish. Whisk milk and baking power. Add eggs, sifted flour and sugar, whisking into a smooth batter. Pour into baking dish, mixing gently in with fruit. Bake for about 45 minutes in a pre-heated 180°C oven until golden brown. Serve hot with a dash of cream.

Ingredients:

- 1 tbsp butter
- 1.25 kg mixed stone fruit
- 1 cup fresh milk
- 1 tbsp baking powder
- 4 fresh eggs
- 2¼ cups plain flour
- 1½ cups caster sugar

131 PIZZA
www.pizzalocal.com.au



Independent Pizzeria?
Da Giovanni's pizza local



**Purchase any bottle from Granite Range Estate and go in the draw to win a Romantic Weekend Package at Granite Range Estate Bed and Breakfast!!!!
Try these great wines tonight**

www.dagiovannis.com.au

132-136 Highfield Rd Camberwell VIC 3124 Telephone 03 9836 0714 or 03 9836 0744