



BOTTEGA FOOD

OCTOBER 2008

GET EXCITED ABOUT...

NEW BALSAMIC GLAZES



Give your BBQ an Italian twist with Leonardi's Balsamic Glaze Range. Imagine a fat juicy steak, cooked to perfection and drizzled with a thick, sweet balsamic reduction (for those less imaginative we've included a picture left). If you're doing fish on the barbie, try Leonardi's White Balsamic Glaze.

DON'T MISS OUT ON...QUAIL EGGS



Yes, they're back! It's always hard to source these little delicacies, but we've managed to track some down again. Be quick because these sell out fast.

Quail Egg and Tapenade Canape - Toast slices of baguette and rub with a cut clove of garlic. Spread with black olive tapenade and top with half a boiled quail egg. Drizzle with olive oil, squeeze over some lemon juice and season with salt & pepper.

More quail egg ideas at www.bottegarotolo.com.au/documents/april08RU.pdf

TRADITIONAL ITALIAN OLIVES

You'll discover a new love for olives when you try these varieties from Puglia. Made using traditional methods, these olives are deliciously sweet and nutty without a strong salty flavour.



CELLINA



KALAMATA



LECCINO



GREEN COLOSSAL



SPRING SALADS

Give your salads the special treatment with dressing ideas from the Bottega Rotolo team:

Sarah's Simple Dressing

Drizzle green salad leaves with Joseph First Run EVOO + a squeeze of lemon juice + salt and pepper.

Connie's Apple Fantastic

Whisk apple juice concentrate + Clovis Dijon Mustard + L'Astore Masseria EVOO + splash of Ybarra Cider Vinegar. + salt and pepper. Great on bitter greens.

Angie's Balsamic Delight

Whisk Leonardi Silver Label Balsamic Vinegar + Frantoio Portofino EVOO + a sprinkle of salt.

Natalie's Spring Special

Whisk L'Astore Masseria Organic EVOO + Clovis Dijon Mustard + sprig of thyme + smashed garlic +sprinkle of sugar + salt and pepper.



CORPORATE CHRISTMAS HAMPERS

Organising corporate gifts is easy. Our hampers range from \$30 to \$80+ and you can choose from our selection or design your own. Take a look at www.bottegarotolo.com.au/GiftsIdeas.htm



BOTTEGA WINE

OCTOBER 2008

SPECIAL SELECTIONS...

NINO FRANCO SASSI BIANCHI PROSECCO



The Nino Franco Sassi Bianchi Prosecco is the perfect still white wine for a beautiful Spring lunch or light dinner. If you enjoy the sparkling style of Italian Prosecco, then you'll certainly appreciate this dry, soft and delicious still wine. Subtle almond notes with citrus and rose aromas. Still Prosecco is hard to find in Australia but is quite common in the Veneto region.

For a limited time only, we're taking 25% off the price of the Nino Franco Sassi Bianchi Prosecco.

INSTORE WINE TASTINGS

Refreshing Rosé
Saturday 4th October

Wines from Campania
Saturday 11th October

Wines from Friuli
Venezia Giulia
Saturday 18th October

New Italian Producers
Saturday 25th October

NEW VINTAGE 2006 SORDO GIOVANNI NEBBIOLO D'ALBA



The 2006 Nebbiolo d'Alba is showing the complexity and balance characteristic of Sordo Giovanni wines. Delicious plum and cherry flavours.

C H ▲ L M E R S

NEW RELEASE

The Chalmers 2008 Fiano and 2008 Vermentino will be arriving in store in October.

In the meantime, if you buy 6 bottles of the 2007 Fiano or the 2006 Vermentino you'll receive 15% off the total price.

