



ALIO GREATEST HITS DINNER– CELEBRATING TEN YEARS IN BUSINESS!

Alio Restaurant is holding a special ‘Greatest Hits Dinner’ across the month of June to commemorate ten years in business.

Brother and sister duo Ashley Hughes (Head Chef) and Tracey Hughes (front of house) have brought together a fusion of old favourites and new innovations for this decadent 10-course degustation, which showcases the best of Chef Hughes’ crisp, clean brand of Italian cuisine. Each of the dinner’s ten courses is representative of a year in business – with one dish taken from each year of the Alio menu. Packed with lush, vibrant Italian dishes, this dinner is a once off, not-to-be-missed culinary celebration!

Menu

\$80 or \$110 with matching wines

2000 Alio hand made focaccia and grissini with 36 month old Reggiano Parmesan and warm marinated olives

From day one we have made our own bread and grissini.

2001 Stracciatella - Roman chicken broth with cheese ravioli

Prior to your meal a signature soup arrives at the table, a little amuse bouche so to speak; this equates to 20,000 litres of complimentary soup since we started this custom in early 2000.

2002 Bresaola – air dried beef fillet with truffled baby green peaches and parmesan

Truffled baby green peaches started coming into Australia in 2009 and have featured on our menu as an accompaniment to antipasti ever since.

2004 Char grilled eggplant baked with buffalo mozzarella and dressed with 25 year old balsamic vinegar

Mozzarella has always been a regular feature on our menu and this specific dish was first introduced in the winter months of 2004. In the early years I had to explain exactly what buffalo mozzarella was. A guest once posed a question to me one night in the restaurant; "Are the buffalos wild?" Ever since I have had an image of a milk maid chasing wild buffalos with a bucket up a field for milking!

2003 Hawkesbury river calamari with fresh chilli and lemon

Straight from our time at the river café. A simple, yet very popular dish in its time on our menu.

2005 Red wine, pancetta and radicchio risotto

Risottos are made to order and yes they really do take 20 minutes. Our risottos are not fast food. Our risotto takes time, care and love. It's hard to find a restaurant that is truly willing to do this.

2006 Barramundi baked in a bag with black mussels, thyme and vermouth on cavalo nero

Ashley often uses white fish like barramundi or snapper to bake in a bag. This is possibly the dish for which we have most frequently been asked the recipe.

2009 Lightly beaten char grilled fillet of black angus beef with fresh baby peas and potato al forno

In 2009, we started sourcing black angus from a Port Macquarie farm; a great combination.

2007 Blood orange sorbet

2008 Panna cotta with fruit salad and mint

Our panna cotta has always been a very simple dessert, very similar to the way in which the river café served it. As time went on it became, like a lot of Ashley's food, uniquely his own although with definite roots from his training in London and Italy.

Alio is located at 5 Baptist Street, Surry Hills in Sydney. Phone 02 8394 9368.