

GOOD FOOD MONTH – 31ST OCTOBER 2013
MANFREDI 30TH ANNIVERSARY BALLA TRIBUTE DINNER

ANTIPASTO

Cured ocean trout lasagna – 1989 The Restaurant ✕

Lasagnetta di trota salmonata

Served with NV Fiegl Rose Metodo Classico

PRIMO

Calamari with braised spinach and chilli – 2009 Manfredi at Bells ✕✕✕

Calamari con spinaci e peperoncino

Served with 2012 Fiegl Sauvignon Blanc

PASTA

Pumpkin tortelli with burnt butter, parmesan and sage – 1985 The Restaurant ✕

Tortelli di zucca al burro e salvia

Served with 2010 Falesco Ferentano Roscetto

SECONDO

Grilled lamb shoulder with anchovie, olive and herbs – 2011 Balla ✕✕✕

(con patate arrosto)

Spalla d'agnello alla griglia con salsa alle erbe e olive

Served with 2009 Falesco Tellus Shiraz

DOLCI

Nougat and honey white truffle with hazelnut sauce – 2012 Balla ✕✕✕

Tartufo bianco al torrone

Served with 2010 Bera Moscato d'Asti Naturale

A guide to the decades in which these dishes were created

✕ 1983 – 1992

✕✕ 1993 – 2002

✕✕✕ 2003 – 2013