

Balla November 2013

Week 1

MANFREDI

CELEBRATING THREE DECADES
OF SERVICE TO AUSTRALIAN HOSPITALITY



4 course \$75

ANTIPASTO

Grilled ox tongue with salsa verde – 2011 Balla ✕✕✕
NV Casa Coste Piane Prosecco sur lie \$15

PASTA

Taglierini primavera – 1985 The Restaurant ✕
2010 Est Est Est dfi Montefiascone Falesco \$12

SECONDO

Grilled lamb shoulder with anchovie, olive and herbs – 2011 Balla ✕✕✕
2010 Falesco Trentanni Merlot blend \$20

DOLCI

Tirami su – 1984 The Restaurant ✕
2011 Bera Moscato d’Asti Naturale \$18

A guide to the decades in which these dishes were created

✕ 1983 – 1992

✕✕ 1993 – 2002

✕✕✕ 2003 – 2013

“A restaurant dedicated to the culture of Italian food, wine and service”

Stefano Manfredi