

Balla November 2013

Week 2

MANFREDI

CELEBRATING THREE DECADES
OF SERVICE TO AUSTRALIAN HOSPITALITY



4 course \$75

ANTIPASTO

Asparagus with poached egg and parmesan – 1996 Bel Mondo ××
2011 Fiegl Sauvignon \$12

PASTA

Cured ocean trout lasagna – 1989 The Restaurant ×
2009 Donati Malvasia Rosa Frizzante \$16

SECONDO

Whole grilled fish with salsa verde – 1983 The Restaurant ×
2010 Bucci Verdicchio dei Castelli di Jesi \$17

DOLCI

Necci – 2012 Balla ×××
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