

Balla November 2013

Week 3

MANFREDI

CELEBRATING THREE DECADES
OF SERVICE TO AUSTRALIAN HOSPITALITY



4 course \$75

ANTIPASTO

Warm salad of cuttlefish, chickpea and prosciutto – 1987 The Restaurant ✕
2011 Fattori Soave Danieli \$16

PASTA

Spinach and ricotta gnocchi – 1983 The Restaurant ✕
2010 Cantrina Rine Bresciano \$20

SECONDO

Osso buco with borlotti beans – 1992 The Restaurant ✕
2011 Paterna Chianti Colli Aretini \$15

DOLCI

Strawberry mascarpone cream puffs (soffiati) – 2002 Bel Mondo ✕✕
2012 L'Armangia Moscato d'Asti il Gai \$15

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