

Balla November 2013

Week 4

MANFREDI

CELEBRATING THREE DECADES
OF SERVICE TO AUSTRALIAN HOSPITALITY



4 course \$75

ANTIPASTO

Wood-grilled octopus with kipfler potato and olive salsa – 2013 Balla ×××

2011 Cesconi Prabi Dolomiti Incrocio Manzoni blend \$14

PASTA

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

2010 Falesco Ferentano roscetto \$19

SECONDO

Roast suckling lamb with rosemary and roast potatoes – 1989 The Restaurant ×

2010 Falesco Tellus Shiraz \$22

DOLCI

Lemon granita – 2012 Balla ×××

Pallini Limoncello \$12

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