

2014 ANNUAL OLD BOYS LUNCH

Antipasti

(Shared serving plates on each table)

- *Polpo stufato al vino rosso*

(Braised south west octopus in red wine)

- Bacala Manticato con polenta grigliata

Creamed Salted Cod Fish with grilled polenta

- *Farinata*

Chick Pea flour bread

- Focaccia mista - Asparagi, Aciughi e Pomodoro

Mixed italian flat bread - Asparagus, anchovies and tomato

- Salumi Misti

Mixed italian cured meats

- *Crostini misit - Lardo e rosmarino, Toscano, Fave e pecorino*

(Selection of crostini - lardo and rosemary, Chicken livers, Broad beans and sheep milk cheese)

Primi

(Served family style on tables)

- Gnocchi con le cozze e bottarga

(Gnocchi with mussels and bottarga)

- Ravioli di coniglio e burro salvia

Rabbit ravioli with butter and sage

Secondo

(choice of one- pre selected when table is booked)

- Maiale al latte con inzimonio di ceci

(Pork braised in milk with chickpea braised with greens)

or

- Barramundi al forno con spinaci e cannellini

(Barramundi baked with tomatoes and herbs, with spinach and cannellini beans)

Dolce

(Selection of dessert served family style on table)

- Torta di mandorle e fragole

(Almond tart with strawberries)

- Torta di limone e polenta con arance caramalata

(Lemon and polenta cake with caramelized oranges)