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 ships milk cheese)

**Primi**
(Served family style on tables)
- Gnocchi con le coze e bottarga
  (Gnocchi with mussels and bottarga)

  - Ravioli di cognilio e burro salvia
  Rabbit ravioli with butter and sage

**Secondo**
(choice of one- pre selected when table is booked)
- Maiale al latte con inzimino 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)