

WEEKDAY SET LUNCH

STARTER

THE MISTRAL ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads
mixed olives • pickles • artisan cheeses • freshly baked breads

MAIN

CAPELLETTI PISELLI, SPEAK E CREMA AL PARMIGGIANO

handmade cappelletti • speck ham • green peas • parmesan
or

RISOTTO VENERE GAMBERI E CALAMARI

veneri rice • shrimps • squid • Datterini tomatoes
or

TROTA SALMONATA ALLA PUGLIESE

pan-roasted sea trout • capers • lemon sauce
or

GRIGLIATA MISTA

pan-roasted Australian rack of lamb & sirloin • root vegetables • veal jus
(\$120 supplement)*
or

PIZZA ORTOLANA E CARCIOFI

Margarita pizza • grilled vegetables • artichokes • pesto sauce
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass

