

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

TAGLIATELLE AL RAGU DI MANZO

handmade tagliatelle • Wagyu beef ragu • parmesan • San Marzano tomato sauce
or

RISOTTO TOTANI, PANCETTA E PISELLI

carnaroli rice • cuttlefish • pancetta • green peas
or

SPIGOLA ALL'ACQUA PAZZA

pan-roasted sea bass • Acqua Pazza sauce • Pinot Grigio wine • spinach
or

BISTECCA DI MANZO AI PEPI

pan-roasted U.S. sirloin • potatoes • root vegetables • mix pepper jus
(\$120 supplement)*
or

PIZZA PICCANTE E ROMANESCO

Margarita pizza • spicy salami • Romanesco broccoli • bell pepper
(\$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

