

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

RAVIOLI VERDI SPINACI E SCAMORZA

handmade ravioli • spinach • ricotta • scamorza
or

RISOTTO VENERE AI FRUTTI DI MARE

venere rice • mix seafood • seafood bisque • San Marzano tomatoes
(\$90 supplement)*
or

PESCE SPADA ALLA GRIGLIA

pan-roasted swordfish • Datterini tomatoes • white balsamic
or

LOMBO DI VITELLO AI PORCINI

pan-roasted veal loin • porcini mushroom • root vegetables • veal jus
or

PIZZA ZUCCHINI GAMBERI E CALAMARI

Margherita pizza • shrimps • squid • courgettes
(\$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



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