

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

TROFIE AL RAGU DI POLIPO

handmade trofie pasta • Napolitan octopus ragu • olives • capers
or

RISOTTO SCAMORZA, LUGANIGA ETARTUFO NERO

carabinieri rice • Luganiga sausage • scamorza cheese
or

BRANZINO ALLA PUGLIESE

pan-roasted seabass • asparagus • spinach • lemon & saffron sauce
or

FILETTO DI MANZO AI PORCINI

pan-roasted M4 Australian Wagyu tenderloin • porcini mushrooms • potato gratin
root vegetables • Porto sauce (\$120 supplement)*
or

PIZZA AI FRUTTI DI MARE

Margherita pizza • mix seafood • oregano • garlic chips
(\$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

