

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

AGNOLOTTI VERDI ZUCCHINE E GAMBERI

handmade agnolotti pasta • shrimps • courgettes • Datterini tomatoes
or

RISOTTO FUNGHI DI BOSCO E SPEAK

carnaroli rice • speck ham • wild mushrooms • mascarpone cheese
or

TONNO ALLA SCOTTADITO CAPPERI E OLIVE

grilled tuna steak • capers • olives • spinach • baby carrots
or

FILETTO DI MANZO AL PEPE NERO

pan-roasted Australian M4 Wagyu tenderloin • truffle potato puree • vegetables
black pepper sauce (\$120 supplement)*
or

PIZZA CARCIOFI, PORCHETTA E PISTACCHI

mozzarella pizza • porchetta • artichokes • pistachios • rocket • parmesan
(\$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

