

## 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

#### PACCHERI ALLA NORCIA

handmade paccheri pasta • Luganega sausage • wild mushrooms • parmesan  
or

#### RISOTTO RANA PESCATRICE E FRUTTI DI MARE

carnaroli rice • mix seafood • seafood bisque • Datterini tomatoes  
(\$90 supplement)\*

or

#### ZUPPETTA TOTANI, PATATE E PISELLI

cuttlefish stew • potatoes • green peas • San Marzano tomatoes  
or

#### ARROSTO DI VITELLO IN SALSIA TARTUFATA

pan-roasted veal loin • potatoes • broccoletti • black truffle sauce  
or

#### PIZZA BRESAOLA

Margherita pizza • bresaola • rocket • Datterini tomatoes • 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

