

LA DOLCE VITA 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 DI BARBABIETOLA ALLE ERBETTE

handmade beetroot ravioli • Italian herbs • sage & butter sauce
or

RISOTTO ALLO ZAFFERANO E FRUTTI DI MARE

saffron carnaroli rice • mix seafood • Italian tomatoes
(\$90 supplement)*
or

SALMONE CHAMPAGNE E FINFERLI

pan-roasted salmon • girolles • spinach • new potatoes
or

LOMBO DI MAIALE ALLE ALBICOCHE

pan-roasted Iberico pork loin • potato gratin • broccoletti • kale • apricot jus
or

FOCACCIA STRACCHINO E CULATELLO

double dough pizza • stracchino cheese • Culatello ham • 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

