

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

FETTUCCINE AL RAGU DI VITELLO E FINFERLI

handmade fettuccine • veal ragu • girolles • pecorino cheese
or

RISOTTO POMODORINI, SCAMORZA E GAMBERI

carnaroli rice • pink shrimps • Datterini tomatoes • scamorza cheese
or

BRANZINO AL FORNO

pan-roasted sea bass • clams • spinach • fennel • Madeira wine sauce
or

BISTECCA DI MANZO ALLA ROSSINI

pan-roasted U.S. sirloin • foie gras • potato gratin • broccoletti • celeriac puree • veal jus
(\$120 supplement)*
or

PIZZA MOZZARELLINE E BRESAOLA

Margherita pizza • bresaola beef • cherry mozzarella • Datterini tomatoes • rocket
(\$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

