

## 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

#### CAVATELLI COZZE POMODORINI E PAN GRATTATO

handmade cavatelli • mussels • Datterini tomatoes • breadcrumbs  
or

#### RISOTTO FINFERLI, SCAMORZA E PROCIUTTI DI PARMA

carnaroli rice • Parma ham • girolles • scamorza cheese  
or

#### TROTA SALMONATA ZAFFERANO E VONGOLE

pan-roasted sea trout • clams • spinach • asparagus • saffron lemon sauce  
or

#### TAGLIATA DI MANZO ALLA NAPOLI

pan-roasted U.S. sirloin • truffle • Datterini tomatoes • rocket • aged balsamic  
(\$120 supplement)\*  
or

#### PIZZA CONTADINA

Margherita pizza • Luganiga sausage • wild mushroom • bell peppers • olives • capers  
(\$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

