

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 AI FRUTTI DI MARE E ARAGOSTA

handmade cavatelli • lobster • seafood • Datterini tomatoes • bisque
(\$90 supplement)*

or

RISOTTO GUANCIALE, CAVOLFIORI E SCAMORZA

carnaroli rice • guanciale ham • cauliflower • scamorza cheese

or

SPIGOLA E GAMBERONE

pan-roasted seabass • king prawn • spinach • broccoli • lemon butter sauce

or

VITELLO ALLE PRUGNE

pan-roasted veal loin • celeriac puree • root vegetables • veal jus

or

PIZZA PESTO GAMBERI E ZUCCHINI

pesto pizza • pink shrimps • mozzarella • Datterini tomatoes • rocket
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass

