

## 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

#### AGNOLOTTI RICOTTA, LUGANIGA E PORCINI

handmade agnolotti • Luganiga sausage • porcini mushrooms • butter sauce  
or

#### RISOTTO AL VERDE E FRUTTI DI MARE

green carnaroli rice • mix seafood • asparagus • zucchini • green peas  
(\$120 supplement)\*

or

#### MERLUZZO AL VERMUTH E FINOCCHI

pan-roasted Atlantic black cod • kale • fennel • vermouth wine

or

#### ARROSTO DI VITELLO SPEAK E SCAMORZA

pan-roasted veal loin • speck ham • scamorza cheese • root vegetables • veal jus

or

#### PIZZA BUFALINA

Margarita pizza • cherry mozzarella • Datterini tomatoes • parmesan • 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

