

## 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

#### TAGLIATELLE ALLA BOSCAIOLA

handmade tagliatelle • wild mushrooms • bell peppers • San Marzano tomatoes  
or

#### RISOTTO COZZE, VONGOLE E CALAMARI

carnaroli rice • clams • mussels • squid • Datterini tomatoes  
or

#### SALMONE AL MIELE

pan-roasted salmon • honey & sesame seeds • spinach • baby carrots  
or

#### AGNELLO AL PANE NERO

pan-roasted Australian rack of lamb • breadcrumbs • root vegetables • plum jus  
(\$120 supplement)\*  
or

#### PIZZA CAPRICCIOSA

Margarita pizza • bone ham • mushrooms • olives • artichokes  
(\$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

