

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

Dinner Menu

SELEZIONE DI ANTIPASTI

Sharing board with mini mozzarella, Prosciutto di Parma, bruschetta with Datterini tomato, roasted asparagus wrapped in speck, Italian olives, Bresaola, Coppa and grilled artichokes

TAGLIERINI CACIO PEPE E TARTUFO NERO

Homemade taglierini pasta with parmesan and pecorino cheeses, thyme and Italian black truffle

SPIGOLA AL FORNO

Pan roasted Italian sea bass served with Datterini tomatoes, taggiasche olives, Lilliput capers, saffron potatoes, fennel and amalfi lemon sauce

or

TAGLIATA DI MANZO

Grilled U.S. sirloin served tagliata style with roasted potatoes, spinach and porcini jus

PIATTO DI DOLCI

Sharing board:

Amalfi lemon tart, coffee pannacotta with chocolate sauce, soft chocolate cake, ricotta and sultanas cheese cake

Espresso or tea

Theo Mistral chocolate bar