

# THEO MISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

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## PIZZA & PASTA MENU

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### **MARGHERITA (V)**

Tomato sauce, mozzarella cheese and fresh basil  
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### **ORTOLANA (V)**

Tomato sauce, mozzarella cheese, grilled vegetables, Ligurian pesto  
or

### **PICCANTE**

Tomato sauce, mozzarella cheese, basil, ventricina salami,  
roasted peppers  
or

### **QUATTRO FORMAGGI (V)**

Mozzarella cheese, gorgonzola, caprino fresco, parmesan, rocket  
or

### **REGINA**

Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan,  
Datterini tomatoes, rocket  
or

### **RUSTICA**

Mozzarella cheese, speck, porcini mushrooms, rocket and parmesan

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### **CAPPELLETTI DI VITELLO**

Homemade pasta filled with slow cooked veal and pancetta with  
porcini mushrooms and parmesan  
or

### **RAVIOLI CAPRESI (V)**

Homemade Ravioli pasta filled with caciotta cheese, parmesan,  
mozzarella, red yolk and Marjoram with basil and roasted Datterini  
tomatoes  
or

### **PAPPARDELLE AL RAGU DI MANZO PECORINO E ROSMARINO**

Homemade pappardelle with slow cooked beef in Chianti and San  
Marzano tomatoes, pecorino cheese and fresh rosemary  
or

### **TAGLIOLINI AL GRANCHIO**

Homemade Tagliolini pasta with mud crab meat, dried lemon zest,  
parsley and red chilli  
or

### **PENNE CARBONARA**

Penne Mancino Carbonara with pancetta, egg and parmesan  
or

### **TAGLIERINI PESTO, SPECK E NOCI**

Homemade taglierini pasta with basil pesto, smoked speck,  
dried garlic and walnuts

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Chef choice of Dessert

Soft drinks, juice and beer