

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET DINNER

Prosecco, Bottega, NV

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

Pinot Grigio, Veneto, Bottega, 2018

SPIGOLA AL FORNO

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

Chardonnay, Chile, Vina Maipo, 2018

or

TAGLIATA DI MANZO

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

Ciliegiolo Maremma, Toscana, Assieme, 2014

PIATTO DI DOLCI

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