

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

Munch & Stay Set Menu

STARTER

INSALATA MISTA NOCI E CAPRINO

Italian mix leaves salads served with Datterini tomatoes,
parmesan shave, caprino and walnut

or

MINISTRONE PRIMAVERA (v)

Soup of onions, asparagus, green peas, zucchini, spinach and
fresh basil served with dried garlic and urban herbs

MAIN

PAPPARDELLE AL RAGU DI MANZO

Pappardelle pasta with slow cook beef in Chianti and
San Marzano tomatoes, parmesan cheese

or

PENNE ALLA CARBONARA

Penne mancino carbonara with pancetta, egg and
parmesan cheese sauce

or

RISOTTO AI FUNGHI TARTUFO (v)

Acquarello carnaroli rice served with mushrooms, thyme
and black truffle patéa

or

PIZZA CAPRICCIOSA

Tomatoes, mozzarella cheese, mushrooms, ham, olives, salami

or

LOMBO DI MAIALE ALLA VALDOSTANA

Roast Iberico pork loin served with 24 months Parma ham,
fontina cheese, roasted potatoes, bell pepper and marsala sauce

DESSERT

CROSTATA DI LIMONI DI AMALFI

Homemade Amalfi lemon tart served with caramelize almond,
crystalized lemon and sweet sour cream

or

TORTA DI RICOTTA CON GELATO ALLA VANIGLIA

Homemade ricotta and sultanas cheese cake served with
red wine poached pear