

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, fish, Italian salads, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

or

ZUPPA CREMOSA DI PAPATE, ZAFFERANO E TARTUFO

Saffron, potato and black truffle creamy soup with urban herbs and garlic chips

MAIN COURSE

RISOTTO CALAMARI, PISELLI E POMODORINI

Acquerello carnaroli rice with squid, green peas, roasted Datterini tomatoes, butter and parmesan

or

FETTUCCINE AL RAGU DI VITELLO E PORCINI

Fresh eggs fettuccine pasta with slow cook veal ragu in San Marzano and Pinot Grigio wine sauce with porcini and parmesan shaves

or

SPIGOLA ALLA PUGLIESE

Pan roasted Mediterranean sea bass in Datterini tomatoes, Taggiasche olives and Lilliput capers crust with spinach and grilled asparagus

or

COSTATA DI AGNELLO AL FORNO

Pan roasted Australian rack of lamb with roasted baby potatoes, mix bell peppers, broccoletti and rosamery jus

(\$120 supplement)*

or

MAKE YOUR OWN PIZZA

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

DESSERT

Theo's selection of desserts

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount