

WEEKDAY SET LUNCH

STARTER

THE MISTRAL ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads
mixed olives • pickles • artisan cheeses • freshly baked breads

MAIN

AGNOLOTTI RICOTTA, LUGANIGA E PORCINI

handmade agnolotti • Luganiga sausage • porcini mushrooms • butter sauce
or

RISOTTO AL VERDE E FRUTTI DI MARE

green carnaroli rice • mix seafood • asparagus • zucchini • green peas
(\$120 supplement)*

or

MERLUZZO AL VERMUTH E FINOCCHI

pan-roasted Atlantic black cod • kale • fennel • vermouth wine

or

ARROSTO DI VITELLO SPEAK E SCAMORZA

pan-roasted veal loin • speck ham • scamorza cheese • root vegetables • veal jus

or

PIZZA BUFALINA

Margarita pizza • cherry mozzarella • Datterini tomatoes • parmesan • rocket
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass

