

## LA DOLCE VITA 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

#### CAVATELLI ALLA NERANO, LUGANIGA E PECORINO

handmade cavatelli pasta • Luganiga sausage • courgettes • pecorino cheese  
or

#### RISO VENERE GAMBERETTI, ASPARAGI E BOTTARGA

venero rice • pink shrimps • asparagus • Datterini tomatoes • bottarga  
or

#### PESCE SPADA ALLA GRIGLIA E GAMBERONE

pan-roasted swordfish • king prawn • garlic potato puree • broccoletti • saffron aioli  
(\$90 supplement)\*  
or

#### LOMBO DI MAIALE TARTUFO E MOREL

pan-roasted Iberico pork loin • morel mushroom • root vegetables • truffle • veal jus  
or

#### PIZZA 4 STAGIONI

Margarita pizza • bone ham • wild mushrooms • artichokes • olives  
(\$60 supplement)\*

### DESSERT

The Mistral selection desserts

\$378 per person

\$40\* - Kimbo coffee / TWG tea / orange juice

\$40\* - Peroni Beer

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

