

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

CALLELLETTI DI VITELLO PORCINI E CREMA TARTUFATA

handmade cappelletti pasta • veal • porcini mushrooms • black truffle
or

RISOTTO GRANCHIO E N'DUJA

carabinieri rice • crab • Nduja salami • San Marzano tomatoes
or

PESCE SPADA ALLA NAPOLI

pan-roasted swordfish steak • spinach • Datterini tomatoes • aged balsamic
or

BISTECCA ALLA GRIGLIA

pan-roasted U.S. sirloin • truffle potato puree • root vegetables • Barolo wine sauce
(\$120 supplement)*
or

PIZZA BURRATA

Margherita pizza • burrata • Datterini tomatoes • rocket • parmesan
(\$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

