

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

TAGLIERINI VERDI ARAGOSTA E POMODORINI

handmade spinach taglierini • Boston lobster • bisuque • Datterini tomatoes
(\$90 supplement)*

or

RISOTTO VENERE APSARAGI E N'DUJA

veneri rice • green asparagus • Nduja salami • Datterini tomatoes

or

MERLUZZO MADEIRA, FINOCCHI E MOREL

Atlantic black cod • morel mushrooms • spinach • fennel • Madeira wine sauce

or

LOMBO DI MAIALE CASTAGNE E BAROLO

pan-roasted Iberico pork loin • truffle potato puree • Barolo wine sauce

or

FOCACCIA GAMBERI POMODORINI E RUCOLA

double dough pizza • shrimps • Datterini tomatoes • 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

