

APERITIVO E AMICI
SATURDAY COCKTAIL, SEAFOOD & ANTIPASTI

COCKTAIL CORNER

Aperol spritz • Bellini • Mimosa

SEAFOOD BAR

Boston lobster • crab leg • yabby
clam • sea whelk • green mussel • prawn
yellow fin tuna carpaccio • smoked salmon

ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo
mortadella • ox tongue • Italian salad
mixed olives • pickles • artisan cheeses

MAIN

PENNE

penne Gragnano • pork cheek • egg yolk • pecorino
or

AGNOLOTTI

handmade duck agnolotti • Parma ham • parmesan • porcini mushrooms
or

TAGLIATELLE

handmade tagliatelle pasta • slow-cooked Wagyu beef ragu • San Marzano sauce • rosemary
or

RISOTTO

carnaroli rice • sea bass • clams • mussels • prawns • Italian tomato sauce
or

LUGANIGA

black truffle & cheese base pizza • mozzarella • mushrooms • Luganiga sausage • rocket

DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • Mövenpick ice cream

Kimbo coffee / TWG tea

\$688 per person
without cocktail package: \$588

