

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

Lunch Menu for All-Inclusive Fun-mily Retreat

ZUPPA AI CROSTACEI

Shellfish cream with crab ravioli

or

INSALATA DI SPINACI

Baby spinach salad with Datterini tomatoes, caprino, parmesan,
pine nuts and pumpkin chips

or

CARPACCIO DI MANZO

Thinly sliced black Angus beef with rocket, radicchio, walnut,
Datterini tomatoes and parmesan

PAPPARDELLE AL RAGU DI MANZO

PECORINO E ROSMARINO

Homemade pappardelle pasta with slow cooked beef in Chianti
and San Marzano tomatoes, pecorino cheese
and fresh rosemary

or

SPIGOLA ALLA SCOZZESE

Pan roasted sea bass with garlic spinach and roasted potatoes

or

REGINA PIZZA

with tomato sauce, mozzarella cheese, basil, Parma ham,
parmesan, Datterine tomatoes, rocket

CROSTATA DI LIMONI DI AMALFI

Homemade Amalfi lemon tart served with caramelized
almond, crystalized lemon and sweet sour cream

or

TORTA MORBIDA AL CIOCCOLATO

Homemade gluten free soft chocolate cake served with
mascarpone and vanilla cream, chocolate shave,
crumble biscuit and crystalized orange

or

TORTA DI RICOTTA CON GELATO ALLA VANIGLIA

Homemade ricotta and sultanas cheese cake served
with vanilla ice cream and red wine poached pear

Coffee or tea