

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

EASTER LUNCH

SALUMI MISTI E MOZARELLINE

Selection of Italian Artisan Salumi served with mix leaves salad,
mini mozzarella, datterini tomato and aged balsamic vinegar

or

INSALATA DI GRANCHIO

Crab salad mad with crunchy fennel, radicchio, rocket,
saffron and lemon dressing

or

MINISTRONE PRIMAVERA

Slow cook minestrone style made of asparagus,
green courgette, green peas with dried garlic and crouton

or

OSTRICHE

Half dozen of fresh French oyster
(\$120 supplement)

TAGLIERINI AI FUNGHI PORCINI E TARTUFO

Homemade taglierini pasta served with butter, parmesan,
porcini mushrooms and truffle paste

or

LASAGNA AL RAGU DI MANZO

Homemade lasagna style made with beef and rosemary ragu,
mozzarella, green peas, béchamel and parmesan

or

RISOTTO DI MARE E ARAGOSTA

Acquarello carnaroli rice with San Marzano tomato sauce,
clams, mussels, fish and blue Boston lobster
(\$60 supplement)

SPALLA DI AGNELLO AL FORNO

Roast lamb shoulder served with roast potato, artichoke
and spice jus

or

SPIGOLA ALLA PUGLISE

Pan roasted sea bass with garlic spinach, roasted cauliflower,
datterini, capers, taggiasche olives and saffron lemon sauce

or

FILETTO DI MANZO ALL 'ALFREDO

Pan roasted U.S tenderloin served with roasted potato,
mixed bell pepper, duck liver and spice jus
(\$120 supplement)

or

SFORMATO DI FONTINA E CARCIOFI (V)

Double baked soufflé with Italian artichokes, fontina cheese,
spinach, cream and parmesan

Theo's selection of desserts
Espresso or tea

3 courses without pasta	\$378
4 courses with pasta	\$398
Free flow of bellini, prosecco, house white & red wine	\$138
Free flow of soft drinks, chilled juice, lemonade	\$68

All prices are subject to an additional 10% service charge