

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

INSALATA MISTA NOCI E CAPRINO

Italian mix leaves salads served with Datterini tomato,
parmesan shave, caprino and walnut
or

CARPACCIO DI BRESAOLA

Thinly sliced cured beef served with rocket,
mini mozzarella, pine nut and sundry tomato
or

CREMA AGLI ASPARAGI

Asparagus creamy soup with crunchy garlic and dried pancetta

RISOTTO ZUCCHINI E GAMBERI

Acquarello carnaroli rice served with roasted Datterini tomato,
shrimps, courgettes and parmesan
or

FETTUCCINE ALLA NORMA

Mancino fettuccine pasta served with tomato fillet, dried garlic,
aubergine and Italian dried salty ricotta
or

BISTECCA DI MAIALE

Pan roasted Iberico pork chop served with garlic mashed potato,
bell pepper and marsala sauce
(\$90 supplement)
or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham,
olives, salami

TORTA MORBIDA AL CIOCCOLATO

Soft chocolate cake served with mascarpone cream,
dried orange and caramelized hazelnut
or

CAPRESE CIOCCOLATO BIANCO E MANDORLE

White chocolate, lemon and almonds cake caprese style
served with vanilla ice cream and dried lemon
or

TIRAMISU

Our signature style Italian tiramisu

Coffee or tea

3 courses	\$308
Peroni beer (No discount is applicable)	\$40

All prices are subject to an additional 10% service charge