

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

SET LUNCH

CARPACCIO DI MANZO

Thinly slice U.S beef loin served with mix leaves salad,
parmesan shave and aged balsamic

or

SALUMI MISTI E BURRATA

Selection of Italian artisan salumi served with burrata,
radicchio, and rocket

or

CREMA DI CAVOLFIORI E TARTUFO

Cauliflower e black truffle creamy soup served with dried garlic
and urban mix herbs

ORATA ALLA PUGLIESE

Pan roasted sea bream served with datterini, olives, capers,
spinach and roasted baby potato

or

RISOTTO ALLA NORCIA

Acquarello carnaroli rice served with luganiga sausage,
wild mushrooms, butter and parmesan cheese

or

COSTOLETTE DI AGNELLO ALLA GRIGLIA

Grilled Australian lamb cutlet served with garlic mashed potato,
roasted broccoli and spice jus

(\$90 supplement)

or

MAKE YOUR OWN PIZZA

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

CROSTATA DI LIMONI DI AMALFI

Amalfi lemon tart served with sour cream, dried lemon and
caramelize hazelnut

or

PANNA COTTA AL CAFFE

Pannacotta style made with Italian espresso served with
chocolate sauce and crumble amaretto biscuit

or

TORTA CAPRESE E MANDORLE

Chocolate and almonds cake caprese style
served with vanilla ice cream and strawberry

Coffee or tea

3 courses

\$308

Peroni beer (No discount is applicable)

\$40

All prices are subject to an additional 10% service charge