

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

PREMIUM LUNCH

SALUMI MISTI E MOZARELLINE

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

or

TARTARE DI SALMONE E TONNO AFFUMICATO

Tartare of smoked salmon and yellow fin tuna in
mediterranean style with fennel and bottarga di muggine

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)

CAPPELLETTI DI VITELLO

Homemade pasta filled with slow cooked veal and
pancetta with porcini mushrooms and parmesan

or

RAVIOLI CAPRESI (V)

Homemade ravioli pasta filled with caciotta cheese, parmesan,
mozzarella, red yolk and roasted Datterini tomatoes

or

RISOTTO DI MARE E ARAGOSTA

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

LOMBO DI MAIALE ALLA VALDOSTANA

Roast iberico pork loin served with 24 months Parma Ham,
fontina cheese, roast potato, bell pepper and marsala sauce

or

SPIGOLA ALLA SCOZZESE

Pan roasted sea bass served with garlic spinach,
roasted cauliflower and clams sauce

or

FILETTO DI MANZO AI FUNGHI PORCINI E TARTUFO

Pan Roasted U.S Tenderloin served with roasted potato,
mix bell pepper, porcini mushrooms and truffle sauce
(\$90 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

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| 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