

# THEO MISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

---

## PREMIUM LUNCH

---

### STARTER

#### THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian salads, cured meats and salami, fish, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

#### "A TASTE FROM THEO"

#### RISOTTO AI FUGHI PORCINI

Risotto with porcini mushrooms

### MAIN

#### POLLO ALLA VALDOSTANA

Roasted chicken with Parma ham and fontina cheese

or

#### COSTATA DI AGNELLO AL PANE AROMATICO

Marinated pan fried and roasted rack of lamb in herbs breadcrumb with thyme jus

or

#### TROTA SALMONATA

Baked sea trout with datterini tomatoes, olives, parsley and sesame seeds

or

#### MERLUZZO IN PADELLA

Pan fried cod with capers, parsley and porcini mushrooms sauce

or

#### PIZZA RUSTICA

Mozzarella cheese, speck, porcini mushrooms, rocket and parmesan shaves

or

#### SFORMATO DI FONTINA E CAVOLFIORI ARROSTO

Baked soufflé with roasted cauliflower, fontina cheese, spinach, cream and parmesan (v)

All our Mains are served with daily vegetables select by our chef on the local market

### DESSERT

Theo's selection of desserts

Espresso or tea

---

3 courses	\$338
4 courses	\$368
Kids age under 11 (buffet only)	\$198

All prices are subject to an additional 10% service charge