

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 FUNGHI 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	\$358
4 courses	\$388
Kids age under 11 (buffet only & no discount)	\$198

All prices are subject to an additional 10% service charge