

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

White Asparagus Harvest

ASPARAGI BIANCHI ALLA GRIGLIA

Grilled white asparagus served with rocket salad, mozzarella cheese, Parma Ham DOP and spice Farinata

\$278

SFORMATO DI FONTINA E ASPARAGI BIANCHI

Baked soufflé made with grilled white asparagus and fontina cheese served with spinach and parmesan cheese

\$188

TAGLIATELLE CAPESANTE, ASPARAGI BIANCHI E PORCINI NERO

Homemade tagliatelle pasta served with scallops, white asparagus, shallots, porcini and parsley

\$245

RISOTTO CON ASPARAGI BIANCHI, SALSICCIA E PISTACCHIO

Acquarello Carnaroli rice served with white asparagus, Luganiga sausage, butter, parmesan, thyme and crumble pistachio

\$208

DENTICE AL CARTOCCIO CON FINFERLI E ASPARAGI BIANCHI

Baked red snapper with white asparagus, chanterelles mushrooms and vermouth served with Swiss chard and roasted cauliflower

\$368

TAGLIATA DI MANZO CON ASPARAGI BIANCHI E SALSA AL TARTUFO

U.S. beef sirloin tagliata served with grilled white asparagus and spice breaded new potatoes and summer truffle sauce

\$428

All prices are subject to an additional 10% service charge