

# THEO MISTRAL

— ITALIAN KITCHEN —  
BY THEO RANDALL

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## SET DINNER

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### SELEZIONE DI ANTIPASTI

Sharing board:

Burrata, prosciutto di Parma, bruschetta di peperonata,  
insalata di granchio, roasted asparagus wrapped in speck  
and mixed olives

### CAPPELLETTI DI VITELLO

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

### ARROSTO DI FARAONA

Roasted guinea fowl  
filled with prosciutto di Parma, lemon zest,  
thyme and mascarpone  
on pagnotta bruschetta with swiss chard,  
porcini and portobello mushrooms

or

### IPPOGLOSSO AL FORNO

Roasted halibut  
with parsley, capers, roasted Sicilian red peppers  
and rainbow chard

### PIATTO DI DOLCI

Sharing board:

Amalfi lemon tart, soft chocolate cake,  
pannacotta con grappa, torta di mele

Espresso or tea

Theo Mistral chocolate bar

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\$688 per person

Minimum order for 2 persons or above

No discount is applicable

Price is subject to an additional 10% service charge