

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

TAKEAWAY LUNCH

MAIN

FETTUCCINE WAGYU E ROSMARINO

24 hours slow cooked Wagyu beef in tomato and barolo wine sauce with handmade fettuccine pasta, rosemary and parmesan cheese

or

PENNE ALLA CARBONARA

Penne manico carbonara with pancetta, egg and parmesan cheese sauce

or

RISOTTO AI FUNGHI PORCINI E TARTUFO (v)

Acquarello carnaroli rice served with porcini mushrooms, thyme and black truffle patéa

or

SPAGHETTI AGLIO OLIO PEPERONCINO (v)

Spaghetti with garlic, olive oil and red chili pepper

or

PIZZA CAPRICCIOSA

Tomatoes, mozzarella cheese, mushrooms, ham, olives, salami

SIDE

INSALATA MISTA (v)

Mixed leaf salad, Datterini tomatoes and aged balsamic

or

PATATE AL FORNO (v)

Roasted new potatoes with rosemary and garlic

DESSERT

CROSTATA DI LIMONI DI AMALFI

Homemade Amalfi lemon tart served with caramelized almond, crystalized lemon and sweet sour cream

or

TORTA DI RICOTTA CON GELATO ALLA VANIGLIA

Homemade ricotta and sultanas cheese cake served with red wine poached pear

MAIN + SIDE	\$118
MAIN + SIDE + DESSERT	\$148

(No discount or cash voucher is applicable)