

## LA DOLCE VITA LUNCH

### STARTER

#### THE MISTRAL ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads  
mixed olives • pickles • artisan cheeses • freshly baked breads

### MAIN

#### TAGLIERINI VERDI ARAGOSTA E POMODORINI

handmade spinach taglierini • Boston lobster • bisuqe • Datterini tomatoes  
(\$90 supplement)\*

or

#### RISOTTO VENERE APSARAGI E N'DUJA

venero rice • green asparagus • Nduja salami • Datterini tomatoes

or

#### MERLUZZO MADEIRA, FINOCCHI E MOREL

Atlantic black cod • morel mushrooms • spinach • fennel • Madeira wine sauce

or

#### LOMBO DI MAIALE CASTAGNE E BAROLO

pan-roasted Iberico pork loin • truffle potato puree • Barolo wine sauce

or

#### FOCACCIA GAMBERI POMODORINI E RUCOLA

double dough pizza • shrimps • Datterini tomatoes • parmesan  
(\$60 supplement)\*

### DESSERT

The Mistral selection desserts

\$378 per person

\$40\* - Kimbo coffee / TWG tea

\$40\* - Peroni Beer

\$90\* - House Italian red or white wine by the glass



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