

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

PREMIUM LUNCH

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"

RAVIOLI CAPRESI (V)

Homemade ravioli pasta filled with caciotta cheese, parmesan, mozzarella, red yolk and marjoram with basil and roasted Datterini tomatoes

AGNELLO ALLA SCOTTADITO

Pan roasted lamb cutlets
marinated for 24 hours in extra virgin olive oil and Italian herbs
or

ORATA IN CROSTA DI POMODORINI, OLIVE E CAPPERI

Pan roasted sea bream served with Datterini tomatoes, taggiasche olives and capers
or

MERLUZZO ALLA LIVORNESE

Pan fried and baked Atlantic black cod with white wine, San Marzano tomato sauce, taggiasche olives, parsley and garlic
or

LOMBO DI MAIALE ALLA VALDOSTANA

Slow cooked Iberico pork loin
served with 24 months Parma ham and fontina cheese
or

SFORMATO DI FONTINA E CARCIOFI ARROSTITI (V)

Double baked soufflé with fontina cheese, parmesan, spinach and roasted artichoke

Theo's selection of desserts
Espresso or tea

3 courses without pasta	\$378
4 courses with pasta	\$398
Kids age under 11 (buffet only & no discount is applicable)	\$198
Italian beer - Peroni (No discount is applicable)	\$40
Soft drink - Coke, Sprite... (No discount is applicable)	\$30

All prices are subject to an additional 10% service charge