

# THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

## "A TASTE OF ITALY" BRUNCH

### THEO'S ANTIPASTI TABLE

Enjoy a selection of Artisan product from the North & South of Italy  
Italian salads, Artisan cured meat, Italian Style Minestrone,  
Lobster Bisque served with Seafood, Artisan cheeses

### SEAFOOD BAR

A Selection of Seafood from Southern Italy  
Freshly shucked oyster, lobster, snow crab legs, clams, mussels,  
tuna carpaccio, seafood salad, octopus salad,  
cured marinated salmon

### "A TASTE FROM THEO"

#### RISOTTO AI FRUTTI DI MARE E LIMONE

Acquarello carnaroli rice with seafood risotto and lemon

Region: Campania

or

#### CAPPELLETTI DI VITELO

Homemade pasta filled with slow cooked veal, pancetta, parmesan  
butter, thyme, and a porcini mushrooms sauce

Region: Emilia Romagna

### MAIN

#### AGNELLO ALLA SCOTTADITO

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

Region: Lazio

or

#### ORATA IN CROSTA DI POMODORINI, OLIVE E CAPPERI

Pan roasted sea bream served with Datterini tomatoes,  
Taggiasche olives and Lilliput capers

Region: Sicily

or

#### MERLUZZO ALLA LIVORNESE

Baked Atlantic black cod with white wine,  
San Marzano tomato sauce, Taggiasche olives and garlic

Region: Tuscany

or

#### LOMBO DI MAIALE ALLA VALDOSTANA

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

Region: Val D'Aosta

or

#### SFORMATO DI FONTINA E CARCIOFI ARROSTITI

Double baked soufflé with fontina cheese, parmesan, spinach  
and roasted artichokes (v)

Region: Lombardy

### DESSERT

Theo's selection of desserts  
Illy coffee

Region: Friuli-Venezia Giulia

Adult  
Child (4 -11 years old)

\$598  
\$338

All prices are subject to an additional 10% service charge