

THE OMISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

WINES OF THE MONTH

WHITE WINE

(GLASS/CARAFE/BOTTLE)

Soave Classico DOC, Veneto, Tedeschi, 2022	\$120 / \$360 / \$460
Gavi di Gavi DOCG, Piedmont, La Chiara, 2021	\$150 / \$450 / \$600
Pinot Bianco DOC, Friuli, Tenuta Sant' Helena Fantinel, 2017	\$170 / \$510 / \$680
"Eclisse" Bianco IGT, Friuli, La Roncaia, 2021	\$200 / \$600 / \$800

RED WINE

(GLASS/CARAFE/BOTTLE)

Valpolicella Classico DOC, Veneto, Tedeschi, 2020	\$130 / \$390 / \$520
Dolcetto d'Alba DOC, Piedmont, Cantina del Pino, 2021	\$150 / \$450 / \$600
Venko Collio Rosso DOC, Friuli, Tenuta Sant' Helena Fantinel, 2017	\$170 / \$510 / \$680
"Fusco" Merlot IGT, Friuli, La Roncaia, 2016	\$220 / \$660 / \$880

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

THEO'S SIGNATURE COCKTAILS

GIN TONIC D'AMALFI\$98

Classic long drink made with Amalfi Gin and tonic water, It's the best way to taste this gin

THEO'S WHITE NEGRONI\$98

An irresistible aperitif slightly bitter rather mildly sweet mixed using Amalfi Gin, sweet vermouth

BERGAMOTTO\$98

Refreshing cocktail mixed with Bacardi Rum, fresh lime, Bergamot and tonic

SICILY LADY\$98

A refreshing cocktail mixed with Amalfi gin, Cointreau and fresh lemon juice

APERITIVO COCKTAILS

APRICOT SENSATION\$98

Fruit forward cocktail with Apricot Brandy, orange and Prosecco

BERRIES SANGRIA\$98

Perfect combination mixed with red berries and red fruit based wine with a touch of Rosso Vermouth to bring the balance

UNCLE CYNAR\$98

A strong and balanced cocktail mixed with Black Label Whisky, Cynar and Vermouth, powerful sensation with bitter aftertaste

CHANDON GARDEN SPRITZ\$110

Made from "Best Argentinean Sparkling Wine 2020" blended with home-made orange-bitter liqueur recipe, made with natural extracts from orange peels, herbs and a secret mix of spices.

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

SIGNATURE COCKTAILS FLIGHT

TASTE 3 GLASSES OF OUR COCKTAILS

APRICOT SENSATION

APEROL SPRITZ

GIN TONIC D'AMALFI

SICILY LADY

UNCLE CYNAR \$258

THEO'S WHITE NEGRONI \$258

MOCKTAILS

A SELECTION NON-ALCOHOLIC ITALIAN CONCOCTIONS

THE COOLER \$68

A long fruity drink made with fresh strawberries, orange juice, mango juice and sprite

SICILIAN BREEZE \$68

A delightful tropical drink made with mango juice, lemon sorbet, lemon juice and raspberry syrup

GINGER FRESHER \$68

Refreshing drink mixed with fresh lime juice, Ginger Ale and mint

THEO'S HOME-MADE LEMONADE \$68
CARAFE ___ \$158

Daily hand-crafted follow by Theo's original recipe

SPARKLING WINE

(150ML/BOTTLE)

Prosecco, Bottega, NV	\$110 / \$550
Prosecco, Bottega Gold, NV	\$650
Sparkling Wine, Monte del Fra Brut, NV	\$500
Sparkling Wine, Ferrari DOC Brut, NV	\$650
Lambrusco, Cantine Ceci, NV	\$550
Champagne, Moët & Chandon Imperial Brut, NV	\$200 / \$988
Champagne, Krug Grande Cuvée, Brut, NV	\$2880
Champagne, Dom Perignon Brut, 2016	\$3088

WHITE WINE BY THE BOTTLE

CRISP, LIGHT & REFRESHING

(750ML)

Pinot Grigio, Friuli, Torre Rosazza, 2020	\$580
Pinot Grigio, Veneto, Ruffino, 2019	\$460
Pinot Grigio, Veneto, Bottega, 2019	\$520

MEDIUM, AROMATIC & FRUITY

Friulano Colli Orientali DOC, Friuli, Vigna Traverso, 2019	\$480
Friulano, Friuli, Torre Rosazza, 2018	\$580
Roero Arneis DOCG, Piedmont, Franco Conterno, 2021	\$400
Gavi, Piemonte, Michele Chiarlo, 2019	\$600
Chardonnay, Tuscany, Ruffino, 2020	\$540
Le Due Arbie Bianco, Tuscany, Dievole, 2019	\$600

RICH & FULL

Sottocastello Bianco Colli Orientali DOC, Friuli, Vigna Traverso, 2019	\$600
Nascetta DOC, Piedmont, Rivetto, 2017	\$700
Meira, Piedmont, Poderi Luigi Einaudi, 2018	\$740
Gewurztraminer DOC, Trentino, Castel Sallegg, 2021	\$500
Garganega, Veneto, Monte del Fra Colomba, 2016	\$640
Lugana, Veneto, Zenato San Benedetto, 2020	\$680

RED WINE BY THE BOTTLE

LIGHT BODIED & JUICY

(750ML)

Merlot Del IGT, Veneto, Santa Margherita, 2020	\$400
Corvina Blend, Veneto, Ripassa Superiore, Zenato, 2017	\$800
Barbera D'Alba, Piedmont, Franco Conterno, 2020	\$480
Barbera d'Alba, Piedmont, Conterno Fantino, 2018	\$740
Nebbiolo, Piedmont, Conterno Fantino, 2018	\$800
Chianti Classico, Tuscany, Fattoria della Aiola, 2016	\$500
Bolgheri Rosso, Tuscany, Michele Satta, 2018	\$600
Rosso di Montalcino, Tuscany, La Magia, 2020	\$700
Etna Rosso, Sicily, Planta, 2019	\$700

MEDIUM AROMATIC & FRUITY

Cabernet Sauvignon, Veneto, Bottega, 2021	\$520
Altomerlot, Friuli, Torre Rosazza, 2017	\$780
Cabernet Sauvignon, Merlot, Tuscany, 1898 Bolgheri Donna Olimpia, 2015	\$840
Sangiovese, Chianti Classico Riserva, Ducale Oro, 2017	\$1050
Brunello di Montalcino, Tuscany, La Magia, 2016	\$1240
Tintilia, Tintilia del Molise, Cianfagna SATOR, 2011	\$850
Primitivo, Puglia, Schola Sarmenti Nauna, 2020	\$700

FULL BODIED & STRUCTURED

Pignolo, Friuli, Torre Rozazza, 2015	\$1050
Nebbiolo, Barolo, Comune di Serralunga d'Alba, Rivetto, 2016	\$960
Nebbiolo, Barolo, Poderi Luigi Einaudi, 2016	\$1300
Nebbiolo, Barolo, Marchesi di Barolo Cannubi, 2015	\$1480
Nebbiolo, Barolo, Marchesi di Barolo Sarmassa, 2015	\$1480
Nebbiolo, Barolo, Conterno Fantino, 2015	\$1980
Valpolicella Blend, Amarone della Valpolicella, Montecariano, 2017	\$880
Valpolicella Blend, Amarone della Valpolicella, Lena di Mezzo, 2017	\$980
Valpolicella Blend, Amarone della Valpolicella, Costasera Masi Agricola, 2016	\$1100
Valpolicella Blend, Amarone della Valpolicella, Zenato, 2016	\$1540

BIN END WINE

ITALIAN RED WINE

TOSCANY

(750ML)

Bolgheri Superiore, Plastraia, Michele Satta, 2016	\$880
Bolgheri Superiore, I Castegni, Michele Satta, 2013	\$1680

PIEMONTE

Barolo, Giovanni Corino Vecchie Vigne, 2008 (N)	\$2380
Barolo, Clerico Clabot Mentin Ginestra, 2007 (N)	\$2380
Barolo, Clerico Pajana, 2006 (N)	\$2380
Barolo, Gaja Sperss, 2004 (N)	\$5580
Barolo, Gaja Sperss, 2007 (N)	\$5580
Barbaresco, Bruno Giacosa Santo Stefano, 2005 (N)	\$2480
Barbaresco, Gaja Costa Russi, 2006 (N)	\$5380
Barbaresco, Gaja Sori Tildin, 2006 (N)	\$5380
Barbarseco, Gaja Sori San Lorenzo, 2006 (N)	\$5380

BIN END WINE

INTERNATIONAL RED WINE

FRANCE

(750ML)

Chateau Margaux, Margaux, 2007 (N)	\$8380
Chateau Margaux, Margaux, 1989 (N)	\$9680
Chateau Mouton Rothschild, Pauillac, 2004 (N)	\$10680
Chateau Mouton Rothschild, Pauillac, 2005 (N)	\$13000
Chateau Latour, Pauillac, 1998 (N)	\$13180
Chateau Latour, Pauillac, 1998 (N) (Magnum)	\$15280
Chateau Lafite Rothschild, Pauillac, 2006 (N)	\$16280
Chateau Lafite Rothschild, Pauillac, 2004 (N)	\$23680
Chateau Cheval Blanc, Saint-Emilion, 1994 (N)	\$10280
Chateau Petrus, Pomerol, 1986 (N)	\$22800

INTERNATIONAL WHITE WINE
BY THE BOTTLE

CRISP, LIGHT & REFRESHING

(750ML)

Riesling, Craggy Range Te Muna, Marlborough, New Zealand, 2021	\$630
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2020	\$690

MEDIUM, AROMATIC & FRUITY

Sancerre, Domaine Fouassier, Loire Valley, France, 2017	\$660
Gris de Koshu, Grace, Yamanashi-ken, Japan, 2021	\$680

RICH & FULL

Chardonnay, Tiansai Vineyards, XinJiang, China, 2016	\$560
Chardonnay, Cloudy Bay, Marlborough, New Zealand 2020	\$850

INTERNATIONAL RED WINE
BY THE BOTTLE

LIGHT BODIED & JUICY

(750ML)

Merlot, Kies, Monkey Nut Tree, Barossa Valley, Australia, 2018	\$520
Pinot Noir, Cloudy Bay, Marlborough, New Zealand, 2018	\$800

MEDIUM AROMATIC & FRUITY

Cabernet Sauvignon, Arlewood, Margaret River, Australia, 2018	\$690
Cabernet Sauvignon, Hartenberg Estate, Stellenbosch, South Africa, 2017	\$700

FULL BODIED & STRUCTURED

Tempranillo, Bodegas Loli Casado, Rioja, Spain, 2011	\$680
Carbernet Sauvignon, Tiansai Vineyards, XinJiang, China, 2013	\$850

NON ALCOHOLIC BEVERAGES

SOFT DRINKS

COCA-COLA	\$50	SPRITE	\$50
COCA-COLA ZERO	\$50	SODA WATER	\$50
GINGER ALE	\$50	TONIC WATER	\$50
GINGER BEER	\$50		

FRESH JUICE

ORANGE	\$60	MANGO	\$60
GUAVA	\$60	KIWIFRUIT	\$60

SPARKLING WATER

SAN PELLEGRINO, 750ML	\$88	SURGIVA, 750ML	\$88
SAN PELLEGRINO, 250ML	\$50	PERRIER, 330ML	\$50

STILL WATER

SURGIVA, 750ML	\$88	EVIAN, 500ML	\$50
----------------	------	--------------	------

BEER

TSING TAO	\$68	PERONI NASTRO AZZURRO	\$68
HEINEKEN	\$68		