

**29 June – 3 July 2026**  
**LA DOLCE VITA LUNCH**

**STARTER**

**ANTIPASTI TABLE**

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

**MAIN**

**CAPELLETTI**

handmade cappelletti • speck ham • green peas • parmesan  
or

**RISOTTO**

venere rice • shrimps • squid • Datterini tomatoes  
or

**SALMONATA**

pan-roasted sea trout • capers • olives • lemon sauce • Datterini tomatoes  
or

**GRIGLIATA MISTA**

pan-roasted Australian rack of lamb & sirloin • root vegetables • truffle potato • veal jus  
(\$120 supplement)\*  
or

**PIZZA**

Margarita pizza • grilled vegetables • artichokes • pesto sauce  
(\$60 supplement)\*

**DESSERT**

The Mistral selection desserts

\$378 per person

\$40\* - Kimbo coffee / TWG tea / orange juice

\$40\* - Poretti Beer

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



**06-10 July 2026**  
**LA DOLCE VITA LUNCH**

**STARTER**

**ANTIPASTI TABLE**

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

**MAIN**

**TAGLIATELLE**

handmade tagliatelle • shrimps • cream • rocket • Datterini tomatoes  
or

**RISOTTO**

carabinieri rice • Nduja salami • bell peppers • pecorino cheese  
or

**TONNO**

grilled tuna steak • rocket • Datterini tomatoes • aged balsamico  
or

**FILETTO**

pan-roasted Australian M4 tenderloin • foie gras • potato gratin • root vegetables • veal jus  
(\$120 supplement)\*  
or

**PIZZA**

mozzarella pizza • speck ham • porcini mushrooms • parmesan  
(\$60 supplement)\*

**DESSERT**

The Mistral selection desserts

\$378 per person

\$40\* - Kimbo coffee / TWG tea / orange juice

\$40\* - Poretti Beer

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



**13-17 July 2026**  
**LA DOLCE VITA LUNCH**

**STARTER**

**ANTIPASTI TABLE**

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

**MAIN**

**AGNOLOTTI**

handmade agnolotti • Luganiga sausage • porcini mushrooms • butter sauce  
or

**RISOTTO**

green carnaroli rice • mix seafood • asparagus • zucchini • green peas  
(\$120 supplement)\*  
or

**MERLUZZO**

pan-roasted Atlantic black cod • kale • fennel • broccoli • vermouth wine  
or

**VITELLO**

pan-roasted veal loin • speck ham • scamorza cheese • root vegetables • celeriac puree •  
veal jus  
or

**PIZZA**

Margarita pizza • cherry mozzarella • Datterini tomatoes • parmesan • rocket  
(\$60 supplement)\*

**DESSERT**

The Mistral selection desserts

\$378 per person

\$40\* - Kimbo coffee / TWG tea / orange juice

\$40\* - Poretti Beer

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



**20-24 July 2026**  
**LA DOLCE VITA LUNCH**

**STARTER**

**ANTIPASTI TABLE**

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

**MAIN**

**TAGLIATELLE**

handmade tagliatelle • Wagyu beef ragu • parmesan • San Marzano tomato sauce  
or

**RISOTTO**

carabinieri rice • cuttlefish • pancetta • green peas • tomato fillet  
or

**SPIGOLA**

pan-roasted sea bass • Acqua Pazza sauce • Pinot Grigio wine • spinach  
or

**BISTECCA**

pan-roasted U.S. sirloin • potatoes • root vegetables • mix pepper jus  
(\$120 supplement)\*  
or

**PIZZA**

Margarita pizza • spicy salami • broccoli • bell pepper  
(\$60 supplement)\*

**DESSERT**

The Mistral selection desserts

\$378 per person

\$40\* - Kimbo coffee / TWG tea / orange juice

\$40\* - Piretti Beer

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



**27 – 31 July 2026**  
**LA DOLCE VITA LUNCH**

**STARTER**

**ANTIPASTI TABLE**

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

**MAIN**

**TAGLIATELLE**

handmade tagliatelle • wild mushrooms • bell peppers • tomatoes fillet • zucchini  
or

**RISOTTO**

carnaroli rice • clams • mussels • squid • tomatoes fillet  
or

**SALMONE**

pan-roasted salmon • honey & sesame seeds • spinach • baby carrots  
or

**AGNELLO**

pan-roasted Australian rack of lamb • breadcrumbs • root vegetables • plum jus  
(\$120 supplement)\*  
or

**PIZZA**

Margarita pizza • bone ham • mushrooms • olives • artichokes  
(\$60 supplement)\*

**DESSERT**

The Mistral selection desserts

\$378 per person

\$40\* - Kimbo coffee / TWG tea / orange juice

\$40\* - Poretti Beer

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

