

MiSTral

Menu



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SEAFOOD TASTING

Three starters - Shrimps-Octopus-Codfish

Main course - Seafood Raviolo

Second course - Fish of the day au gratin,
with seasonal side dish

Dessert of your choice - (Drinks not included)

€50

MEAT TASTING

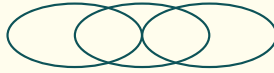
Three starters – Round Beef -Flan-Russian Salad

Main course - Roast Gravy Plin

Second course - Veal cheek cooked at low
temperature, with seasonal side dish

Dessert of your choice - (Drinks not included)

€50



SEAFOOD APPETIZERS

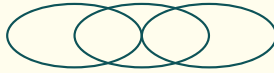
Shrimps wrapped in kataifi dough and aioli sauce
€17

Scallop au gratin Saint Jaques
€18

Octopus, olives, potatoes and cherry tomatoes
€18

Codfish creamed Ligurian style
"Brandacujun"
€18

Appetizer Mix
(Shrimps - Scallop - Octopus - Cod - Swordfish
carpaccio, basil and cherry tomatoes)
€22



MEAT STARTERS

**Fassona tartare, poached egg and black
truffle shavings**

€22

The round beef in traditional tuna sauce

€16

**The vegetable flan and Piedmont
toma cheese fondue**

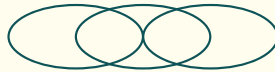
€12

Our "Russian Salad"

€14

**Appetizer Mix
(Tartare – Round Beef - Flan -
Russian Salad - Tomino)**

€22



SEAFOOD MAIN COURSES

The linguine with clams and botargo

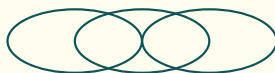
€18

The "Home made" seafood ravioli

€18

**The "Home made" potato gnocchi
with swordfish sauce**

€18



MEAT MAIN COURSES

**True Roman carbonara
(made by a Piemontese)**

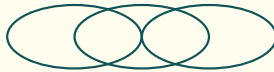
€16

**The fresh tagliolini with white rabbit sauce and
confit cherry tomatoes**

€16

Ottavia's "Home made" plin with roast sauce

€16



SEAFOOD SECOND COURSES

**Octopus tentacle with eggplant caponatina
and burrata mousse**

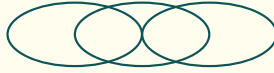
€22

Fish of the day au gratin with seasonal side dish

€18

Seafood Guazzetto with bread crusts

€18



MEAT SECOND COURSES

**Fillet of fassona, hazelnut sauce, side dish with
seasonal vegetables**

€24

**Piglet cooked at low temperature and caramel jus,
side dish with vegetables**

€18

**Veal cheek cooked at low temperature, side dish
with seasonal vegetables**

€18

DESSERTS

Our tiramisù

€7

Panna cotta

€7

Apple pie, cinnamon, pine nuts and ice cream

€7

Bonnet with vanilla cream sauce and rum caramel

€8

Nougat parfait with gianduja dressing

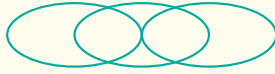
€8

Cheesecake with salted caramel

€7

Chocolate cake with vanilla ice cream

€7



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** The bread, stuffed pasta, gnocchi and desserts are all made by our Chefs

