

MiSTral Menu

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SEAFOOD TASTING

Three starters - Shrimp- Octopus-Parmigiana with swordfish

Main course - The calamarata with seafood

Second course - Gilthead bream fillet au gratin with side dishes

Dessert of your choice - (Drinks not included)

€50

MEAT TASTING

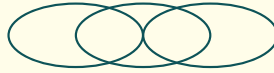
Three starters – Tartare of fassona-Capunet-Pumpkin flan

Main course - Octavia's plin with roast sauce

Second course - Braised beef in Barbaresco wine with polenta medallion

Dessert of your choice - (Drinks not included)

€50



SEAFOOD APPETIZERS

**Octopus with potatoes, cherry tomatoes
and taggiasche**

€18

Eggplant parmigiana and swordfish

€18

Shrimp wrapped in kataifi dough and aioli sauce

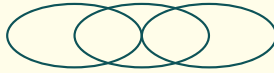
€18

**Millefoglie of sea bream, basil pesto
and roasted tomatoes**

€18

**Seafood mix (5 samples) Octopus-shrimp-
Parmigiana-Millefoglie-tuna carpaccio**

€22



MEAT STARTERS

Warm rooster salad with vegetables

€18

**Tartare of Fassona with toma cheese fondue
and porcini mushrooms**

€20

Capunets with their sauce

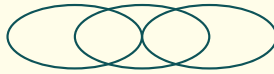
€18

Pumpkin flan with toma cheese fondue and truffle

€14

**Mix Terra (5 samples) Rooster salad-Tartare of
fassona-Capunet-Flan-Tomino with green sauce**

€22



SEAFOOD MAIN COURSES

Spaghetti alla chitarra with lobster

€25

Calamarata with seafood

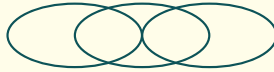
€18

**The seafood ravioli (shrimp and thyme)
with saffron sauce**

€18

The carnaroli with shrimp cream sauce.

€18



MEAT MAIN COURSES

Tagliatelle with wild boar ragout

€17

Risotto with barolo wine

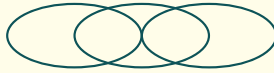
€17

Octavia's plin with roast sauce

€16

Our pasta and beans

€16



SEAFOOD SECOND COURSES

**Gilthead bream fillet au gratin
with seasonal side dishes**

€18

**Our grand fried seafood (squid, shrimp, prawns,
anchovies, vegetables)**

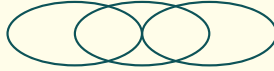
€22

**Salmon slice, honey lacquered, pistachio
breadcrumbs with seasonal side dishes**

€20

**Cuttlefish stuffed with cod on creamed sun-dried
cherry tomatoes with seasonal side dishes**

€18



MEAT SECOND COURSES

**Fassona fillet with green pepper
with seasonal side dishes**

€24

**Braised beef marinated in barbaresco
wine with polenta**

€18

**Baked pork knuckle with beer reduction and
seasonal side dish**

€18

**Grilled Irish tomahawk with its seasonal sauces
and side dishes**

€6,50/hg

DESSERTS

Our Sacker

€7

Warm tarte tatin with ice cream

€7

Our tiramisù

€7

The salted caramel cheesecake

€7

White chocolate cupcake with warm pistachio heart

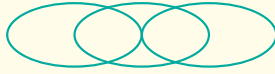
€8

Monique cup

€8

Sorbet

€5



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