

MiSTral
Menù



www.ristorantemistralvinovo.it

SEAFOOD TASTING MENÙ

Three starters

Steamed octopus / King prawns wrapped in kataifi pastry / Amberjack tartare

Main course

Caserecci with Veracious Clams Urchin Pulp with Thyme Scent and Crispy Breadstick Crumble

Second course

Stewed Baby Octopus with Parsley Sponge and Homemade Croutons

Dessert of your choice

€50

(Drinks and cover charge not included)

**molluscs, crustaceans, gluten, garlic, eggs, lactose, fish

MEAT TASTING MENÙ

Three starters

Pink veal with tonnato sauce / Asparagus flan / Fassona beef tartare with "tonda gentile"

Main course

Pappardelle with white beef ragù Genovese-style

Second course

Low-Temperature Pork Fillet in Hazelnut Crust, with Sweet and Sour Peppers and Mustard Foam

Dessert of your choice

€50

(Drinks and cover charge not included)

**lactose, eggs, fish, nuts, gluten, mustard

APPETIZERS

Steamed octopus with smoked
potato fondant, confit dates, and
taggiasca olive crunch

€18

**molluscs

King prawns wrapped in kataifi pastry with
aioli sauce and smoked tomato
mayonnaise

€18

**crustaceans, gluten, garlic, eggs

Amberjack tartare with mojito gel and
crispy squid ink chips

€22

**fish, gluten, lactose

Pink veal with tonnato sauce, breadstick
crumble, and taggiasca olives

€16

**gluten, eggs, fish

Asparagus flan with parmesan fondue, egg
yolk cream, and crispy olives

€14

**lactose, eggs

Fassona beef meets... la Langa with "tonda
gentile", la Riviera with tapenade and Sicily
with datterino confit and origano

€20

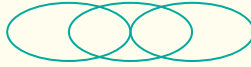
**fish, nuts

The Mistral Tasting

King prawns wrapped in kataifi pastry /
Steamed octopus / Fassona beef tartare
with "tonda gentile" / Pink veal with tonnato
sauce

€22

**molluscs, crustaceans, gluten, garlic, eggs,
lactose, fish, nuts



MAIN COURSES

Potato gnocchi with amberjack, blanched asparagus, date tomatoes, bottarga shavings, and octopus mayonnaise

€20

*fish, lactose, gluten

Caserecci with voracious clams urchin pulp with thyme scent and crispy breadstick crumble

€22

**gluten, fish, mollusks

Spaghetti alla chitarra with lobster

€25

**gluten, garlic, crustaceans

**Pappardelle with white beef ragù
Genovese-style**

€18

**gluten, lactose

**Raviolini del plin with asparagus cream
and crispy almond flakes**

€18

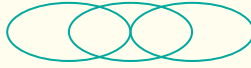
**gluten, lactose, nuts

**Spaghettone di Gragnano with San
Marzano tomatoes, burrata, and basil**

€18

**gluten, lactose, garlic





SECOND COURSES

**Swordfish steak with pink pepper
and thyme, mojito mayonnaise,
and fennel salad**

€20

**pesce, pepe rosa, aglio

**Stewed baby octopus with parsley sponge
and homemade croutons**

€18

**fish, pink pepper, garlic

Grand fried seafood

€22

**fish, mollusks, eggs, gluten, garlic

**Double-cooked beef fillet with caluso erba
luce and raisins with potato millefeuille
and flamed shallots**

€24

**gluten, lactose, traces of garlic and celery

**French Rack of New Zealand lamb,
flavored with juniper and mint, with
braised belgian endive**

€26

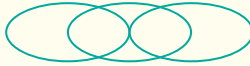
**lactose, traces of garlic and celery

**Low-temperature pork fillet in hazelnut
crust, with sweet and sour peppers and
mustard foam**

€20

**gluten, eggs, nuts, lactose, mustard, fish





DESSERT

Our Sacker

€7

**lactose, gluten

Warm tarte tatin with ice cream

**lactose, gluten

Our tiramisù

€7

**lactose, gluten

Hazelnut Semifreddo

€7

**lactose, nuts, gluten

**White chocolate cupcake with warm
pistachio heart**

€8

**lactose, nuts, gluten

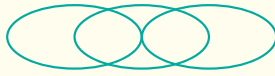
Monique cup

€8

**lactose, nuts, gluten

Sorbet

€5



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