



Mistral

LIGHT LUNCH

Riva degli Etruschi

Mistral

LIGHT LUNCH

Tasting of homemade bread paired with extra virgin olive oil from Tenuta Biliotto, accompanied by eggplants in oil and sweet-and-sour violet artichokes from Tenuta Guardamare 1	€ 8.00
Octopus* salad with potatoes, crunchy celery and “nostrali” olives, with a dressing made of Tenuta Biliotto extra virgin olive oil and organic lemon 4,9	€ 16.00
Beef tartare on crumbled tuscan taralli biscuit mesclun and Homemade mayonnaise 1,3	€ 16.00
Mozzarella caprese on a wild salad 7	€ 12.00
Mixed salad:mixed salad, tomato, carrots, corn, mozzarella, tuna and hard-boiled egg 4,7	€ 12.00
Tuscan raw ham and locally sourced melon	€ 12.00
Italian-style rice salad - Cold pasta in a crudaiola sauce (raw tomato sauce) 1,7,9	€ 10.00
Ricotta and spinach ravioli with Tuscan wild boar sauce 1,3,7	€ 14.00
Paccheri with Tenuta Guardamare diced tomatoes, basil, and stracciatella cheese 1,7	€ 14.00
Bresaola carpaccio (cured, air-dried beef, thinly sliced) with rocket, Grana Padano cheese, cherry tomatoes and a balsamic glaze 7	€ 14.00
Fried squid* rings and tentacles served with tartar sauce 1,4	€ 18.00
Crispy Chicken* Milanese and fries 1	€ 14.00
Fries*	€ 5.00

DESSERTS

Fresh fruit salad	€ 7.00
Mascarpone and strawberry cup 1,7	€ 6.50
Pistachio cream 1,7,8	€ 6.50
Black biscuits 1,7	€ 6.50
Coffee or lemon cream	€ 4.00

ALLERGENS

 1. Cereals/Gluten	 2. Crustaceans and derivatives	 3. Eggs or derivatives	 4. Fish or derivatives	 5. Peanuts	 6. Soya	 7. Milk/Lactose
 8. Nuts	 9. Celery	 10. Mustard	 11. Sesame seeds	 12. Sulphur dioxide	 13. Lupins	 14. Shellfish

For more information, please contact our staff

Fish intended to be consumed raw or slightly cooked has undergone a prior cleaning treatment in accordance with the requirements of Regulation (EC) No. 853/2004, Annex III, Section VIII, Chapter 3, point D, 3.

* frozen food

Cover Charge € 2.50

Mistral

LIGHT LUNCH

WHITE WINES

Marittimo white 2020 Tenuta Guardamare	€ 32.00	€ 6.00
Marittimo white 2021, 2022 Tenuta Guardamare	€ 27.00	€ 6.00
Verità 2022 - Tenuta Guardamare	€ 40.00	€ 8.00
Energia - Tenuta Guardamare	€ 35.00	€ 7.00
Bolgheri white Costa Giulia Michele Satta	€ 35.00	€ 8.00

RED WINES

Marittimo red 2021 Tenuta Guardamare	€ 30.00	€ 7.00
Bolgheri red - Michele Satta	€ 35.00	€ 8.00

SPARKLING WINES BY THE GLASS

Ancient method - Michele Satta	€ 6.50
Prosecco Extra Dry	€ 6.50

DRINKS

Natural water 75 cl	€ 3.00	Estathè lemon flavour	€ 3.50
Sparkling water 75 cl	€ 3.00	Estathè peach flavour	€ 3.50
Coca Cola, Fanta, Sprite	€ 3.50		

BOTTLED BEERS

Nastro azzurro 33 cl	€ 5.00	Tennent's 33 cl	€ 6.00
Ichnusa unfiltered 33 cl	€ 6.00	Corona 33 cl	€ 6.00

COFFEE BAR

Espresso coffee	€ 2.00	Small barley coffee	€ 2.50
Decaffeinated coffee	€ 2.50	Small ginseng coffee	€ 2.50
Macchiato	€ 2.00		

LIQUEURS AND DISTILLATES

GIN

Gin-eprò - Tenuta Guardamare	€ 8.00
Tanqueray	€ 7.00
Bombay	€ 8.00
Hendrick's	€ 10.00
Gin Mare	€ 10.00
Monkey	€ 10.00

GRAPPA

Grappa Marittimo - Tenuta Guardamare	€ 5.00
White grappa	€ 4.00
Grappa barrique	€ 6.00

BITTER LIQUEURS

Averna	€ 4.50
Amaro del Capo	€ 4.50
Montenegro	€ 4.50
Local Bitter Liqueurs	€ 5.50

RUM

Bumbu Spiced	€ 8.00
Matusalem	€ 8.00
Zacapa 23 anni	€ 10.00
Zacapa XO	€ 18.00

WHISKY

Talisker	€ 8.00
Laphroaig 10	€ 10.00
Lagavulin 16	€ 10.00
Oban 14	€ 12.00

Mistral

DINNER

Riva degli Etruschi

Mistral







DINNER

Plate of cured meats Mistral: tuscan ham, salami, salami with fennel seeds, tuscan salami, wild boar sausage, capocollo, sheep's cheese with black rind, caciotta cheese, fruit compote (fruit cooked in water with sugar and spices), tomato bruschetta (grilled bread topped with tomato) and liver bruschetta (grilled bread with chicken liver pâté) 1,7	€ 22.00
Vegetarian platter: tomato bruschetta (grilled bread topped with tomato), crostino (toasted bread) with olives, crostino with vegetables, primo sale cheese, Tuscan caciotta cheese, semi-cured pecorino cheese, green tomato jam, cardoons au naturel, sweet-and-sour purple artichoke from Val di Cornia, aubergines in oil, and dried fruit 1,7,8	€ 22.00
Battered courgette/zucchini flowers* stuffed with cheese and served on a bed of baked aubergines 1,4,7	€ 16.00
Red shrimp tartare on mixed greens with white bread croutons 1,4	€ 18.00
Octopus* salad with potatoes, crunchy celery and "nostrali" olives, with a dressing made of Tenuta Biliotto extra virgin olive oil and organic lemon 4,9	€ 16.00
Ricotta and spinach ravioli with Tuscan wild boar sauce 1,3,7	€ 14.00
Paccheri with Tenuta Guardamare diced tomatoes, basil, and stracciatella cheese 1,7	€ 14.00
Baked squid* and prawn* skewers au gratin with aromatic breadcrumbs served on a bed of green leaf rustic salad 1,2,4	€ 18.00
Generous roast beef platter garnished with rocket, cherry tomatoes and Grana Padano shavings 7	€ 16.00
Crispy Chicken* Milanese and fries 1	€ 14.00
Fries*	€ 5.00

DESSERTS

Fresh fruit salad	€ 7.00
Mascarpone and strawberry cup 1,7	€ 6.50
Pistachio cream 1,7,8	€ 6.50
Black biscuits 1,7	€ 6.50

ALLERGENS

 1. Cereals/Gluten	 2. Crustaceans and derivatives	 3. Eggs or derivatives	 4. Fish or derivatives	 5. Peanuts	 6. Soya	 7. Milk/Lactose
 8. Nuts	 9. Celery	 10. Mustard	 11. Sesame seeds	 12. Sulphur dioxide	 13. Lupins	 14. Shellfish

For more information, please contact our staff

Fish intended to be consumed raw or slightly cooked has undergone a prior cleaning treatment in accordance with the requirements of Regulation (EC) No. 853/2004, Annex III, Section VIII, Chapter 3, point D, 3.

* frozen food

Cover Charge € 2.50

Mistral

DINNER

WHITE WINES

Marittimo white 2020 Tenuta Guardamare	€ 32.00	€ 6.00
Marittimo white 2021, 2022 Tenuta Guardamare	€ 27.00	€ 6.00
Verità 2022 - Tenuta Guardamare	€ 40.00	€ 8.00
Energia - Tenuta Guardamare	€ 35.00	€ 7.00
Bolgheri white Costa Giulia Michele Satta	€ 35.00	€ 8.00

RED WINES

Marittimo red 2021 Tenuta Guardamare	€ 30.00	€ 7.00
Bolgheri red - Michele Satta	€ 35.00	€ 8.00

SPARKLING WINES BY THE GLASS

Ancient method - Michele Satta	€ 6.50
Prosecco Extra Dry	€ 6.50

DRINKS

Natural water 75 cl	€ 3.00	Estathè lemon flavour	€ 3.50
Sparkling water 75 cl	€ 3.00	Estathè peach flavour	€ 3.50
Coca Cola, Fanta, Sprite	€ 3.50		

BOTTLED BEERS

Nastro azzurro 33 cl	€ 5.00	Tennent's 33 cl	€ 6.00
Ichnusa unfiltered 33 cl	€ 6.00	Corona 33 cl	€ 6.00

COFFEE BAR

Espresso coffee	€ 2.00	Small barley coffee	€ 2.50
Decaffeinated coffee	€ 2.50	Small ginseng coffee	€ 2.50
Macchiato	€ 2.00		

LIQUEURS AND DISTILLATES

GIN

Gin-eprò - Tenuta Guardamare	€ 8.00
Tanqueray	€ 7.00
Bombay	€ 8.00
Hendrick's	€ 10.00
Gin Mare	€ 10.00
Monkey	€ 10.00

GRAPPA

Grappa Marittimo - Tenuta Guardamare	€ 5.00
White grappa	€ 4.00
Grappa barrique	€ 6.00

BITTER LIQUEURS

Averna	€ 4.50
Amaro del Capo	€ 4.50
Montenegro	€ 4.50
Local Bitter Liqueurs	€ 5.50

RUM

Bumbu Spiced	€ 8.00
Matusalem	€ 8.00
Zacapa 23 anni	€ 10.00
Zacapa XO	€ 18.00

WHISKY

Talisker	€ 8.00
Laphroaig 10	€ 10.00
Lagavulin 16	€ 10.00
Oban 14	€ 12.00