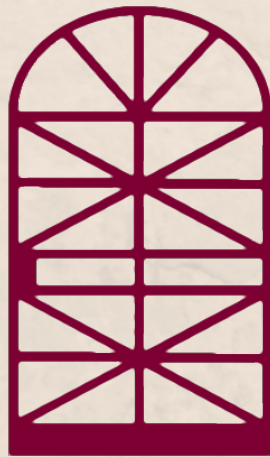


# CUCINA DEL TEATRO



From the creators of Gelateria del Teatro,  
for you **Cucina del Teatro!**

A new idea with the same philosophy:  
passion, high quality ingredients and search of flavors.

Our cuisine is a mix between traditional  
roman cuisine and Mediterranean innovative and refined.

Marina, born in the old and traditional Trastevere, prepares our fresh  
pasta daily with organic flour and eggs, while in the kitchen Omar takes  
care of the Mediterranean tastes, always under the supervision of  
chief Stefano, "the Boss"

The sweet finale is created freshly daily, naturally, by famous  
**"Gelateria del Teatro"**

## STARTERS

Prosciutto and Buffalo mozzarella (4)	€ 10
Roman style artichoke	€ 10
Bean with crispy chick lard	€ 8
Potato rolls (bacon, smoked Provola cheese, artichoke cream) (4)	€ 8
Eggplant parmesan (4)	€ 8
Grilled Sicilian shrimp with orange and avocado (12)	€ 15
Chickpea croquette with spinach, raisin, pine nut and Tropea's onion (1)(5)	€ 8
Sauté mussels and clams (10)	€ 10



## OUR PLATTER

Selection of 3 cold cuts and 3 Latium cheese (4)	€ 20
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## SALADS

Tarocco oranges salad with fennel and black olives	€ 10
Salad with crispy bacon, spicy gorgonzola cheese, walnuts and mustard (4)(5)(14)	€ 12
Salad with Caprino cheese, green apple, orange, cashew nut and raisin Marinated Tropea's red onion (4)(5)	€ 12
Salad with Taleggio cheese, hot salame, green apple and green beans (4)	€ 12
Salmon salad with crispy mango seeds, avocado, caramelized cashew nut, Pachino tomatoes and corn (5)(13)	€ 15
Catalan salad with shrimp, cherry tomatoes, marinated onion and Parmesan (12)	€ 15



## FIRST COURSE

### THE HOMEMADE FRESH PASTA (organic flour and eggs) <sup>(1)(2)</sup>

Fettuccini with ragù (tomato sauce and minced meat) <sup>(1)(2)(6)</sup>	€ 12
Fettuccini Alfredo (butter and creamy parmesan) <sup>(1)(2)(4)</sup>	€ 12
Fettuccini with pesto <sup>(4)(5)</sup>	€ 14
Classic lasagna and variations <sup>(1)(2)(4)(6)</sup>	€ 12
Ravioli Sora Marina (ricotta and spinach) <sup>(1)(2)(4)</sup>	€ 16



### THE TRADITIONAL PASTA (gluten free on request )

Amatriciana (pecorino cheese, Campagnano's pork jowl, tomato sauce and onion) <sup>(1)(7)</sup>	€ 14
Carbonara (roman pecorino cheese, Campagnano's pork jowl, eggs and pepper) <sup>(1)(2)(4)(7)</sup>	€ 14
Cacio e pepe (pecorino cheese and black pepper) <sup>(1)(4)(7)</sup>	€ 14
Clams and cherry tomatoes <sup>(1)(7)(10)</sup>	€ 16



## OUR CREATIONS

Spaghettone with roman style artichoke, anchovy and mint <sup>(1)(7)(9)</sup>	€ 14
Mezza manica (short pasta) with vegetables, sausage and spicy gorgonzola cheese <sup>(1)(4)(7)</sup>	€ 14
Spaghettone with porcini mushrooms and black truffle <sup>(1)(7)</sup>	€ 18
"Allo scoglio" with tomatoes, mussels and fresh fish <sup>(1)(7)(10)</sup>	€ 18

## SOUP

Soup of the day € 10



## SECOND COURSE

Grilled Danish Beef fillet with red wine reduction € 18  
Grilled pork steak with chestnut puree and Porcino mushrooms € 16  
Grilled sausages with potatoes and vegetables € 12  
Saltimbocca alla romana with salad, olives and cherry tomatoes € 15  
Meatballs with tomato sauce (2)(4)(6) € 10  
Coda alla viccinara (6) € 16  
Picchia po' stew € 14  
Grilled salmon with green sauce and roman zucchini (9) € 16



## SIDES

Roast Potatoes € 6  
Tomatoes € 6  
Seasonal Vegetables € 7



## DESSERT

*Daily produced by "Gelateria del Teatro"*

Panna cotta (4)(5)	€ 8
Passion fruit mousse with mango geleè (1)(4)	€ 8
Pistachio mousse and citrus yogurt (1)(2)(4)(5)	€ 8
Chocolate mousse with raspberry geleè (1)(2)(4)	€ 8
Tiramisu (1)(2)(4)	€ 8
Dessert of the day	€ 8
Seasonal fruit ice cream (3 flavor)	€ 8
Ice cream (choose 3 flavor)	
Zabaglione (2)(4), dark chocolate, hazelnut (4)(5), Bronte Pistachio (4)(5), sage and raspberry (4), stracciatella (4)	€ 8



## CAFFE' / COFFEE

Espresso	€ 2
Cappuccino	€ 4
The / Tea	€ 4

## ALLERGENS

- 1) Gluten (wheat, rye, barley, oats, dinkel wheat, khorasan wheat)
- 2) Eggs and egg products
- 3) Peanuts and peanut products
- 4) Milk and dairy
- 5) Nuts: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts and australian nuts (*Macadamia ternifolia*), and products from these, with the exception of the nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin
- 6) Celery and celery products
- 7) Soy
- 8) Sulfites
- 9) Fish
- 10) Molluscs
- 11) Sesame
- 12) Crustaceans
- 13) Sesame
- 14) Mustard