

CUCINA DEL TEATRO

GLI ANTIPASTI

- TRIO OF BRUSCHETTE *(1) *(12) € 7,00
- BASSIANO HAM AND BUFALA *(4) € 10,00
- BUFALA CAPRESE *(4) € 10,00
- GRILLED PRAWNS ON AVOCADO SAUCE *(12) € 14,00
- SAUTÉED MUSSELS /CLAMS *(10) € 13,00
- POTATO FLAN, WITH PARMIGIANO FONDU AND CRISPY GUANCIALE *(4) € 12,00

I PRIMI

- SPAGHETTI WITH SEAFOOD *(1) *(10)) € 16,00
- SPAGHETTI WITH COURGETTE FLOWERS, PRAWNS, TOMATOES AND ORANGE ZEST *(1) *(12) € 16,00
- SPAGHETTI WITH CLAMS , BOTTARGA AND GINGER SCENT *(1) *(10) € 16,00
- PENNE WITH FRIED AUBERGINES, SALTY RICOTTA, CHERRY TOMATOES AND BASIL *(1) € 14,00
- CARBONARA (traditional italian pasta sauce with egg, hard cheese, cured pork, and black pepper) *(1) *(2) *(4) € 13,00
- AMATRICIANA (traditional Italian pasta sauce with guanciale, cured pork cheek, pecorino cheese from Amatrice, tomato) *(1) *(4) € 13,00
- CACIO E PEPE (traditional Italian pasta with black pepper, grated Pecorino Romano cheese) *(1) *(4) € 13,00

• SEE ALLERGEN LIST

MAIN COURSE

- SEA BREAM FILLET STEW WITH STIR-FRIED SPINACH *(9) € 16,00
- SEARED TUNA CUBES ON CHICKPEA SAUCE, MARINATED ONION AND BLACK SESAME *(9) *(11) € 16,00
- BEEF TARTARE WITH CRUNCHY BREADCRUMBS AND PARMESAN FLAKES *(4) € 14,00
- SALTIMBOCCA ALLA ROMANA (traditional italian dish: veal lined or wrapped with prosciutto and sage; marinated in wine) € 14,00
- BEEF TENDERLOIN CUT WITH NERO D'AVOLA REDUCTION *(8)(1) € 18,00

SIDE DISHES

- ROASTED POTATOES € 8,00
- COURGETTES/AUBERGINES € 8,00
- STIR-FRIED CHICORY € 8,00
- GREEN SALAD, TOMATOES, AND TAGGIASCHE OLIVES € 8,00

DESSERTS AND ICE CREAM (HOMEMADE BY GELATERIA DEL TEATRO)

- SPECIAL DESSERTS OF THE DAY *(1) *(4) € 8,00
- ICE CREAM CUP (3 flavours of your choice) *(1) *(4) € 7,00

COFFEE

- ESPRESSO € 2,50
- DECAFFEINATED ESPRESSO € 2,50
- DOUBLE ESPRESSO € 4,00
- AMERICAN € 4,00

• SEE LIST OF ALLERGENS

ITALIAN RED WINES

LAZIO

- NERO BUONO/ FEDERICI (ZAGAROLO) € 28,00
- BIVI CESANESE/ SINIBALDI (PALIANO) € 30,00
- MERLOT/ LA RASENNA (LADISPOLI) € 22,00
- SYRAH/ DIVINA PROVVIDENZA (NETTUNO) € 25,00

NORD/NORTHERN

- PALAZZO DELA TORRE/ ALLEGRINI (VENETO) € 35,00
- BAROLO/ TORTONIANO (PIEMONTE) € 60,00
- AMARONE/ TOMMASI (VENETO) € 70,00

CENTRO/CENTRAL

- CABERNET SAUVIGNON/ BALDASSARRI (UMBRIA) € 26,00
- CHIANTI/ RIDOLFI (TOSCANA) € 18,00
- MONTEPULCIANO/ INFERI (ABRUZZO) € 35,00

SUD E ISOLE/SOUTHERN AND ISLANDS

- NERO D'AVOLA/ MOKARTA (SICILIA) € 22,00
- AGLIANICO/ NATIV (CAMPANIA) € 30,00
- KOREM/ARGIOLAS (SARDEGNA) € 40,00

BOLLICINE

- PROSECCO/ VALDOBBIADENE (VENETO) € 22,00
- CÀ DEL BOSCO (LOMBARDIA) € 50,00
- BELLAVISTA/ FRANCIACORTA (LOMBARDIA) € 60,00
- CHAMPAGNE NOMINÈ RENARD (FRANCIA) € 65,00

SELEZIONE DI VINI AL CALICE € 6,00

ITALIAN WHITE WINES

LAZIO

- FRASCATI SUPERIORE/ PALLAVICINI (COLONNA) € 26,00
- CACCHIONE/ DIVINA PROVVIDENZA (NETTUNO) € 24,00
- MOSS MOSCATO/ LA RASENNA (LADISPOLI) € 28,00
- PASSERINA DEL FRUSINATE /SINIBALDI (PALIANO) € 26,00

NORD/NORTHERN

- PINOT GRIGIO/ D'ATTIMIS (FRIULI) € 26,00
- PFEFFER/ COLTERENZIO (TRENTINO ALTO ADIGE) € 26,00
- PRATTO/ CÀ DE FRATI (LOMBARDIA) € 33,00

CENTRO/CENTRAL

- GRECHETTO/ CASTELLO DI CORBARA (UMBRIA) € 20,00
- GEOS/ VERDICCHIO DI JESI (MARCHE) € 25,00
- PECORINO BIO/ FONTEZOPPA (MARCHE) € 22,00

SUD E ISOLE/SOUTHERN AND ISLANDS

- GRILLO/ FIRRIATO (SICILIA) € 20,00
- FALANGHINA DEL SANNIO/ MASTRO BERARDINO (CAMPANIA) € 24,00
- RUINAS VERMENTINO/ DEPPEU (SARDEGNA) € 38,00

WATER

- ACQUA FILETTE NATURALE E FRIZZANTE/FILETTE STILL AND SPARKLING WATER 750 ml/ € 3,50
- COCA COLA 330 ml € 4,00
- FANTA 330 ml € 4,00
- SCHWEPPEES 330 ml € 4,00

ITALIAN HANDCRAFTED BEER SELECTION

- BIRRA FLEA COSTANZA (33cl) € 6,00
- ICHNUSA NON FILTRATA (33cl) € 4,00

AMARI E DISTILLATI

- AMARO FERNET BRANCA € 5,00
- AMARO BERTA € 6,00
- LIMONCELLO-MIRTO € 4,00
- DOMENIS GRAPPA STORICA/POLI/MONPRÀ € 7,00
- WISKEY ABERLOUR (12 YEARS OLD)/BOWMORE (12 YEARS OLD)
THE ARRAN MALT (10 YEARS OLD) € 9,00
- RUM BOTRAN (15 YEARS OLD) € 10,00
- VODKA TITOS € 8,00

ALLERGENS

- (1) Glutin (wheat, rye, barley, oats, dinkel wheat, khorasan wheat)
- (2) eggs and eggs product
- (3) Peanuts and peanuts products
- (4) Milk and dairy
- (5) Nuts: almonds (*Amygdalus communis* L), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Caria illinoensis*-Wnagenh K. Koch), Brazilian nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Australian nuts (*Macadamia ternifolia*) and products from these, with the exception of nuts used for the production 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) Crostacenans. (13) Mustard.