

THE MENU

THE SEAFOOD STARTERS

- ANCHOVY ROLLS WITH HERBS AND CHICKPEA MOUSSE ON CRUNCHY BREAD *(1-6-9) 15,00 €
- WRAPPED PRAWNS WITH GUACAMOLE SAUCE *(1-12) 15,00 €
- TUNA TARTARE WITH POMEGRANATE AND WILD FENNEL VINAIGRETTE *(9) 18,00 €
- MUSSELS AND CLAMS SAUTÉ *(10) 20,00 €

THE STARTERS

- GRAN TAGLIERE DOP LAZIO (FOR 2 PEOPLE) *(10-12-9) 35,00 €
SELECTION OF CHEESE AND CURED MEATS FROM ANCIENT REGIONAL TRADITIONS

CHEESE:
PROVOLONE FROM FORMIA 24 MONTH, BUFALA FROM AMASENO,
GOAT ORAZIO CHEESE FROM RIETI

CURED MEATS: BASSIANO HAM, CAPOCOLLO FROM MONTEFIASCONI,
CORIANDER SAUSAGE FROM MONTE SAN BIAGIO, RED PEPPER AND
MOSCATO FROM TERRACINA
- ARTICHOKE FLAN WITH PECORINO CHEESE FONDUE *(1-2-4) 15,00 €
- EGGPLANT PARMIGIANA MEDALLIONS WITH MOZZARELLA DI BUFALA AND BASIL *(1-4) 16,00 €

THE PASTA and THE RICE

- PORCUPINE SCAMPI CREAM RISOTTO *(4-12) 26,00 €
- TONNARELLI WITH CUTTLEFISH INK IN A CACIO E PEPE STEW,
WITH RED PRAWNS FROM MAZARA DEL VALLO *(1- 4- 6- 9-10-12) 26,00 €
- TRIANGLES OF RAVIOLI FILLED WITH PRAWNS IN ORANGE SAUCE *(1-2-12) 22,00 €
- KHORASAN WHEAT SPAGHETTI WITH CLAMS,
BRONTE PISTACHIO AND LIME *(1-5-10) 24,00 €
- PAPPARDELLE WITH WILD BOAR WHITE RAGÙ *(1-2-4-6) 20,00 €
- TAGLIOLINI WITH ARTICHOKEs AND 'MOJITO' CRISPY BACON *(1-2) 18,00 €
- VEGETABLE SOUP WITH SPELLED AND BARLEY *(1-6) 14,00 €

THE 'CLASSICI'

- CARBONARA *(1-2 -4) 13,00 €
- 'MATICIANA *(1-4) 13,00 €
- CACIO E PEPE *(1-4) 13,00 €

WE MAKE GLUTEN-FREE, VEGETARIAN AND VEGAN DISHES ON REQUEST

SEE THE ALLERGENS LIST*

THE FISH COURSES

- TUNA STEAK IN BLACK SALT WITH ENDIVE AND BALSAMIC VINEGAR REDUCTION *(9) 24,00 €
- CARAMELIZED OCTOPUS WITH A SIDE OF BLACK CABBAGE *(10) 25,00 €
- SEA BASS CHICHARÓN, WITH PERUVIAN SALAD (FRIED STRIPS OF SEA BASS) *(1-2-9) 25,00 €
- SALMON AU GRATIN WITH AVOLA ALMONDS WITH MANGO AND GREEN TEA EMULSION *(1-5-9) 24,00 €
- ROMAN-STYLE COD WITH BOILED POTATOES *(9) 25,00 €

THE MEAT COURSES

- BEEF FILLET WITH FOUR PEPPERS SAUCE WITH ROSEMARY SCENTED POTATOES *(4-6) 24,00 €
- LAMB CHOPS 'ALLA SCOTTADITO' COOKED IN PORTO WITH CHESTNUT CREAM *(8) 26,00 €
- VEAL ROSE 'SALTIMBOCCA ALLA ROMANA' AND THYME SCENTED POTATOES *(1-4-8) 22,00 €
- CHATEAUBRIAND BEEF FILLET WITH A SIDE OF ROAST POTATOES, VEGETABLES AND CHEF'S SAUCE *(2) 65,00 €

THE SIDES

- "ALLA ROMANA" ARTICHOKE (EACH) *(8) 8,00 €
- PUNTARELLE *(9) 8,00 €
- BAKED POTATOES 8,00 €
- STIR FRIED CHICORY 8,00 €
- MIXED SALAD 9,00 €
- ESCAROLE WITH OLIVES, PINE NUTS AND RAISINS *(5) 10,00 €

WE MAKE GLUTEN-FREE, VEGETARIAN AND VEGAN DISHES ON REQUEST

* SEE THE ALLERGENS LIST

THE HOMEMADE DESSERTS

- CHOCOLATE CAKE WITH A WARM HEART OF RASPBERRY AND CHILLI PEPPER (GLUTEN FREE) *(2-4) 10,00 €
- 'DEL TEATRO' MONT BLANC WITH MANDARIN AND YUTZU GELÉE *(1-2-4) 10,00 €
- RICOTTA MOUSSE WITH HAZELNUT DACQUOISE AND PEAR BLOSSOM IN WINE (GLUTEN FREE) *(4-8) 10,00 €
- 'DEL TEATRO' TARTE TATIN WITH LEMON GRASS CREAM AND CALVADOS PEARLS *(1-2-4) 10,00 €
- STRAWBERRY AND LEMON CREAM MILLEFEUILLE *(1-2-4) 10,00 €
- TIRAMISÙ *(1-2-4) 10,00 €

THE HOMEMADE GELATO

- DEL TEATRO CUP (3 FLAVORS) 9,00 €
 - DARK AMAZONIAN CHOCOLATE
 - BRONTE PISTACCHIO*(4)*(5)
 - VECCHIA ROMA (RICOTTA, CHERRIES & CRUMBLE) *(2),*(4),*(5)
 - CUSTARD CREAM *(2),*(4)
 - ZIBIBBO ZABAIONE *(2),*(4)
 - DULCE DE LECHE *(2),*(4)
 - SAGE & RASPBERRY MILK INFUSION *(4)
 - SEASONAL FRUIT SORBETS

ALL OUR DESSERTS ARE MADE DAILY BY
OUR PASTRY CHEF FROM GELATERIA DEL TEATRO

THE PASSITO WINES

(SWEET WINES TO DRINK WITH DESSERTS)

- MOSCATO DI NOTO / RAIS / SICILIA 6,00 €
- MOSCATO DI TERRACINA / SANT'ANDREA / LAZIO 6,00 €
- TORCOLATO / MACULAN / VENETO 8,00 €
- MADORO / ROSSO PASSITO / VENETO 6,00 €

* SEE THE ALLERGENS LIST

* ALLERGENS

- (1) Gluten (wheat, rye, barley, spelled, kamut).
- (2) Eggs and egg products.
- (3) Peanuts and peanut products.
- (4) Milk and milk-based products (including lactose).
- (5) Nuts, namely: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachio nuts, macadamia nuts or Queensland nuts and products thereof, except for 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) Clams
- (11) Sesame
- (12) Shellfish
- (13) Mustard