

THE MENU



SEAFOOD STARTERS

- *Wrapped prawns with guacamole sauce* *(1-12) 16,00 €
(Wonton roll filled with crunchy vegetable and prawn filling)
- *Musky octopus bruschetta “alla Luciana”* *(1-10) 16,00 €
(Crispy bread, garlic, olive oil with slightly spicy tomato)
- *Tuna tataki with poppy and sesame seeds, mango sauce* *(9-11) 18,00 €
- *Amberjack tartare with pistacchio from Bronte and lemon from Amalfi* *(5-9) 20,00 €

STARTERS

- *“Pappa al pomodoro”, tomato cake with bufala stracciatella and basil oil* *(1-4) 17,00 €
- *Bassiano ham, melon from Maccarese and burrata stracciatella* *(4) 18,00 €
- *Angus carpaccio with raspberry sauce and salad* 20,00 €
- *Gran tagliere DOP Lazio (FOR 2 PEOPLE)* *(9-10-12) 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 MONTEFIASCONE,
CORIANDER SAUSAGE FROM MONTE SAN BIAGIO, RED PEPPER AND
MOSCATO FROM TERRACINA



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PASTA and RICE

- *Tonnarelli with zucchini cream, taggiasche olives, capers and crunchy almonds* *(1-5) 18,00 €
- *Pappardelle with lamb ragù* *(1-2-4-6) 22,00 €
- *Fettuccine with truffles* *(1-2) 24,00 €
- *Pici “allo scoglio”: mussels, clams, prawns and dates tomatoes* *(1-9-10-12) 22,00 €
- *Spaghetti with clams and roe* *(1-10) 24,00 €
- *Triangles of ravioli filled with prawns in orange sauce* *(1-2-12) 24,00 €
- *Linguine with red prawns from Mazara del Vallo* *(1-12) 26,00 €
- *Risotto with Porcupine scampi cream* *(4-12) 26,00 €

THE ‘CLASSICI’

- *Carbonara* *(1-2-4) 14,00 €
- *Matriciana* *(1-4) 14,00 €
- *Cacio e pepe* *(1-4) 14,00 €

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

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FISH COURSES

- *Seabass “Timballo”: capes, mint, anchovies in aubergine sauce and greek yogurt, confit cherry tomatoes* *(4-9) 28,00 €
- *Turbot fish millefeuille with crunchy vegetables* *(9) 32,00 €
- *Gratin amberjack with pistacchio from Bronte, topinambur mousse and zucchini julienne* *(5-9) 35,00 €
- *Seafood “Gran Grigliata” with vegetables “misticanza” (FOR 2 PEOPLE) (Grilled calamari, sea bass, prawns, scampi)* *(9-10-12) 70,00 €



MEAT COURSES

- *‘Saltimbocca alla Romana’ veal rose and thyme scented potatoes* *(1-4-8) 22,00 €
- *Beef fillet with “Four peppers” sauce and rosemary scented potatoes* *(4-6) 26,00 €
- *Sliced lamb with Porto reduction and crunchy escarole* *(8) 28,00 €
- *Chateaubriand beef fillet with roasted potatoes, vegetables and Chef’s sauce* *(2) (FOR 2 PEOPLE) 65,00 €

SIDES

- *Baked potatoes* 8,00 €
- *Stir fried chicory* 8,00 €
- *Mixed salad* 9,00 €
- *Escarole with olives, pine nuts and raisins* *(5) 10,00 €
- *Seasonal vegetables* 10,00 €

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HOMEMADE DESSERTS

- *Violet mousse with almond dacquoise, blackcurrant and blueberries gelée* (gluten free) *(2-4-5) 10,00 €
- *White chocolate mousse, coconut dacquoise, mango with rum and maracuyá gelée* (gluten free) *(2-4-5) 10,00 €
- *Tiramisù* *(1-2-4) 10,00 €
- *Dark chocolate moelleux with a warm heart of raspberry and peperoncino* (gluten free) *(2-4) 10,00 €
- *Pistacchio mousse and sicilian citrus yogurt* (gluten free) *(2-4-5) 10,00 €
- *Millefeuille with lemon and strawberries* *(1-2-4) 10,00 €



HOMEMADE GELATO

- “Del Teatro” cup (3 flavors) 10,00 €
 - DARK AMAZONIAN CHOCOLATE
 - PISTACCHIO FROM BRONTE *(4)*(5)
 - VECCHIA ROMA (RICOTTA, CHERRIES & CRUMBLE) *(2), *(4), *(5)
 - CUSTARD CREAM *(2), *(4)
 - ROSE & RASPBERRIES MILK INFUSION
 - ZIBIBBO EGGNOG *(2), *(4)
 - DULCE DE LECHE *(2), *(4)
 - SAGE & RASPBERRIES MILK INFUSION *(4)
 - SEASONAL FRUIT SORBETS

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

PASSITO WINES

(SWEET WINES TO DRINK WITH DESSERTS)

- *Moscato di Noto / Rais / Sicilia* 7,00 €
- *Moscato di Terracina / Sant'Andrea / Lazio* 7,00 €
- *Torcolato / Maculan / Veneto* 7,00 €
- *Maduro / Rosso Passito / Veneto* 7,00 €

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BEER SELECTION

- PERONI CRUDA NON FILTERED € 6,00
- GJULIA BIANCA € 6,00
- GJULIA BLOND € 6,00
- GJULIA AMBRATA € 6,00

DRINKS

- WATER € 4,00
- COFFEE €3,00
- AMERICAN COFFEE € 4,00
- CAPPUCCINO € 5,00
- INFUSION € 6,00
- DAMMAN TEA € 6,00

* 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