Thank you @aylin_artdesign for the illustration

When I opened this restaurant in this unique corner, I constantly thought:
"How can I measure up with the beauty of this place?"
I feel the weight of this responsibility and I strive everyday to reach a higher quality.
Stefano

THE MENU

SEAFOOD STARTERS

- *Wrapped prawns with guacamole sauce *(1-12)* — 14,00 €
  (Wonton roll filled with crunchy vegetable and prawn filling)
- *Mussels and clams sautè * (10)* — 18,00 €
- *Salted cod fishballs with chick-peas cream * (1-2-4-9)* — 18,00 €

STARTERS

- *Parmigiana medallions with aubergines *(1-4)* — 15,00 €
- *Artichoke flan with pecorino cheese fondue *(2-4)* — 15,00 €
- *Gran tagliere DOP Lazio (FOR 2 PEOPLE) *(4)* — 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

* SEE ALLERGENS LIST

PASTA and RICE

- *Spaghetti with courgette cream, confit tomato, olives and capers, "caponatina"of mixed vegetables and almonds *(1-5)* 14,00 €
- *Panzerotti alla Norma: homemade pasta filled with aubergines, parmigiano and ricotta with a sauce of tomatoes, aubergines and salty ricotta cheese *(1-2-4)* 16,00 €
- *Tonnarelli pasta with artichokes, bacon and mint *(1-2-4)* 16,00 €
- *Triangles of ravioli filled with prawns in orange sauce *(1-2-12)* 18,00 €
- *Spaghetti and clams *(1-10)* 18,00 €
- *Saffron risotto, squids and crunchy pistachio *(5-10)* 22,00 €
- *Linguine with tomatoes, garlic and oil, red prawns from Mazara del Vallo *(1-12)* 25,00 €

THE 'CLASSICI'

- *Carbonara *(1-2-4)* 13,00 €
- *'Matriciana *(1-4)* 13,00 €
- *Cacio e pepe *(1-4)* 13,00 €

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

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FISH COURSES

- *Slice of seabass baked in foil with seafood* *(9-10-12) — 23,00 €
- *Roman-style salted cod* *(9) — 24,00 €
- *Grilled octopus lacquered with citrus fruits with rosemary potato pie* *(10) — 24,00 €
- *Seafood "Gran Grigliata" with vegetables "misticanza"* *(for 2 people)* — 70,00 €
  (Grilled calamari, sea bass, prawns, scampi) *(9-10-12)*

MEAT COURSES

- *'Saltimbocca alla Romana' veal rose and thyme scented potatoes* *(1-4-8)* — 20,00 €
- *Ossobuco with potato purè* *(6) — 20,00 €
- *Beef fillet with "Four peppers" sauce and rosemary scented potatoes* *(4) — 28,00 €
- *Chateaubriand beef fillet with roasted potatoes, grilled vegetables and Chef's sauce* *(2) *(for 2 people)* — 70,00 €

SIDES

- *Baked potatoes* — 6,00 €
- *"Alla romana" artichokes* — 7,00 € each
- *Stir fried chicory* — 8,00 €
- *Grilled seasonal vegetables* — 8,00 €

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

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HOMEMADE DESSERTS

ALL OUR DESSERTS ARE MADE EXPRESS
BY PASTICCERIA DEL TEATRO

- *Tarte Tatin del Teatro with lemongrass cream and Calvados pearls *(1-2-4)* 10,00 €
- *Homemade 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 €
- *Profiterol: custard, melted dark chocolate and whipped cream *(1-2-4)* 10,00 €

HOMEMADE GELATO

- *"Del Teatro" cup (3 flavours)* 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

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 €
- *Madoro / Rosso Passito / Veneto* 7,00 €

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CARTA DEI VINI / WINELIST

LE BOLLICINE / SPARKLING WINES & CHAMPAGNE

ITALIA

- *Valdobbiadene / Prosecco Brut / Nino Franco (Trentino)* *€ 26,00*
- *1701 / Franciacorta / Brut (Lombardia)* *€ 60,00*
- *1701 / Franciacorta / Rose' (Lombardia)* *€ 60,00*
- *Trento DOC / Letrari / (Trentino)* *€ 50,00*
- *Franciacorta / Cuvee' Prestige / Cà Del Bosco (Lombardia)* *€ 60,00*

FRANCIA

- *Ayalà / Champagne / Brut Majeur* *€ 90,00*
- *Ayalà / Champagne / Rosé* *€ 90,00*
- *Bollinger /Champagne / Special Cuvée* *€ 120,00*

I VINI BIANCHI ITALIANI / ITALIAN WHITE WINES

LAZIO

- *Frascati Superiore / Pallavicini (Colonna)* *€ 24,00*
- *Bellone / Platone / Tenute Filippi (Cori)* *€ 24,00*
- *Trebbiano Malvasia /Dune/Sant' Andrea (Terracina)* *€ 24,00*
- *Malvasia Puntinata / Roma / Pallavicini (Colonna)* *€ 24,00*
- *Fiano / Macchia Sacra / (Castello Di Torre In Pietra)* *€ 24,00*
- *Ferentano / Tenuta Montiano / Cotarella (Montefiascone)* *€ 30,00*

NORD / NORTHERN

- *Sauvignon / Niklas (Trentino Alto Adige)* *€ 30,00*
- *Chardonnay / Maculan / (Veneto)* *€ 35,00*

- *Gewurztraminer / Pfitscher (Trentino Alto Adige)* *€ 32,00*
- *Sauvignon / Pfitscher (Trentino Alto Adige)* *€ 34,00*
- *Kerner / Niklas (Trentino Alto Adige)* *€ 30,00*
- *Pinot Grigio /Bastianic (Friuli Venezia Giulia)* *€ 28,00*
- *Chardonnay / Luigi Coppo (Piemonte)* *€ 30,00*
- *Chardonnay / Jermann (Friuli Venezia Giulia)* *€ 60,00*

CENTRO / CENTRAL

- *Verdicchio / Lauro / Riserva / Poderi Mattioli (Marche)* *€ 39,00*
- *Grechetto / Antonelli (Umbria)* *€ 24,00*
- *Trebbiano Spoletino / Trebium (Umbria)* *€ 24,00*
- *Pecorino / La Valentina (Abruzzo)* *€ 26,00*

SUD E ISOLE / SOUTHERN AND ISLANDS

- *Falanghina Del Sannio / Taburno / Masseria Frattasi (Campania)* *€ 24,00*
- *Greco di Tufo /Villa Matilde / (Campania)* *€ 30,00*
- *Nasco / Iselis / Argiolas (Sardegna)* *€ 24,00*
- *Grillo (Bio)/ Baglio Di Pianetto / Bio (Sicilia)* *€ 26,00*
- *Etna Bianco / Cottanera /(Sicilia)* *€ 28,00*
- *Chardonnay Carjcanti / Igt Terre Siciliane / Gulfi / (Sicilia)* *€ 30,00*
- *Vermentino / DOC / Costamolino / Argiolas (Sardegna)* *€ 24,00*

ROSÉ

- *Nero Buono / Ipazia / Tenute Filippi (Lazio)* *€ 28,00*
- *Etna Rosato / Cottanera / (Sicilia)* *€ 30,00*

I VINI ROSSI ITALIANI / ITALIAN RED WINES

LAZIO

- *Cesanese / Terre Di Breccia / (Torre In Pietra)* *€ 24,00*
- *Nero Buono / Enea / Tenute Filippi (Cori)* *€ 25,00*
- *Merlot-Cesanese/ Sogno / Sant' Andrea (Terracina)* *€ 32,00*
- *Syrah (Bio) / Prodigo / Giangirolami Borgo Montello (Lt)* *€ 24,00*
- *Merlot San Giovese/ Incontro / Sant Andrea (Terracina)* *€ 24,00*

NORD / NORTHERN

- *Lambrusco /Melegari / (Emilia Romagna)* *€ 24,00*
- *Pinot Nero / Pfitscher (Trentino Alto Adige)* *€ 30,00*
- *Nebbiolo / Giulia Negri / Langhe (Piemonte)* *€ 35,00*
- *Barbera D'Alba / Tenuta Rocca / Langhe (Piemonte)* *€ 30,00*
- *Dolcetto d'Alba / Tenuta Rocca/ (Piemonte)* *€ 26,00*
- *Barolo Docg / Renato Ratti / Marcenasco / (Piemonte)* *€ 100,00*
- *Barolo Docg / Pio Cesare / (Piemonte)* *€ 100,00*
- *Amarone / Speri / Valpolicella (Veneto)* *€ 100,00*

CENTRO / CENTRAL

- *Sagrantino / Antonelli (Umbria)* *€ 39,00*
- *Montepulciano / Inferi (Abruzzo)* *€ 35,00*
- *Chianti Classico Riserva/ Rocca Di Castagnoli/Poggio A' Frati (Toscana)* *€ 39,00*
- *Rosso Di Montalcino / Ciacci-Piccolomini (Toscana)* *€ 30,00*
- *Cabernet (Blend)/ Le Difese / Tenuta San Guido (Toscana)* *€ 55,00*
- *Brunello Di Montalcino / Le Ragnaie (Toscana)* *€ 80,00*

- *Morellino (Riserva) / Poggio Maestrin (Toscana)* *€ 32,00*
- *Nobile di Montepulciano / Signore del Greppo / (Toscana)* *€ 60,00*

- *Petit Verdot-Cabernet Franc / Campo alla Sugara (Bolgheri)* *€ 120,00*
- *Brunello di Montalcino / Le Ragnaie / Riserva* *€ 200,00*
- *Cabernet Sauvignon-Petit Verdot / Lupicaia / Castello Del Terriccio* *€ 200,00*

SUD E ISOLE / SOUTHERN AND ISLANDS

- *Aglianico / Contado Riserva (Molise)* *€ 28,00*
- *Primitivo / Rifugio / Conti Zecca (Puglia)* *€ 24,00*
- *Bovale (Blend)/ Korem / Argiolas (Sardegna)* *€ 46,00*
- *Iselis Rosso/Monica-Carignano/Argiolas (Sardegna)* *€ 36,00*
- *Barrua / Agripunica / Sulcis (Sardegna)* *€ 70,00*
- *Nero D'avola / Curatolo-Arini (Sicilia)* *€ 25,00*
- *Etna Rosso / Baglio di Pianetto / (Sicilia)* *€ 30,00*

VINI BIANCHI ESTERI / WHITE WINES FROM ABROAD

- *Chablis (Cru) / Chanson / Chardonnay (Fourchaumes) (Francia)* *€ 60,00*
- *Sauvignon /Coppola/ (California)* *€ 35,00*

VINI ROSSI ESTERI / RED WINES FROM ABROAD

- *Pinot Nero / Bourgogne / Pernard / Vergelesses (Francia)* *€ 70,00*
- *Malbec / Alta Vista / Mendoza (Argentina)* *€ 30,00*

SELEZIONE DI VINI AL CALICE / WINE BY THE GLASS *€ 8,00*

** i vini contengono solfiti/ wines contain sulphites*

AMARI e LIQUORI / BITTER & LIQUORS

- *Formidabile (Lazio)* *€ 6,00*
- *Vaca Mora / Poli* *€ 6,00*
- *Limoncello / Amalfi* *€ 5,00*
- *Mirto / Tremontis / Oristano* *€ 5,00*
- *Amaro Jefferson / Cosenza* *€ 6,00*
- *Amaretto di Saronno* *€ 6,00*
- *Amaro Amacardo (carciofino selvatico e scorza d'arancia) / Sicilia* *€ 7,00*

DISTILLATI e GRAPPE/ SPIRITS

- *Poli / Morbida / Bianca* *€ 7,00*
- *Poli / Oro / Cleopatra* *€ 8,00*
- *Storica / Nera* *€ 7,00*
- *Grappa / Sassicaia* *€ 10,00*

RUM

- *Jamaica / Transcontinental* *€ 8,00*
- *Kirk & Sweeney* *€ 7,00*
- *Tamaka / Extra Noir* *€ 7,00*
- *Dos Maderas 5+5 Anni* *€ 8,00*
- *Clement / Agricol / Vsop* *€ 8,00*
- *Explorer / Trinidad* *€ 8,00*

WHISKEY

- *Akashi Blended (Giappone)* *€ 8,00*
- *Rebel Yell Bourbon* *€ 7,00*
- *The Dalmore* *€ 14,00*
- *Mars Kasei* *€ 8,00*
- *Glendronach* *€ 12,00*
- *Ben Riach 10* *€ 10,00*
- *Caol Ila (9 anni)* *€ 14,00*

GIN

- *Hepple Gin* *€ 8,00*
- *Hendrick's* *€ 8,00*

VODKA

- *Absolut* *€ 6,00*
- *Mosckovskaya* *€ 6,00*
- *Tuscan Wodka / Winestillery* *€ 7,00*
- *Grey Goose* *€ 9,00*

COGNAC

- *Cognac Vsop (François Peyrot)* *€ 8,00*
- *Armagnac Xo* *€ 9,00*

COCKTAIL

Spritz Aperol / Campari
(Aperol/Campari, Prosecco, Soda)

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Hugo Spritz
(Lemon balm syrup, Prosecco, Soda)

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Negroni
(Gin, red Vermouth, Bitter Campari)

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Moscow Mule
(Vodka, Ginger beer, lime juice)

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Mojito
(Rum bianco, Angostura, soda, sugar cane)

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Old Fashioned
(Bourbon, Angostura, soda, sugar cane)

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Rossini
(Strawberry juice, Prosecco)

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Espresso Martini
(Vodka, Kahlüa, coffee, sugar syrup)

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Gin Tonic
(Gin, tonic water)

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Black Russian
(Vodka, coffee liqueur)

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Cosmopolitan
(Vodka, Cointreau, lime, redberries)

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Non alcoholic fruit Cocktail

All cocktails 12,00€

BEER SELECTION

- *Peroni Cruda non filtered* *€ 6,00*
- *Gjulia Bianca* *€ 6,00*
- *Gjulia Blond* *€ 6,00*
- *Gjulia Ambrata* *€ 6,00*

SOFT DRINKS *€ 4,00*

BEVERAGES

- *Water* *€ 4,00*
- *Coffee* *€ 3,00*
- *Americano* *€ 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: 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