



*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

- *Mussels sauté* \* (10) 16,00 €
- *“Del Teatro tartare”*: fresh catch of the day with seasonal fruit selected by the Chef \*(9) 22,00 €
- *Wrapped prawns with guacamole sauce* \*(1-12) 18,00 €  
(Wonton roll filled with crunchy vegetable and prawn filling)
- *Marinated anchovies with puntarelle salad* \*(9) 18,00 €

## STARTERS

- *Angus carpaccio marinated with lime, rucola salad and slices of grana cheese* \*(4) 18,00 €
- *Bassiano ham, melon and burrata stracciatella* \*(4) 20,00 €
- *“Pappa al pomodoro”, tomato cake with grana cheese waffle* \*(1-4) 16,00 €
- *Gratin aubergine with mozzarella di bufala, tomato and basil pesto* \*(1-4) 16,00 €

# PASTA

- *Beetroot spaghetti with courgettes, cabbage and chopped almonds* \*(1-5) 16,00 €
- *Homemade “pici” pasta (water and wheat) with artichokes, bacon and mint* \*(1) 18,00 €
- *Truffle fettuccine* \*(1-2-4) 22,00 €
- *Carbonara* \*(1-2-4) 14,00 €
- *Matriciana* \*(1-4) 14,00 €
- *Cacio e pepe* \*(1-4) 14,00 €

# SEAFOOD PASTA

- *Scialatielli pasta with parsley, seafood and shrimps* \*(1-10-12) 20,00 €
- *Triangles of ravioli filled with prawns in orange sauce* \*(1-2-12) 20,00 €
- *Linguine with lobster and dates tomatoes* \*(1-12) 26,00 €
- *Spaghetti and clams* \*(1-12) 18,00 €

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

\* SEE ALLERGENS LIST

## FISH COURSES

- *Grilled calamari with broccoli mousse and tomatoes confit* \*(10) 24,00 €
- *Swordfish slice, bread panzanella and green sauce* \*(1-9) 25,00 €
- *Grilled octopus lacquered with citrus fruits with rosemary potato pie* \*(10) 25,00 €
- *Palamite tuna in a sesame and poppy seeds crust, avocado, mango, cucumbers and orange* \*(9-11-13) 24,00 €

## MEAT COURSES

- *'Saltimbocca alla Romana' veal rose and thyme scented potatoes* \*(1-4-8) 20,00 €
- *Sliced beef entrecote with stir fried chicory* 24,00 €
- *Beef fillet with green pepper or grilled* \*(4-13) 24,00 €
- *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 €
- *Mixed salad: misticanza, taggiasche olives and dates tomatoes* 10,00 €

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# HOMEMADE DESSERTS

ALL OUR DESSERTS ARE MADE EXPRESS

BY PASTICCERIA DEL TEATRO

- *Wild berries Millefeuille* \*(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 €
- *White chocolate mousse, coconut dacquoise, mango with rhum and maracuyá gelée* (gluten free) \*(2-4-5) 10,00 €

# HOMEMADE GELATO

- *“Del Teatro” cup (3 flavours)* 10,00 €
  - PURO BELGIAN CHOCOLATE 70%
  - PISTACCHIO FROM SICILY \*(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 €
- *Torcolato / Maculan / Veneto* 7,00 €
- *Maduro / Rosso Passito / Veneto* 7,00 €

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