




*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)  
*(Wonton roll filled with crunchy vegetable and prawn filling)* 18,00 €
- *Mussels and clams sauté*  \*(10) 16,00 €
- *Cod meatballs over chickpea cream* \*(1-2-9) 18,00 €
- *Crouton slice of bread, with butter and Cantabrian anchovies* \*(1-4-9) 16,00 €

## STARTERS

- *Tagliere del Teatro* \*(4-5) 20,00 €  
*A selection of cheese and cured meats by small farmers from Lazio*

### CHEESE:

*STRACCHINO FROM AMATRICE (COW), CACIOTTINA FROM AMASENO (BUFALA),  
CACIOMAGNO FROM SABINA (SHEEP)*

### CURED HAM:

*MORTADELLA (RIETI), FALISCO SALAMI, CAPOCOLLO (MONTEFIASCONE)*

- *Aubergine "Parmigianina"* (4) 15,00 €
- *Artichoke flan with cheese fondue* (4) 16,00 €
- *Warm pan filled with beans, gambuccio ham and bread croutons* (1-6) 14,00 €

## SEAFOOD PASTA & RICE

- *Scialatielli pasta with parsley, seafood and shrimps* 🌶️ \*(1-10-12) 20,00 €
- *Linguine with lobster and dates tomatoes* 🌶️ \*(1-12) 30,00 €
- *Triangles of ravioli filled with prawns in orange sauce* 🌶️ \*(1-2-12) 22,00 €
- *Scampi cream risotto* \*(6-12) 24,00 €

## PASTA

- *Pasta and chickpeas* \*(1) 14,00 €
- *Pappardelle with lamb ragù* \*(1-2-6) 22,00 €
- *Homemade “pici” pasta (water and wheat) with artichokes, bacon and mint* \*(1) 18,00 €
- *Truffle fettucine* \*(1-2-4) 22,00 €
- *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

## FISH COURSES

- *Codfish “alla romana”* \*(5-9)  
*With tomato sauce, pinenuts and raisins* 25,00 €
- *Slice of amberjack flavored with Amalfi lemon and thyme* \*(9) 26,00 €
- *Grilled squid with tarocco fennel salad and baked black olives* \*(10) 24,00 €
- *Grilled octopus lacquered with citrus fruits with rosemary potato pie* \*(10) 26,00 €

## MEAT COURSES

- *‘Saltimbocca alla Romana’ veal rose and thyme scented potatoes* \*(1-8) 20,00 €
- *Ossobuco with potato purée* \*(6-8) 23,00 €
- *Fillet with barolo and cinnamon* \*(8) 28,00 €
- *Chateaubriand beef fillet with roasted potatoes, grilled vegetables and Chef’s sauce*  
*(for 2 people)* \*(2-4) 70,00 €

## SIDES

- *“Alla romana” artichoke* 8,00 € each
- *Escarole pine and raisins* (5) 10,00 €
- *Stir fried chicory* 🌶️ 8,00 €
- *Broccoletti* 🌶️ 9,00 €
- *Baked potatoes* 7,00 €
- *Grilled seasonal vegetables* 8,00 €

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# HOMEMADE DESSERTS

ALL OUR DESSERTS ARE MADE EXPRESS BY PASTICCERIA DEL TEATRO

- *Dark chocolate moelleux with a warm heart of raspberry and peperoncino* 🌶️ (gluten free) \*(2-4) 12,00 €
- *Tiramisù* \*(1-2-4) 12,00 €
- *Tarte Tatin* \*(1-2-4) 12,00 €
- *Pistacchio mousse and sicilian citrus yogurt* (gluten free) \*(2-4-5) 12,00 €
- *Profiterol* \*(1-2-4) 12,00 €

## I PASSITI

(SWEET WINES TO DRINK WITH DESSERTS)

- *Moscato di Noto* 8,00 €  
(Sicilia)
- *Muffato della Sala Umbria IGT* 12,00 €  
*Antinori*  
*Sauvignon Blanc 60%, Grechetto 40%, Sèmillon, Traminer e Riesling - Vol. 14,5% (Umbria)*
- *Maculan Torcolato* 8,00 €  
*Cantina Maculan*  
*Friulano, Garganega, Vespaiola - Vol. 13,5% (Veneto)*
- *Maduro Passito Rosso* 10,00 €  
*Cantina Maculan*  
*Marzemina 80%, Cabernet Sauvignon 20% - Vol. 14,5% (Veneto)*
- *Vinsanto del Chianti Classico DOC* 10,00 €  
*Rocca di Castagnoli Soc.Agr.*  
*Malvasia Lunga del Chianti 90%, Trebbiano Toscano 10% - Vol. 15% (Toscana)*

## THE ARTISANAL GELATO

- *Coppa del Teatro (3 flavours)* 10,00 €
  - PURO BELGIAN CHOCOLATE 70%
  - PISTACCHIO FROM SICILIA \*(4)\*(5)
  - VECCHIA ROMA (RICOTTA, CHERRIES AND CRUMBLE) \*(2), \*(4), \*(5)
  - CUSTARD CREAM \*(2), \*(4)
  - SAGE AND RASPBERRIES \*(4)
  - ROSE & RASPBERRIES \*(4)
  - EGGNOG WITH ZIBIBBO \*(2), \*(4)
  - DULCE DE LECHE \*(2), \*(4)
  - SEASONAL FRUIT SORBETS