

THE MENU

SEAFOOD STARTERS

- *Marinated anchovies* *(9) 14,00 €
- *Mussels and clams sauté* 🌶️ *(10) 18,00 €
- *Chinese-style spring roll with shrimp and crunchy vegetables* *(1-12) 18,00 €
- *Del Teatro tartare* *(9) 22,00 €
(Raw fish of the day paired with seasonal fruit)
- *Mandarin Ceviche* 🌶️ *(9) 22,00 €
(Raw fish of the day, mandarin lime, mint, red Tropea onion)
- *Oysters* *(10) 6,00 €
(Divine Francia) Per unit

STARTERS

- *Aubergine “Parmigiana”* *(4) 15,00 €
- *Grand Bufala with datterini tomatoes* *(4) 16,00 €
(Campania-certified Buffalo Mozzarella)
- *Lime-marinated Angus carpaccio, arugula, and shavings of Grana Padano* *(4) 18,00 €
(Pepper recommended)
- *Ham, melon, and buffalo stracciatella* *(4) 20,00 €
- *Selection of cheeses* *(4) 18,00 €
- *Selection of cured meats* 18,00 €

SEAFOOD PASTA

- *Spaghetti with clams and bottarga, or simple clams* 🌶️ *(1-9-10) 22,00 €
- *Triangles of ravioli filled with prawns in orange sauce* 🌶️ *(1-2-12) 22,00 €
(Homemade pasta)
- *Scialatielli pasta with seafood* 🌶️ *(1-10-12) 24,00 €
(Homemade pasta with shrimp, mussels, and clams)
- *Scampi cream risotto* *(6-12) 24,00 €
- *Busiate pasta with Mazara shrimp* 🌶️ *(1-2-12) 26,00 €
(Homemade pasta)
- *Linguine with lobster* 🌶️ *(1-10-12) 30,00 €

PASTA

- *Carbonara* *(1-2-4) 14,00 €
(Spaghetti)
- *Amatriciana* *(1-4) 14,00 €
(Mezza manica)
- *Cacio e pepe* *(1-2-4) 14,00 €
(Spaghetti)
- *Gricia* *(1-4) 14,00 €
(Mezza manica)
- *Pici pasta with bacon, zucchini and mint* *(1) 18,00 €
(Homemade pasta)
- *Pappardelle pasta with lamb ragù* *(1-2-6) 22,00 €
(Homemade pasta)
- *Truffle fettuccine* *(1-2-4) 22,00 €
(Homemade pasta)

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

FISH COURSES

- *Grilled calamari with fennel salad and olives* *(10) 20,00 €
- *Sea bream fillet in a potato crust* *(9) 24,00 €
- *Swordfish steak Sicilian style* *(9) 25,00 €
(Cherry tomatoes, capers, olives, anchovy)
- *Grilled octopus lacquered with citrus fruits with rosemary potato pie* *(10) 26,00 €
- *Grand seafood grill* *(9) 70,00 €
Mazara shrimp, prawns, squid, and the fresh catch of the day (for two people)
- *Fresh catch of the day* *(9) 9,00 €
Salt-crusted / Baked / in 'acqua pazza' style (per 100g)

MEAT COURSES

- *“Saltimbocca alla romana”* *(1-4-8) 22,00 €
(Veal rose and thyme scented potatoes)
- *Beef strips with parmesan and rocket* *(4) 22,00 €
- *Beef fillet with four-pepper sauce or grilled* *(4-13) 26,00 €
- *Chateaubriand beef with roasted potatoes, grilled vegetables* *(2) 70,00 €
and and Béarnaise sauce (for two people)

SIDES

- *Baked potatoes* 6,00 €
- *Stir fried chicory* 🌶️ 8,00 €
- *Grilled Vegetables* 8,00 €
- *Mixed salad: olives and dates tomatoes* 10,00 €

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HOMEMADE DESSERTS

ALL OUR DESSERTS ARE MADE EXPRESS BY PASTICCERIA DEL TEATRO

- *Millefeuille with vanilla cream and wild berries* *(1-2-4) 12,00 €
- *Tiramisù* *(1-2-4) 12,00 €
- *Dark chocolate moelleux with a warm heart of raspberry and pepperoncino (gluten free)* 🌶️ *(2-4) 12,00 €
- *White chocolate mousse passion fruit jelly with dacquoise coconut and rum mango (gluten free)* *(2-4-5) 12,00 €
- *Pistacchio mousse and sicilian citrus yogurt (gluten free)* *(2-4-5) 12,00 €

I PASSITI

(SWEET WINES TO DRINK WITH DESSERTS)

- *Moscato di Noto* 8,00 €
(Sicilia)
- *Visciolata di Offagna Biologico* 8,00 €
(Marche)
- *Maculan Torcolato* 8,00 €
Cantina Maculan
Friulano, Garganega, Vespaiola - Vol. 13,5% (Veneto)
- *Madoro 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)
- *Muffato della Sala Umbria IGT* 12,00 €
Antinori
Sauvignon Blanc 60%, Grechetto 40%, Sèmillon, Traminer e Riesling - Vol. 14,5% (Umbria)

THE ARTISANAL GELATO

- *Coppa del Teatro (3 flavors)* 10,00 €
 - *PURO BELGIAN CHOCOLATE 70%*
 - *PISTACCHIO FROM SICILIA* *(4-5)
 - *VECCHIA ROMA (RICOTTA, CHERRIES E 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*

* SEE ALLERGENS LIST

🌶️ - SLIGHTY SPICY