

Il Teatro

· RISTORANTE ·

TASTING MENU

Vitello Tonnato old recipe

or

*Warm Flan of Datterino Tomato and Basil,
Buffalo Mozzarella Cream*

"Plin" pasta in their own roast gravy

or

*Risotto with Purple Cabbage and Mustard Yolk
Emulsion*

Snails cooked à la parisienne

or

*Salmon Briquette in Pistachio crust on a mirror
of Saffron Sauce*

39.00 € a persona

3.00 € coperto

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APPETIZERS

Vitello Tonnato old recipe €10.00

*Warm Flan of Datterino Tomato and Basil,
Buffalo Mozzarella Cream* €10.00

*Roasted Octopus with Peppers and Oregano
cream* €12.00

Rabbit Roll with Vegetables, Fennel Salad €12.00

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STARTERS

"Plin" pasta in their own roast gravy €14.00

*Risotto with Purple Cabbage and Mustard
Yolk Emulsion* €14.00

*Gragnano's "fidanzati" pasta with Zucchini
and Mint Pesto* €16.00

"30 yolks" Tagliatelle with Snails Ragout €16.00

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MAIN COURSES

*Legume and Spinach Meatballs, Turmeric
Mayonnaise* €18.00

Snails cooked à la parisienne €18.00

*Salmon Briquette in Pistachio crust on a
mirror of Saffron Sauce* €20.00

*Piedmontese Fassona steak with Ash
Potatoes* €22.00

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DESSERTS

Langa Hazelnuts cake with Marsala cream €8.00

Vanilla Pannacotta with Wild Berry Coulis €8.00

Gianduja Mousse Cup €8.00

*Persipien (peach in syrup, dark chocolate
and amaretti biscuits cream)* €8.00