

*Il Teatro*

· RISTORANTE ·

## TASTING MENÙ

*Vitello Tonnato Old Recipe*

*or*

*Trombetta Zucchini Flan, Sweet Tome Cheese Fondue*

*“Plin” Pasta in their own Roast Gravy*

*or*

*Baby Spinach Risotto, Sour Cream*

*Red Mullet Fillet on Young Green Pea Cream*

*or*

*Chickpea and Spinach Meatballs, Hard-Boiled Egg  
Yolk and Mint Emulsion*

*€49,00 per person*

*€3,00 cover charge*

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## APPETIZERS

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*Vitello Tonnato Old Recipe* €17.00

*Trombetta Zucchini Flan, Sweet Tome  
Cheese Fondue* €17.00

*Chickpea Cream, Parmesan Sauce, Trilobata  
Hazelnut* €17.00

*Creamed Salt Cod, Sweet and Sour Red  
Onion* €19.00

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## FIRST COURSES

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*“Plin” Pasta in their own Roast Gravy* €18.00

*Baby Spinach Risotto, Sour Cream* €18.00

*“Fidanzati di Gragnano” Pasta with Aged  
Bra Cheese and Black Pepper* €18.00

*“30 Egg Yolks” Maltagliati Pasta with  
Cherasco-Style Snail Ragù* €20.00

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## MAIN COURSES

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<i>Chickpea and Spinach Meatballs, Hard-Boiled Egg Yolk and Mint Emulsion</i>	€20.00
<i>Red Mullet Fillet on Young Green Pea Cream</i>	€25.00
<i>Cherasco-Style Snails, Parisian Style</i>	€25.00
<i>Sliced Fassona Beef Steak, Buttered Asparagus</i>	€27.00

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## DESSERTS

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*Langhe Hazelnut Cake with velvety  
Marsala Cream* €10.00

*Dark Chocolate and Bitter  
Orange Mousse* €10.00

*Lemon Crème Brûlée with a Hint of Ginger* €10.00

*Whipped White Chocolate Ganache on  
Strawberry Coulis* €10.00