



# Teatro

Bistro & Cocktail Lounge

## FOR THE TABLE

### Blistered Shishito Peppers – \$13

Shishito peppers, sea salt, Genovese pesto

### Smoked Salmon – \$19

Crème fraîche, dill, caviar, white toast, cultured butter

### Ricotta and Honey – \$13

House made cheese, orange marmalade, honey, crostini

### Crispy Calamari – \$15

Golden Mexican calamari, spicy marinara sauce

### Candied Pork Belly – \$14

Spicy braised & candied pork belly, green onions

## SANDWICHES

### Croque Madame – \$15

Ham, Swiss cheese, grilled brioche, fried egg

### Italian Sausage Hoagie – \$15

Italian hot and sweet sausage, sautéed onions, bell peppers, Basquaise potatoes, mixed greens

### Teatro Burger – \$17

Angus beef 8oz hamburger patty, brioche bun, Boston lettuce, beefsteak tomato, red onion, dill pickle

Choice of cheddar or Swiss cheese

Choice of french or sweet potato fries

add sunny-side up egg – \$2.00

### Egg Croissant – \$14

Prosciutto cotto ham, organic egg, Gruyère cheese, cultured butter, french fries, mixed greens

### Avocado Toast – \$14

Sunny-side up egg, Haas avocado, Aleppo pepper mignonette, sweet potato fries, mixed greens

### The Piedmontese – \$15

Parma prosciutto, buffalo mozzarella, wild arugula, beefsteak tomato, ciabatta, french fries, mixed greens

## SIDES

### Bacon – \$4

### Rye Toast – \$3

### Yogurt, Mixed Berries, & Granola – \$9

### Basquaise Potatoes – \$4

Roasted potatoes with stewed bell peppers & onions

## SOUP AND SALAD

### Potato and Leek Soup – \$9

Russet potato, leek, butter croutons, watercress, cream

### Mediterranean Salad – \$17

Heirloom tomato, Persian cucumber, red onion, Kalamata olive, yellow bell pepper, feta cheese

### Classic Caesar Salad – \$17

Romaine hearts, shaved Parmesan, ciabatta crostini, house Caesar dressing

### Neapolitan Caprese Salad – \$18

Heirloom tomato, Neapolitan buffalo mozzarella, roasted red bell pepper, fresh basil, oregano, garlic marinade, basil oil, balsamic vinegar reduction

## BRUNCH ENTRÉES

### Penne all'Arrabbiata – \$19

Penne pasta, Chef's spicy tomato sauce

### Brioche French Toast – \$15

Fresh crème Anglaise, French vanilla stirred custard, fresh strawberry compote, Vermont maple syrup

### Steak and Eggs – \$23

10 oz top sirloin, sunny-side up egg, champignon mushrooms, bacon, cipolini onions, mixed greens

### Spaghetti Carbonara Frittata – \$16

Italian deep dish omelette with Italian spaghetti, bacon, Romano cheese, Basquaise potatoes, mixed greens

### Caprese Omelette – \$14

Neapolitan buffalo mozzarella, heirloom tomato, fresh basil, Basquaise potatoes, fresh fruit

### Mediterranean Omelette – \$15

Egg whites, tomato, spinach, champignon mushrooms, feta cheese, Basquaise potatoes, fresh fruit

## PÂTISSERIES

### Parisien Croissant – \$4

### Teatro Ciabatta & Spread – \$5

### Cinnamon Raisin Bagel – \$4

### Pastry Basket – \$13

Croissant, ciabatta, cinnamon raisin bagel, sfogliatella, grissini, ricotta & honey spread, truffled mascarpone, blueberry jam, pepperoncini EVOO



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## FROM THE GRAPE

### Bubbles

add small/large carafe of orange or grapefruit juice – \$4/\$7

Canella Prosecco Brut – IT	GL / BTL	\$9 / \$40
Taittinger Brut La Francaise Champagne – FR		\$110
CalaRosa Brut Rosé – IT		\$130
Ferghettina Brut Rosé Franciacorta – IT		\$130
Veuve Clicquot Brut Champagne NV – FR		\$130

### Whites

Corte del Sole Soave – IT	\$12 / \$55
The Crossing Sauvignon Blanc – Marlborough, NZ	\$13 / \$60
DeLoach Chardonnay – Sonoma, CA	\$13 / \$62
Jankara Vermentino di Gallura – IT	\$14 / \$65
Oregon Territory Pinot Gris – Umpqua Valley, OR	\$15 / \$70
Louis Latour Mâcon-Villages “Chameroy” – FR	\$16 / \$72
Coste Mancini Pecorino – IT	\$65
Flowers Chardonnay – Sonoma, CA	\$90

### Domestic Reds

Smith & Hook Cabernet Sauvignon – Central Coast, CA	\$15 / \$68
DeLoach Pinot Noir – Sonoma, CA	\$15 / \$70
High on the Hog Red Blend – Paso Robles, CA	\$14 / \$60
Raymond R Collection Cabernet Sauvignon – Napa, CA	\$16 / \$70
Belle Glos Pinot Noir – Santa Maria Valley, CA	\$22 / \$90
Oregon Territory Tempranillo – Umpqua Valley, OR	\$65
Paul O’Brien Pinot Noir – Willamette Valley, OR	\$82
The Prisoner Red Blend – Napa, CA	\$95
Caymus Cabernet Sauvignon – Napa, CA	\$160
Silver Oak Cabernet Sauvignon – Alexander Valley, CA	\$195

### International Reds

Gaucho Malbec – Uco Valley, AR	\$15 / \$70
Montepulciano, Terre dei Nobili – IT	\$17 / \$80
Château Gazin Rocquencourt, Pessac-Leognan – FR	\$105
Sant’ Elena Tato - Friuli Isonzo – IT	\$125
Filetta di Lamole Chianti Classico – Osonzo, IT	\$145
Brigaldara Cavola Amarone – IT	\$175

## BRUNCH COCKTAILS

### Main Street Mimosa – \$12

Orange, Prosecco

### Carla’s Bellini – \$12

White Peach, Lemon, Prosecco

### Prosecco Spritz – \$14

Choice of Aperol, Campari, Domaine de Canton, Lillet Blanc, or St. Germain

### Strawberry 75 – \$14

Gin, Strawberry, Lemon, Prosecco

### Bee’s Knees – \$15

Gin, Honey, Lemon

### Corpse Reviver #2 – \$14

Gin, Lillet Blanc, Curaçao, Lemon, Absinthe Spritz

### City Bird – \$16

Vodka, Aperol, Maraschino Liqueur, Pineapple

### Espresso Martini – \$13

Vodka, Espresso, Coffee Liqueur

### Teatro-rita – \$12

Tequila, Curaçao, Lime, Grenadine

### Colomba Paloma – \$13

Tequila, Grapefruit Liqueur, Lime, Soda

### Hemingway Daiquiri – \$12

Light Rum, Maraschino Liqueur, Grapefruit, Lime

### Mary Pickford – \$15

Dark Rum, Pineapple, Maraschino Liqueur, Grenadine

### Irish Coffee – \$12

Irish Whiskey, Coffee

### Milk Punch – \$14

Bourbon, Dark Rum, Milk, Vanilla

## CARLA PELLEGRINO

### Culinary Director

Award winning Chef Carla Pellegrino, once Carla Madeira, was born in Rio de Janeiro to a Portuguese father and a second-generation Italian mother. At the age of ten, Pellegrino was cooking daily, helping run her mother’s catering business. At age 16, she moved to Liguria, Italy, and in 1997 she traveled to the United States, where she attended the French Culinary Institute in NYC, and graduated with honors. In May 2000, she and Frank Pellegrino Jr. established Baldoria Restaurant on 8th Avenue and Broadway, and in 2006, she led the culinary team at Rao’s Las Vegas as the opening executive chef. She went on to create other successful concepts including Bratalian, Bacio by Carla, Meatball Spot, and Touché Miami. Chef Carla has been featured on Top Chef 10, The Today Show, CBS Morning, Fox News National, Throwdown! with Bobby Flay Christmas Special (which she won), Food & Wine, Bon Appetite, Beat Bobby Flay and other national and local news outlets.