



APPETIZERS

Charcuterie Board – \$21

Parma prosciutto, soppressata, Genoa salami, Brie, Parmesan, blue cheese, Marcona almonds, Tabasco jelly, honeycomb, cornichons, Dijon mustard, seedless green grapes, EVOO crostini

Chef Carla's Meatballs (2) – \$12

5 oz beef, veal, & pork meatballs, pecorino, marinara sauce

Crispy Calamari – \$18

Golden Mexican calamari, spicy marinara sauce

Charred Octopus – \$21

Braised and grilled Spanish octopus, spicy bravas Dutch potatoes, balsamic-glazed cippolini onions, fava bean purée

Candied Pork Belly Bites – \$15

Spicy braised & candied pork belly, orange glaze, green onions

Zucchini Chips – \$12

Italian-style baked zucchini, feta cheese dip, marinara sauce

Bread Basket – \$4

Ciabatta, truffle mascarpone, hot cherry pepper EVOO

SOUPS & SALADS

Potato & Leek Soup – \$10

Russet potato, leek, butter croutons, watercress, cream

Teatro Salad – \$16

Oven-roasted red & yellow beets, cantaloupe, watercress, goat cheese, citronette dressing

Neapolitan Caprese Salad – \$17

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

Mediterranean Salad – \$16

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

Caesar Salad – \$16

Romaine hearts, shaved Parmesan, ciabatta crostini, Caesar dressing

Salad Modifications

Chicken – \$7

Salmon – \$9

Jumbo Shrimp – \$9

Anchovies – \$4





ENTRÉES

Penne Vodka – \$23

Penne rigate, Italian prosciutto, fresh tomato, vodka cream sauce

Linguine Marinara – \$19

Italian linguine, marinara sauce

Rigatoni Bolognese – \$28

Italian rigatoni, slow-cooked beef, veal, and pork bolognese sauce,
Burgundy wine, San Marzano tomatoes

Tortellini with Ham & Peas – \$19

Parmesan, ricotta, & mozzarella filled tortellini, Italian ham,
English peas, light cream sauce

Pasta Modifications

Chicken – \$7 Salmon – \$9 Jumbo Shrimp – \$9 Meatball – \$6

Chicken Parmesan – \$26

Breaded & pan-fried chicken breast, Parmesan, mozzarella,
linguine, marinara sauce

Salmon Harissa – \$26

Pan-seared crispy skin salmon, black beluga lentils, spicy Moroccan Harissa sauce

Halibut Meunière – \$38

Oven-roasted halibut, sautéed asparagus, cauliflower purée,
bacon bits, meunière sauce

Lamb Lollipops – \$38

Australian lamb rack (4), couscous, sautéed broccolini,
port wine reduction, mint sauce

Berkshire Pork Chop – \$32

Pan-seared pork chop, sweet & hot cherry peppers, mashed potatoes

Baseball Top Sirloin – \$34

9 oz Prime top sirloin cap, mignonette & cognac sauce, watercress,
beefsteak tomato, french fries

New York Strip – \$39

16 oz certified Angus strip steak, watercress, beefsteak tomato

Meatball Parmesan Hero – \$18

Chef's meatballs, marinara, Parmesan, mozzarella cheese, zucchini chips

Teatro Burger – \$18

8 oz Angus beef patty, brioche bun, lettuce, tomato, onion, dill pickle, mixed greens
Choice of cheddar or Swiss cheese
Choice of french or sweet potato fries





SIDES

Sautéed Champignon Mushrooms – \$11

Sautéed Spinach – \$11

Fried Polenta & Shaved Parmesan – \$11

Rosemary Roasted Potatoes – \$11

Mashed Potatoes – \$11

Sweet Potato Fries – \$11

Truffle Fries – \$11

DESSERTS

New York Style Cheesecake – \$12

Fresh mixed berry compote, raspberry coulis

Crème Brûlée – \$12

French vanilla custard, brown sugar crust, crème Chantilly, fresh berries

Tiramisu – \$12

Coffee, sabayon, Irish cream charlotte, shaved chocolate

Chocolate Lava Cake – \$12

Caramelized walnuts, crème Chantilly, chocolate sauce, pistachio gelato

Mixed Berries & Gelato – \$12

French vanilla gelato, Cabernet Sauvignon marinated mixed berries

Italian Gelato (2 Scoops) – \$12

French Vanilla, Chocolate, Salted Caramel, Pistachio

Italian Sorbet (2 Scoops) – \$12

Strawberry, Lemon, Mango, Raspberry, Coconut

DESSERT WINES

Fonseca Bin No. 27 Reserve Porto – \$8

Taylor Fladgate 10 Year Old Tawny Porto – \$11

Taylor Fladgate 20 Year Old Tawny Porto – \$14



CHEF 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.



COCKTAILS

Teatro-rita – \$12

Tequila, Orange Liqueur, Lime, Grenadine

Margherita Italiana – \$14

Tequila, Amaretto, Lime

Colomba Paloma – \$13

Tequila, Grapefruit Liqueur, Lime, Soda

French Martini – \$13

Vodka, Raspberry Liqueur, Pineapple

Espresso Martini – \$12

Vodka, Espresso, Coffee Liqueur

Hemingway Daiquiri – \$14

Light Rum, Maraschino Liqueur, Grapefruit, Lime

Bee's Knees – \$15

Gin, Local Honey, Lemon

Strawberry 75 – \$14

Gin, Strawberry, Lemon, Prosecco

Aviation – \$14

Gin, Maraschino Liqueur, Crème de Violette, Lemon

Last Word – \$17

Gin, Green Chartreuse, Maraschino Liqueur, Lime

Vesper – \$17

Gin, Vodka, Lillet Blanc

Corpse Reviver #2 – \$14

Gin, Lillet Blanc, Orange Liqueur, Lemon, Absinthe Spritz

Blackberry Rye Smash – \$15

Rye Whiskey, Blackberry, Lemon, Simple

Sazerac – \$12

Rye Whiskey, Peychaud's Bitters, Simple, Absinthe Spritz

Old Fashioned – \$13

Bourbon, Angostura Bitters, Orange Bitters, Demerara

Ask us to smoke it!

Paper Plane – \$15

Bourbon, Amaro, Aperol, Lemon





WINE

Bubbles

	GL / BTL
Canella Prosecco Brut – IT	\$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
Cavola Amarone – IT	\$175

