

# TEATRO RESTAURANT

\$52

choose 1 appetizer & 1 entrée or 1 entrée & 1 dessert

## Appeti-zer S



### STEAK CARPACCIO

espresso-rubbed angus steak, tonnato sauce, preserved lemon vinaigrette, shaved radish, crispy capers, mustard greens *(gf)*

### "TEATRO" COBB SALAD

gem lettuce, frisée, avocado, tomato, chopped egg, crispy bacon, blue cheese, pulled chicken, dijon vinaigrette *(d, gf)*

### KALE & BRUSSELS CAESAR

shaved kale & brussels sprouts, heirloom tomato, brown butter toasted panko, caesar vinaigrette, shaved pecorino

### HUEVOS ROTOS

house made crispy potato chips, truffled cheddar foam, sliced jamon iberico, fried egg *(d, gf)*

### SMOKED SALMON DIP

smoked salmon spread, salmon roe, pickled shallot, dill, house made kettle chips *(d, gf)*

### SHRIMP COCKTAIL

white wine poached shrimp, shaved baby vegetable, cocktail sauce, lemon *(sf, gf)*

### TUNA TARTARE

white miso dressing, pickled shallots & radish, nori crisp, micro herbs & blossoms *(gf)*

## Sides



**PILE HIGH FRIES \$12**  
parmesan herb, truffle aioli *(d, gf, v)*

**CRISPY LOADED POTATO \$16**  
crème fraiche, aged cheddar, chives, caviar, crispy speck *(d, gf, v)*

**SHRIMP SCAMPI \$13**  
jumbo shrimp, white wine garlic sauce *(sf, gf)*

**ROASTED CARROTS \$9**  
heirloom carrots, orange & pomegranate glaze, toasted pistachios *(v,n, gf)*

**ROASTED BRUSSELS SPROUTS \$9**  
orange & pomegranate glaze, aleppo pepper, roasted pistachios *(v,n, gf)*

## Entrées



### TEATRO CRISPY LASAGNA

italian sausage & angus beef bolognese, smoked mozzarella bechamel, pecorino, spicy arrabbiata sauce

### SPRING PEA RISOTTO

pecorino romano, pea puree, crispy Nueske bacon, english peas, snow peas, garlic shrimp *(sf, gf)*

### SOUTHERN BRICK CHICKEN

roasted chicken breast, roasted heirloom tomatoes, creamed roasted corn, cornbread & pork rind "dust"

### PAN-SEARED SALMON

whole grain mustard beurre blanc, sauteed kale & quinoa, english peas, maple, beldi olives, mustard greens *(gf)*

### STEAK & POTATO

grilled hanger steak, garlic and herb butternutcrispy loaded potato, topped with caviar *(d, gf)*  
12oz. ny strip steak enhancement + \$15.00

### LAMB OSSO BUCCO

stonefruit braised lamb, orange & pomegranate glazed carrots, charred green onion & mint gremolata, toasted pistachios *(n, gf)*  
+\$5 supplement

### MUSHROOM BOLOGNESE CHIOCHIOLE PASTA

roasted mushroom bolognese, spicy arrabbiata sauce, pecorino



## Dessert

**FRENCH DOUGHNUT**  
warm housemade yeast doughnuts, vanilla sugar, dulce de leche

**STRAWBERRY SHORTCAKE**  
cane sugar crusted biscuit crumble, kaffir lime sugared strawberries, whipped sweet cream, dried strawberries

**KEY LIME MERINGUE TART**  
florida key lime custard, fall spiced cracker crust, burnt swiss meringue *(d, v)*

**DOUBLE CHOCOLATE GELATO**  
cocoa nibs, whipped sweet cream *(gf)*

**SEASONAL SORBET**  
ask for daily flavors

# Signature Cocktails

\$20

## THE OVATION

bacardi oak-heart, lime, orange, egg white, cinnamon

## ESPRESSO MARTINI

grey goose vodka | bailey's irish cream | fresh espresso  
casadores café | sea salt

## PALOMA MORADA

patron reposado tequila | velvet falernum | lime juice  
monin ruby red grapefruit syrup | fresh grapefruit juice  
pea flower tea

## LEMON DROP

bombay sapphire gin | meletti lemoncello | lemon juice  
simple syrup

## THE CUE

dewars, creme de cassis, lemon, blackberries

# Wine

## SPARKLING & CHAMPAGNE

Cremant Brut An 825 Blanc, <i>gb</i>	\$20	\$50
Blanc de Blanc Code Rouge, <i>gb</i>	\$25	\$75
Ballerine Brut Etoile Rose, <i>gb</i>	\$30	\$100

## WHITE

Change Sauvignon Blanc, <i>gb</i> <i>house white</i>	\$14	\$50
Castellum Sauvignon Blanc, <i>gb</i>	\$18	\$55
Chateau l'Hospitalet Blanc Gran, <i>gb, chardonnay, viognier</i>	\$20	\$75
Cigalus Blanc, <i>gb</i>	\$22	\$100
Far Niente, <i>chardonnay</i>		\$120

## ROSÉ

Grenache Organic	\$16	\$55
Source of Joy, <i>gb</i>		

## RED

Change Merlot, <i>gb, house red</i>	\$14	\$50
Cahors Malbec Heritage, <i>gb</i>	\$18	\$55
Chateau l'Hospitalet Grand Vin, <i>gb, syrah, grenache</i>	\$20	\$75
Cigalus Rouge, <i>gb, cabernet sauvignon</i>	\$25	\$100
Corbieres La Forge, <i>gb, syrah</i>		\$120



# Beers \$12



- stella artois
- la rubia
- funky buddha floridian
- local ipa

# Sodas & Juices



- coke
- coke zero
- sprite
- ginger ale
- club soda
- tonic
- orange juice
- grapefruit
- cranberry
- apple
- pineapple

## WATER \$6

- 1 liter panna still
- 1 liter san pellegrino

## ICED TEA \$6

- traditional

## HOT TEA \$6

- english breakfast
- china green jade
- lemon chamomile
- blood orange hibiscus
- mediterranean mint

# Coffee



- ESPRESSO colada \$3
- MACCHIATO cortadito \$4

- AMERICANO iced coffee \$5

- CAPPUCCINO latte \$6



# Allergens

- GF - gluten free
- N - contains nuts
- D - contains dairy
- V - vegetarian
- VG - vegan
- SF - contains shellfish