

# OSTERIA DEL TEATRO



## Dining menu

### Salads & Cold Appetizers

Caesar Salad w/croutons-----	\$15
Insalata "Patria" (GF) ----- Radicchio, endive, arugula, romaine and tomatoes, tossed with our balsamic vinaigrette	\$12
Insalata di Cuori di Palm (GF) ----- Hearts of palm salad with Belgian endive, tomatoes, shaved Parmigiano and lemon dressing	\$14
Insalata di Rucola e Portobello (GF) ----- Arugula and roasted Portobello with shavings of parmigano and lemon vinaigrette	\$15
Insalata di Spinaci----- Baby spinach leaves with goat cheese, croutons and a walnut vinaigrette	\$16
*Carpaccio alla Rucola (GF) ----- Thinly sliced tenderloin of beef over a bed of arugula, topped with shavings of parmesan, fried capers, lemon and extra virgin dressing	\$19
Mozzarella di Bufala al Basilico (GF) ----- Imported bufala mozzarella served with ripe tomatoes, arugula, sun-dried tomatoes and basil	\$20

Fotomodella (GF) ----- \$20  
Prosciutto di Parma, Imported Bufala mozzarella and homemade roasted peppers with basil, capers and anchovies

Burrata (GF) ----- \$22  
Fresh Local Made Burrata cheese with cherry tomatoes and Basil

\*Tartara di Tonno (GF) ----- MP  
Tartare of Wild Ahi tuna with capers, shallots, fresh herbs, lemon, mustard and Extra Virgin Olive Oil

## Soups & Hot Appetizers

Minestrone alla Rustica (GF) ----- \$12  
Our classic northern Italian Soup, Not Vegetarian

Pasta e Fagioli ----- \$12  
Thick and hearty, white and rusty, Tuscan Cannellini bean soup with "ditalini" pasta, Not Vegetarian

Timballo di Melanzane alla Parmigiana ----- \$16  
Eggplant parmigiana with zucchini

Panino di Portobello (GF) ----- \$16  
Grilled Portobello, topped with fontina and a brandy peppercorn sauce over a bed of arugula

Crespelle alla moda di Firenze ----- \$16  
Thin spinach crepes stuffed with ricotta cheese and spinach au gratin

Asparagi al Gorgonzola (GF) ----- \$18  
Poached asparagus served with grilled polenta and a Gorgonzola cheese fondue

Mozzarella di Bufala Fritta ----- \$18  
Fried bufala mozzarella in a tangy Lemon Radicchio sauce or Marinara sauce

Funghi alla Piastra con Rucola (GF) ----- \$17  
Fresh wild mushrooms marinated in olive oil, garlic and marjoram then grilled and served on arugula

Polenta al Funghetto (GF) ----- \$20  
Mixed wild mushrooms sautéed with fresh herbs and white wine over polenta

Zuppa di Pesce (GF) ----- \$28  
Mediterranean style fish soup with mixed seafood, fresh herbs and

## Traditional Pastas

\*\*Capellini d'Angelo al Pomodoro e Basilico ----- \$18  
Angel hair in a fresh basil and tomato sauce.

\*\*Rigatoni Amatriciana ----- \$20  
With a fresh tomato sauce made with herbs and pancetta.

\*\*Penne alla Vodka ----- \$20  
With fillets of fresh tomatoes, shallots, cream and vodka.

\*\*Fettuccine alla Carbonara ----- \$20  
Homemade fettuccine tossed with cream, parmesan cheese with pancetta.

\*\*Spaghetti Puttanesca ----- \$20  
With olives, capers, anchovies, garlic, oregano, olive oil and tomato sauce.

Agnolotti al Pesto ----- \$21  
Homemade pasta stuffed with ricotta and spinach then topped with a creamy pesto sauce.

\*\*Paglia e Fieno Boscaiola ----- \$21  
Homemade green and egg noodles with fresh mushrooms, garlic, tomatoes and basil.

\*\*Linguine alla Vongole ----- \$25  
Linguine with clams, olive oil, garlic, basil and fresh tomatoes.

\*\*Rigatoni Polpette ----- \$30  
3 Handmade Polpette Meatballs with Rigatoni, fresh tomato sauce, rosemary, herbs and pancetta.  
Topped with a dollop of Ricotta Cheese. (HAS BACON)

## Specialty Pastas

Casonsei alla Bergamasca ----- \$29  
Handmade Candy shaped ravioli with roasted veal stuffing, Parmesan cheese and crispy pancetta  
in a brown butter sage sauce.

<b>**Spaghetti alla Dino</b> -----	<b>\$32</b>
Spaghetti sautéed with Wild caught chunks of shrimp from Gulf of Mexico, Olive oil and garlic, Sundried tomatoes and crushed red peppers.	
<b>**Pappardelle ai Granchi</b> -----	<b>\$32</b>
Homemade pappardelle sautéed with crabmeat in a light creamy pink vodka sauce.	
<b>**Saporite</b> -----	<b>\$32</b>
Linguine sautéed with Wild caught chunks of shrimp from Gulf Mexico, yellow and red roasted peppers, capers, tomatoes, kalamata olives and anchovies.	
<b>**Taglierini neri con Polpa di Granchio al Curry</b> -----	<b>\$32</b>
Homemade Black squid ink linguine with Jumbo Lump Crabmeat in a curry sauce.	
<b>Ravioli Di Pesce</b> -----	<b>\$30</b>
Handmade Black squid ink ravioli stuffed with white fish and crabmeat in a light creamy pink lobster sauce.	
<b>**Fettuccine con Gamberoni in salsa di Aragosta</b> -----	<b>\$38</b>
Homemade Fettuccine with Jumbo Tiger Shrimp in a pink and creamy lobster sauce.	
<b>**Taglierini neri con Frutti di Mare in Zafferano</b> -----	<b>\$38</b>
Homemade Black squid ink linguine with seafood in a saffron cream sauce.	

## Meats & Poultry

<b>Suprema di Pollo "Dino" (GF)</b> -----	<b>\$30</b>
Grilled Free-Range chicken breast, fanned out and served with Kalamata Olives, capers, garlic, fresh tomatoes and herbs (No Antibiotics or Growth Hormones)	
<b>Pollo allo Champagne</b> -----	<b>\$30</b>
Pan-seared Free-Range chicken breast with sun-dried tomatoes and shallots in a creamy champagne sauce (No Antibiotics or Growth Hormones)	
<b>Pollo alla Parmigiana</b> -----	<b>\$36</b>
Breaded Free-Range chicken breast covered with marinara sauce, parmesan cheese and Bufala Mozzarella, then baked (No Antibiotics or Growth Hormones)	
<b>Vitello Pizzaiola</b> -----	<b>\$38</b>
Veal Scaloppini with tomatoes, Kalamata Olives, capers, oregano and garlic	
<b>Vitello alla Francese</b> -----	<b>\$38</b>
Egg battered Veal Scaloppini with a lemon caper sauce	

Vitello al Madeira ----- \$38  
Veal Scaloppini with Madeira wine and wild mushrooms

Vitello alla Parmigiana ----- \$40  
Breaded Veal Scaloppini covered with marinara sauce, bufala mozzarella and Parmesan cheese and then baked

\*Battuta di Manzo ----- \$44  
Black Angus Filet Mignon sliced first into 3 medallions then grilled and served with a Barolo wine sauce.

## Fish

\*Salmone alla Panna e Arugola (GF) ----- \$38  
Wild Alaskan Salmon with arugola, cream and white wine(Contains Shellfish)

Snapper alla Francese ----- \$40  
Filet of Locally Caught Red Snapper, lightly egg battered and sautéed in white wine, lemon and capers

\*Tonno al Rosmarino ----- MP  
Wild Ahi tuna loin marinated, grilled and served with a shiitake mushroom, lemon- rosemary sauce

## Dessert

\*Your selection from our daily display of homemade desserts | From \$12 to \$18  
(\*Our Tiramisu is made with raw eggs).

## Vini della Casa - House Wines

White Zinfandel, Blush, Buehler, California \$9 (Glass) | \$36 (Bottle)

Bianco- Trebbiano d'Abruzzo, Santa Marina \$9 (Glass)

Rosso- Montepulciano d'Abruzzo, Zonin \$9 (Glass)

## Beverages

San Benedetto (non-carbonated) Mineral Water	\$10
San Benedetto Sparkling Mineral Water	\$10
Soda	\$5
Domestic and Imported beer	\$8
Café Espresso	\$5
Cappuccino	\$7
American Coffee...(regular or decaf)	\$5
Hot Tea	\$5

## Dessert Wine & Ports

Tokaji Oremus, Aszu 5 Puttonyos, Hungry	\$25 (Glass)   \$128 (Bottle)
Late Harvest Moscadello, Florus, Banfi, Italy	\$15 (Glass)   \$75 (Bottle)
Ruby Port, Taylor Fladgate LBV, Portugal	\$12 (Glass)
Tawny Port, Smith Woodhouse 10yrs, Portugal	\$15 (Glass)

(G.F.): Gluten Free

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

\*\* Can be made with Gluten Free Penne for additional \$2

18% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK

1200 Collins Avenue, Miami Beach, FL 33139 | Reservations: 305.538.7850