



## THEATRE MENU EXPERIENCE

### Exclusive Specials

Mediterranean Red Prawn <sup>(*)</sup>	12€	Calvisius Royale Caviar	30g/140€
Sicilian Scampi <sup>(*)</sup>	12€	Calvisius Da Royale Caviar	50g/170€
Gillardeau Oyster	7€		

*(not included in the set menu)*

### Welcome Drink

Bellavista "Teatro alla Scala" Franciacorta Brut DOCG

### Starters

- Seared amberjack with eggplant caviar and crispy bread 🍴
- Beef carpaccio with asparagus and hollandaise sauce 🍴
- Veal cheek with mashed potatoes and black truffle 🍴
- Cream of asparagus soup with stracciatella and green oil 🍴

### Mains

- Saffron risotto in the traditional milanese style
- Prawn ravioli with wild herb cream and mullet bottarga 🍴
- Veal ossobuco with mashed potatoes 🍴
- Cod fillet with pea hummus and crispy vegetables 🍴

### Sides

Roasted potatoes	9€	Rocket and cherry tomato salad	7€
Sautéed artichokes 🍴	9€	Truffle-Scented Mashed Potatoes	13€
Sautéed spinach with butter	9€	<i>(Not included in the fixed menu)</i>	

### Desserts

- Tartlet with fruit and custard cream 🍴 | Tiramisù 🍴
- "Valentina" with anise, apricot and coconut 🍴

**2 courses 80€ | 3 courses 90€**

*The price includes cover charge, water and welcome drink.*

\* Frozen / frozen products at origin.

🍴 Dear Customer, in order to guarantee the highest quality and food safety standards, the semi-finished products used in the preparation of our dishes are made from fresh raw materials processed by the Savini Group. These semi-finished products may be blast chilled to -18°C, as required by the HACCP Plan in accordance with EC Regulation 852/2004. Fish products, whether raw or practically raw, are subjected to rapid freezing for hygienic and safety reasons, in compliance with EC Regulation 853/2004. Our staff will be happy to provide any further information regarding the nature and origin of the raw materials used. Furthermore, we invite our customers to inform us of any need to consume allergen-free foods, the relevant documentation is always available for consultation.