

THEATRE MENU EXPERIENCE

Exclusive Specials

Mediterranean Red Prawn ^(*)	14€	Caviar Calvisius T. Royal	30g/150€
Scampi ^(*)	15€	Caviar Calvisius T. Royal	50g/180€
Gillardeau Oyster	9€		

(not included in the set menu)

Welcome Drink

Bellavista "Teatro alla Scala" Franciacorta Brut DOCG

Starters

- Tuna tataki with beetroot cream, salmon roe and stracciatella 🍴
- Beef carpaccio with pumpkin chutney, hot honey and crispy bread 🍴
- Veal Cheek with mashed potatoes and black truffle 🍴
- Pumpkin Velouté with amaretti crumble and thyme oil 🍴

Mains

- Saffron risotto milanese style
- Prawn ravioli with bisque and candied lemon 🍴
- Veal ossobuco with mashed potatoes 🍴
- Meagre fillet with roasted cauliflower, liquorice and truffle 🍴

Sides

Roasted potatoes	9€	Mixed salad with cherry tomatoes	7€
Sautéed artichokes 🍴	9€	Mashed potatoes	13€
Spinach with butter	9€	with seasonal truffle	

(Not included in the fixed menu)

Desserts

- Tartlet with fruit and custard cream 🍴 | Tiramisù 🍴
- LA DEA.. Donizetti cake with pumpkin, amaretti and nutmeg 🍴

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.