

# **Teatro Goldoni**

## **Antipasti Freddi**

### ***Carpaccio Branzino affumicato\****

*Four minute apple wood smoked Branzino fish carpaccio citrus bits dressing, spring onions, porcini mushrooms, pea shoots micros and roasted garlic slices*

**16**

### ***Nuovo vitello tonnato***

*Cold slices of poached veal rolled with tuna sauce, served in a box with sliced caper berries, tuna bottarga, fresh mache salad, lemon scent, olive oil and cracked black pepper*

**13**

### ***Sushi Italiano di prosciutto e caprino***

*Italian style sushi rolls wrapped in Parma prosciutto with crispy asparagus, mushrooms marinated goat cheese and served with ginger like pickled carrots, Italian frisee balsamic dipping dressing*

**14**

### ***Composta di melanzane e Pomodoro***

*Roasted eggplant, farm raised goat cheese, organic yellow and red tomato terrine with Sicilian extra virgin olive oil, cracked black peppercorns crystallized salt, basil gelatin*

**13**

### ***Salame di polpo***

*Thin slices of braised octopus dressed with citrus oil and a crispy salad of fresh fennel and mache, pearled red and yellow beets, pink grapefruit and crispy garlic chips*

**13**

### ***Striscia di mozzarella di bufala***

*Deconstructed buffalo mozzarella with cherry tomatoes mix, black olives, crispy capers, micro basil, balsamic vinegar gelatin cubes, extra virgin olive oil*

**12**

### ***Cornetti di pesce marinato assortiti\****

*Four seafood cones on ice cream tray*

- Tuna green olives capers spring onion
- Salmon fennel, spring onions sour cream caviar
- Scallops red and yellow peppers chives roasted garlic
- -Branzino, porcini, oranges scallions

**16**

## **Antipasti Caldi**

### ***Polpo arrosto alla polenta cruda***

*Butter roasted fresh baby octopus from Italy, served over sweet raw polenta sauce with fried Sicilian capers, crispy basil, polenta crackers and spicy orange caramel*

**13**

### ***Fiori di zucca tempura ripieni***

*Fresh stuffed zucchini blossoms with ricotta cheese and black truffles, fried in a light tempura batter and served with a ragu' of fava beans, chiodini mushrooms and Port wine braised veal cheeks*

**14**

## **Insalate**

### ***Insalata di carciofo arrosto e peperoni***

*Roasted artichoke heart salad with roasted bell peppers carpaccio, caperberries, black olives dressing and artichoke chips*

14

### ***Insalata di biette e caprino***

*Roasted yellow and red beets salad with Pennsylvania goat cheese, fresh mache greens and orange/citrus dressing with artichoke chips*

13

### ***Insalata di anguria grigliata e finocchio***

*Grilled watermelon and fennel salad with toasted almonds, garden cherry yellow tomatoes and charred spring onions with Piedmontese Castelmagno cheese*

13

### ***Insalata di Ratatouille ricomposta***

*Deconstructed zucchini pearled onions, potatoes, tomatoes and eggplants Ratatouille salad served with toasted black olives bread croutons, a dressing of lemon sugar and mint over roasted bell peppers and mix micro greens*

11

## **Zuppe**

### ***Variazione della pappa al pomodoro***

*Summer variation of Tuscan style tomato and bread soup, cherry tomatoes mix, roasted jumbo shrimp, crispy basil, garlic chips and extra virgin olive oil pipette in a glass vase with focaccia croutons*

12

### ***Zuppa fredda di melone verde***

*Chilled summer soup of honeydew melon with sour cream and spicy Sicilian peperoncino gelatin*

*And served with a parfait of sour cream and crispy leeks*

11

## **Paste e Risotti**

### ***Risotto Aragosta al ragu di ciliegino***

*Italian rice with Maine lobster and a ragu` of mix garden cherry tomatoes*

35

### ***Risotto con funghi misti***

*Italian rice with fresh mix mushrooms, tomato fillets and tempura like stuffed zucchini Blossoms with fava beans puree*

32

### ***Taglierini all'uovo al ragu dianatra***

*Egg yolk taglierini pasta Piedmontese style with a ragu` of Hudson Valley duck with mix vegetables and its natural juices served with crispy sweet Vidalia onions chips*

26

### ***Pasta da stampa e tonno scottato***

*Lithograph style saffron pasta with slices of seared spiced tuna loin and a sauce of cherry tomatoes, Sicilian green olives, capers, roasted artichokes hearts, basil and extra virgin olive oil*

28

### ***Garganelli ai piselli e pancetta***

*Garganelli pasta with a ragu of spring peas, roasted pancetta and Parma prosciutto, shaves of ricotta salata cheese and braised veal cheeks*

24

***Reginette di mozzarella di bufala affumicata***

*Reginette stuffed with buffalo and smoked mozzarella, porcini mushrooms, mascarpone cheese*

*Sauce and a ragu' of diced baby green asparagus, candied cherry tomatoes, summer black truffles*

27

***Gnocchi di patate alla purea di peperone rosso\****

*Potato gnocchi in a puree of roasted red peppers, roasted garlic and a ragu of stewed calamari*

*with fresh fennel, crispy basil and tuna bottarga*

22

***Linguine alle molecche e pomodoro***

*Linguine with roasted jumbo soft shell crabs and a marinate of fresh fillets of raw spicy tomatoes*

27

***Pansotti di basilico alle melanzane e toma***

*Basil Pansotti pasta stuffed with a ragu' of roasted eggplants and served over a fondue of creamy fresh Piedmontese tomino cheese and a caviar of marinated fresh fillets of tomatoes*

22

**Pesci**

***Branzino intero al forno***

*Roasted whole Branzino with a skewer of sour cipollotti, cherry tomatoes, roasted pancetta, zucchini and a ragu of roasted potatoes.*

39

***Tonno in crosta con carciofi\****

*Seared Ahi tuna with a black pepper and anise dust and served over a ragu of artichoke hearts, black olives and tempura style zucchini blossoms stuffed with a foam of sweet fava beans*

36

***Dentice in padella***

*Pan seared filet of Snapper marinated with fresh thyme and served with a sauce of light mustard, oven roasted fresh porcini mushrooms, micro pea shoots salad and Merlot wine caramel sauce*

37

***Branzino del Cile al finocchio***

*Baked Chilean sea bass fillet with fennel, anise star, wild fennel sticks, micro basil and saffron broth*

38

**Carni**

***Costoletta di vitello grigliata***

*Grilled chop of rack of veal served with an orange and mascarpone Cheese sauce served with a*

*ragu of cipollotti, chantarelles and porcini mushrooms, fresh rosemary*

44

***Faraona ripiena di prosciutto e carciofi***

*Roasted rolls of guinea hen, prosciutto and roasted artichokes, sweet corn, fresh figs and mascarpone sauce, roasted pancetta with shaves of summer black truffles*

36

***Carre di agnello arrosto\****

*Roasted rack of lamb in bread crust and fresh thyme over a ragu' of roasted mix bell peppers with sweet garlic, roasted pearled potatoes and black olives, and a sauce of charcoal rosemary*

**38**

***Fracosta di manzo con condimenti\****

*Grilled aged and marinated rib eye steak on the bone with garlic and rosemary. Served with stewed cannellini beans Tuscan style, potato lasagna with gruviera cheese, port wine, roasted sweet breads*

*In fennel pollen.*

**44**

***Dalla Friggitrice***

*Assortment of crispy oysters, scallops, shrimp, calamari, crispy red pepper and zucchini*

**34**

*Calamari 19 Shrimp 24 Oysters 21 Sea Scallops 23*

***Retro Trattoria***

***Mozzarella and tomato "Caprese"***

*with basil and balsamic vinegar and oil dressing*

**14**

***Insalata Romana***

*served in a bread ring crust with traditional dressing and shaves of parmesan cheese*

**13**

***Linguine all'aragosta***

*spicy cherry tomato ragu, fresh basil, and extra virgin olive oil*

**36**

***Rigatoni with homemade sausage***

*broccoli and fresh tomato sauce*

**24**

***Pan seared sea scallops***

*sautéed corn and black trumpet mushrooms served with porcini sauce*

**30**

***Traditional old-style chicken breast "Parmigiana"***

*tomato sauce and mozzarella cheese*

**29**

*\*menu items so marked may contain raw or undercooked components.*

***Teatro Goldoni***

***Teatro Goldoni boasts one of the largest dining venues in D.C., with 2,700 square feet of semi-private and private space for any event.***

***Chef 's Table***

***Exceptional cuisine is the underlying theme that drives this restaurant, and our Executive Chef, Enzo Fargione, is the force behind it all. Ideal for intimate lunches and/or dinners that are also fun and interactive, an experience at our chef's table is something everyone must try! Please call (202)955-9494 for details and reservations.***