



THE BACKSTAGE MENU

of Luigi al Teatro • 5:00 pm until closing

Oysters - 3 pcs for 8
chef's selection, condiments • \$2 ea addtl pc

Hakata Caviar - 12
with traditional condiments

Steamed Mussels - 12
with grilled country bread


Fritto - 12
lightly fried mixed seafood and vegetables
• vegetarian version available

Terrazza Toast - 10
tomato, mozzarella, spicy salami


Grilled Calamari - 12
calamari, spicy sautéed spinach


Skirt Steak - 12
with arugula

**Buttermilk Fried
Organic Chicken** - 12

 **Hummus** - 8
garbanzo purée, marinated tomato

 **Today's Vegetarian Soup** - 7
please ask your server

 **Farro** - 8
spelt, mixed greens, cherry tomato,
pecorino cheese

 **Burrata** - 9
roasted peppers, balsamic

 **Baby Gem Salad** - 8
orange bourbon vinaigrette, gorgonzola,
candied walnuts

 **Vegetarian Pasta of the Day** - 12
please ask your server • gluten-free add \$3

Luigi al Teatro Signature Dishes

by Luigi Fineo

Cannolo di Tonno - 10
big eye tuna, avocado,
mango, pepperoncino

Ricciola Marinata - 12
amberjack, espelete pepper,
smoked trout roe, egg yolk

Polipo alla Griglia - 10
grilled spanish octopus, cireale chickpea,
green olives, toy box tomato

Gnudi di Ricotta - 19
ricotta dumpling, shellfish medley,
scallops, scampi

Lasagna di Mare - 18
handkerchief spinach pasta,
seafood ragout, sage

Tartara di Manzo - 19
kiwami beef tartar, salmon ikura,
wasabi, chive



THE BACKSTAGE MENU

of Luigi al Teatro • 5:00 pm until closing

COCKTAILS

Venetian Spritz - 9

aperol, prosecco DOCG,
fresh orange

Americano - 9

campari bitters, sweet vermouth

Negroni - 9

gin, campari bitters, sweet vermouth

Garibaldi - 9

campari bitters, orange juice

Bellini - 9

prosecco DOCG, peach purée

Rossini - 9

prosecco DOCG, strawberry purée

Va Pensiero - 12

lemon-infused vodka, citrus juice,
pastis, in-house harvested basil

Don Giovanni - 12

rye whiskey, averna, di saronno,
angostura bitters

Caruso - 12

vodka, limoncello, in-house
harvested mint

Figaro - 12

tequila, citrus juice, strawberries,
raspberries, blueberries

Callas - 12

gin, grapefruit juice, saint germain

Tebaldi - 12

rum, orange juice, cane sugar,
in-house harvested mint, seltzer water

Kabuki - 10

gin, matcha tea, yuzu, seltzer water

Madama Butterfly - 10

sake, prosecco DOCG, fresh apple

Sangria - 9

wine punch with fruit
red or white

RED WINES

Cabernet Sauvignon - 8 / 34

Luigi Fineo, Teatro's Wine Brand - Sonoma Valley

Pinot Noir - 8 / 34

Luigi Fineo, Teatro's Wine Brand - Sonoma Valley

Chianti Classico - 9 / 38

Castello di Radda - Tuscany, Italy

Nero d'Avola - 10 / 42

Colosi - Sicily, Italy

Rosso di Montalcino - 12 / 52

Castiglion del Bosco - Tuscany, Italy

Montepulciano d'Abruzzo - 14 / 58

Ca Fornari - Abruzzo, Italy

SPARKLING WINES

Prosecco - 9 / 38

Acinum - Valdobbiadene, Veneto, Italy

Brut Rosé - 10 / 40

Le Dolci Colline - Veneto, Italy

Brut DOC - 14 / 56

Ferrari - Trento, Italy

WHITE WINES

Chardonnay - 8 / 34

Luigi Fineo, Teatro's Wine Brand - Sonoma Valley

Pinot Grigio - 9 / 38

Maso Poli, Friuli Venezia - Giulia, Italy

Verdicchio - 10 / 42

Lugana Tenute Rovaglia - Lombardia

Falanghina - 12 / 50

Feudi di San Gregorio - Campania, Italy

Incrocio Manzoni - 14 / 58

(Riesling & Pinot Bianco Cross) San Michele - Trentino

Rosé - 12 / 50

50 by 50 - Sonoma County, CA

BEER

Kirin Ichiban Draft - 6

japanese lager

Dolomiti - 8

italian lager

Dogtown IPA - 8

brewed in Venice, CA