



LUNCH at the TERRACE

of Luigi al Teatro • Weekdays • 11:30 - 2:30pm

INSALATE

- 🌿 **Lattuga** - 10
baby gem, gorgonzola, candied walnuts,
orange-bourbon vinaigrette
- 🌿 **Farro** - 10
spelt, cherry tomatoes, pecorino cheese,
arugula
- 🌿 **Funghi** - 10
portobello mushrooms, arugula, parmesan,
lemon dressing
- 🌿 **Burrata** - 10
burrata, roasted peppers, balsamic,
basil, olive oil
- Tonno** - 12
arugula, potato, green beans, kalamata
olives, egg

PANINI

- 🌿 **Caprese** - 10
heirloom tomato, basil pesto, DOP
mozzarella, extra virgin olive oil
- 🌿 **Vegetariano** - 10
portobello mushrooms, grilled eggplant,
avocado, oven dried tomato pesto
- Cotoletta** - 12
breaded & fried chicken tenders, pickled
onions, watercress, tartar dressing
- Bistecchina** - 12
grilled prime hanger steak, wild arugula,
robiola cheese, taro roots, dijon mustard
- Tonno Scottato** - 12
seared ahi tuna, lettuce, pickled
vegetables, avocado, balsamic

Zuppa del Giorno - 10

soup of the day • please ask your server

PASTA

- 🌿 **Rigatoni ai Broccoli** - 10
smashed broccoli, parmesan,
lemon zest
- 🌿 **Gnocchi al Pomodoro** - 10
home-made potato dumplings, tomato
sauce, basil, olive oil
- 🌿 **Linguine al Pesto** - 12
potato, green beans
- Spaghetti alle Vongole** - 14
clams, chile, parsley

SECONDI

- Pollo Fritto** - 14
lightly fried chicken tenders, arugula,
egg / mustard dip
- Calamari Grigliati** - 14
grilled calamari, spicy sautéed spinach
- Salmone Grigliato** - 16
grilled new zealand salmon, rapini,
salmoriglio sauce
- Fettina di Carne** - 16
grilled prime hanger steak, arugula,
tomato salad



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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

Tibaldi - 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