



Merlo^{on} Maple

Menu del Teatro

Antipasto (guest's Choice)

Involtini di melanzane al pomodoro e basilico

Eggplant slices rolled with Parmigiano Reggiano and parsley, oven-cooked and covered with a sauce of fresh tomato and basil.

Insalata mista

Baby greens salad, champignon mushrooms, celery, cherry tomatoes, red radicchio and Belgian endive in Extra-Virgin Olive Oil.

Secondo (guest's choice)

Tagliatelle al ragu Bolognese

Hand-made tagliatelle with Bolognese ragu.

Lasagna verde al ragu Bolognese

Oven-cooked green lasagna, made with spinach, with bolognese ragu, light besciamella sauce and "Parmigiano Reggiano".

Ravioli di erbette con le noci

Hand-made ravioli stuffed with bietine and Parmigiano Reggiano, tossed with walnuts, parsley and garlic melted in butter.

Spaghetti alla chitarra Mediterraneo quattro

Hand-made square spaghetti prepared daily using la chitarra, served with scampi, shrimp, scallops, clams and mussels lightly sautéed with basil, parsley, garlic and cherry tomatoes in white wine

Stinco di agnello con patate arrosto ed asparagi

A slow stewed lamb shank, cooked for six hours daily, with white wine, garlic, celery and carrots. Accompanied by oven-roasted rosemary potatoes and sautéed asparagus.

Fritto di pesce con carciofi e zucchini

Fried shrimp, scallops and calamari with artichokes and zucchini.

Dolce (to share at the table)

Panna cotta

Panna cotta with caramel sauce and fresh fruit.

Budino di mascarpone, cioccolato e caffè

Slices of angel bread cake dipped in espresso coffee and Grand Marnier, with a mascarpone cream and dark chocolate crunch.

Fragole al cioccolato

Fresh strawberries dipped in melted dark chocolate.