

ANTIPASTI

 **HOUSE-MARINATED OLIVES** • \$6
Grilled focaccia

 **SEASONAL SOUP AND GARNISH** • \$7

MINISTRONE SOUP • \$9

 **SICILIAN ARANCINI** • \$12
Pear mascarpone cream, balsamic-marinated radicchio

 **ROSEMARY BEET CARPACCIO** • \$14
Fresh Maciocia ricotta, McIntosh apple and oat crumble

 **IL TEATRO CAESAR SALAD** • \$15
Baby romaine, smoked lardons, Parmesan, Caesar dressing and croutons

  **ITALIAN CALAMARI** • \$15
Lemon confit and sea bacon sauce, tomato sauce with basil

QUEBEC VEAL POLPETTE • \$16
Green sauce, kale chips, roasted almonds and Parmesan

 **CAPRESE SALAD WITH MOZZARELLA** • \$17
Cherry tomatoes, mozzarella di Bufala, aged balsamic, olive oil

CRISPY MOZZARELLA WITH BASIL • \$17
Salsa rosata, fennel pickles and creamy parmesan cheese

 **BASIL AND ST. LAWRENCE SHRIMP SALAD** • \$19
Grilled peppers, cucumber, fennel and Capriny goat cheese dressing

SCALLOP NUTS CON SENAPE • \$24
Candied tomatoes, Nantes mustard butter and white balsamic caviar mustard

PIATTI PRINCIPALE

 **PIZZA MARGHERITA** • \$21
Tomato sauce with basil, Parmesan, mozzarella di Bufala and fresh basil

 **SPAGHETTI BOLOGNESE** • \$22
Milk-fed veal sauce and Parmesan shavings

 **PIZZA AL FORMAGGI** • \$22
Mozzarella, aged Cheddar, caciocavallo, fior di latte, pistou, hazelnut-pecan crumble

 **PENNES ROMANOFF** • \$23
Vodka rosé sauce, cherry tomatoes and chives

 **PIZZA AI FUNGHI** • \$23
Roasted mushrooms, parmesan, armillary in balsamic truffle and chicory vinaigrette

SPAGHETTI ALLA CARBONARA • \$24
Lardons, Parmesan, pecorino and egg yolks

LAMB AGNOLOTTI • \$25
Rosé sauce, ricotta and grilled artichoke concassé

 **VEAL LIVER ALLA PAVAROTTI** • \$27
Lardons, shallots, potato purée, Port wine sauce and Parmesan

  **RISOTTO VEGETARIANO** • \$28
Roasted mushrooms, kale, pesto and mozzarella di Bufala

 **VEAL PARMIGIANA** • \$29
Grain-fed veal cutlet, marinara linguine and aged balsamic

 **PUTTANESCA GRAIN-FED CHICKEN** • \$31
Tomatoes, capers, olives, herb polenta and seasonal vegetables

ITALIAN BEEF TARTARE • \$33
Fennel, capers, Parmesan, balsamic, French fries and arugula salad

POACHED COD • \$35
Tomato-infused fish stock, Parmesan and hazelnut linguine, seasonal caponata

VEAL STEAK FRITES • \$37
Grilled veal strip loin, truffle butter, French fries, Caesar salad and Port wine sauce

EXTRAS

Gluten-free pasta \$3 / Prosciutto \$5 / Anchovies \$6 / Mozzarella di Bufala \$8 / Foie gras \$15

DOLCE

 **CANNOLI** • \$7
Lemon and pistachio, chocolate-hazelnut

  **GELATO** • \$8
Dolce latte, fragola e cioccolato

 **TORTA AL LIMONCELLO** • \$8
Lemon and limoncello cake, flambéed meringue

 **TIRAMISU** • \$8
Verrine, Amaretto cookies, mascarpone cream and chocolate

  **TORTA CAPRESE E FRAGOLA** • \$9
Chocolate and almond cake with a strawberry, balsamic and mint topping

IL TEATRO

RISTORANTE

TABLE D'HÔTE

Ask your waiter for our table d'hôte menu

SIGNATURE DISH

MARKET PRICE

SEASONALLY INSPIRED

 **FOURCHETTE BLEUE DISH**

TO SHARE (2)

 **CHEESE PLATE** • \$26
Array of fine local cheeses, savoury nut crumble, tomato jam

A TOUR OF ITALY • \$28
Dry-cured sausage, capocollo, lonzo, house charcuterie, mustard with nuts and pickled vegetables

We work with local producers to showcase our Italian flavours!



Thank you!

 = VEGETARIAN

 = CAPITOLE'S CLASSIC

 = GLUTEN-FREE

 = FOURCHETTE BLEUE

BREAD SERVED ON DEMAND