

L'OPERA

We are pleased you are considering L'Opera Ristorante in the heart Downtown Long Beach as the location for your special celebration. The following literature is designed to provide you with some information regarding our private dining facilities & services.

~L'Opera Main Dining Room~

The L'Opera Main Dining Room is our premier location & is available for a variety of events. The room can accommodate 200 guests for an elegant seated dinner & more for a cocktail event. All food & beverage may only be obtained from L'Opera Ristorante. There is a minimum cost for all events at L'Opera Ristorante, which is met by the combined totals of all food & beverage items. Sectional dining room quotes available upon request.

~The Wine Cellar~

Semi Private

Hardwood floors, dark cherry wood wine cabinets & unique Florentine wall paintings give this intimate setting, remarkable warmth for parties up to 60 guests. Please inquire for food & beverage minimum.

~La Scala~

Private

Glass etched walls, Fresco paintings, travertine stone floors, and a black granite mahogany bar make this room attractive & comfortable for parties up to 90 guests. Please inquire for food & beverage minimum.

Menu Information

The following is our private dining package with menus and pricing. Feel free to customize the menus or create your own. A la carte pages begin on page 12. Custom menus will be printed for your event. Your guests order their entree the day of your event (no pre-selection from your guests is needed). If you have guests with dietary restrictions we request this information ahead of time.

Beverage Information

Soda, iced tea and coffee are included in pre-set menu price. If an open lunch or dinner menu is selected we offer a Non-Alcoholic Hosted Bar for \$8.00 per person. This includes Soda, Iced Tea, Homemade Lemonade, Juice, Coffee and Hot Tea. All bar drinks are charged on consumption. For a group of 50 plus guests please inquire for our bar packages. When hosting the bar for your guests a bartender is included. If a cash bar is requested there is a bartender fee of \$150.00.

Custom Linen

For your event we offer white linen with your choice of black or white linen napkins. If you prefer to have another linen color, texture, pattern, etc... we are happy to assist! Custom linen orders are to be placed a minimum of 10 days prior to your event date. A 50% deposit is required for all special linen orders. The balance will be charged on your final bill. To view available linens please visit www.luxelinen.org or stop by the restaurant to view our samples.

How to Reserve

To reserve a date and space a non-refundable deposit of \$20.00 per estimated guest and a confirmed contract is required. Your guaranteed number of guests is due a minimum of three days prior to your event date. We are happy to set up for an additional 8 seats, for no additional charge. A fee of \$20.00 per additional guest will be applied to all events who exceed their set up. The final bill will reflect the guaranteed number of guests plus any additional guests. Please feel free to e-mail us with any further questions, to view the space or for a contract. We look forward to planning a wonderful event with you!

To Reserve

E-mail: lopera.justine@gmail.com or loperaristorante@gmail.com

Subject: please give us your event date

Menu #1
\$40 per person

~ LE INSALATE ~

MESSALINA GF UPON REQ.

Romaine, Shaved Parmigiano Cheese, Garlic Crostini,
Homemade Caesar Dressing (contains raw egg)

~ SECONDI CHOICES ~

CAPPELLI LOMBARDI

Homemade Ravioli, Red Wine Braised Short Rib of Beef,
Ricotta Cheese, Parmigiano Cheese, Gorgonzola Cream
Sauce

RIGATONI VE

Rigatoni Pasta, Wild Mushrooms, Parmigiano Cheese,
Garlic, White Wine Sauce

POLLO PARMIGIANO

Breaded Chicken Breast, Tomatoes, Basil, Melted
Mozzarella, Parmigiano

~ DOLCE ~

DOLCE BAR or PLATTERS VE

Pastry Chef's Homemade Mixed Desserts

Menu #2
\$55 per person

~ APPETIZERS ~

Served Upon Arrival

CALAMARI FRITTI

Deep Fried Calamari, White Bait; Spicy Marinara Sauce,
Tomato Romesco Sauce
(romesco sauce contains traces of almonds)

BRUSCHETTA VE V GF UPON REQ.

Toasted Baguette, Chopped Tomatoes, Basil, Garlic,
Kalamata Olives, Balsamic, Extra Virgin Olive Oil, Feta

~ LE INSALATE ~

DELL' OPERA VE GF

Little Gem Lettuce, Radishes, Kalamata Olives, Cherry
Tomatoes, Toasted Hazelnuts, Shaved Parmigiano, Creamy
Garlic Lemon Dressing

~ SECONDI CHOICES ~

LASAGNA AL RAGU

Homemade Sheet Pasta, Beef Ragù, Spinach, Mozzarella,
Ricotta Cheese, Parmigiano Cheese, Béchamel Sauce,
Garlic Tomato Basil Sauce

SALMONE AI CAPPERI GF

Sustainably- Raised Salmon, Caper Aioli, Green Olives,
Fresh Orange Slices, Celery Leaves,
Green Onion

CAPPELLACCI DI ZUCCA VE

Homemade Ravioli, Butternut Squash, Ricotta Cheese,
Spicy Marinara, Shaved Parmigiano Cheese, Brown Butter
Sage Sauce (this dish contains small traces of pine nuts &
walnuts)

~ DOLCE ~

DOLCE BAR or PLATTERS VE

Pastry Chef's Homemade Mixed Desserts

Menu #3
\$62 per person

~ APPETIZERS ~
Served Upon Arrival

CALAMARI FRITTI

Deep Fried Calamari, White Bait; Spicy Marinara Sauce,
Tomato Romesco Sauce (romesco sauce contains traces of
almonds)

BRUSCHETTA VE V GF UPON REQ.

Toasted Baguette, Chopped Tomatoes, Basil, Garlic, Kalamata
Olives, Balsamic, Extra Virgin Olive Oil, Feta

ANTIPASTO MISTO

Italian Meats, Cheeses & Vegetables

~ LE INSALATE ~

VELLUTATA VE V GF UPON REQ.

Shaved Green Apple, Fennel, Celery, Tarragon, Spinach,
Arugula, Strawberries, Shaved Parmigiano Cheese, Apple Juice
Reduction, Shallot Vinaigrette Dressing

~ SECONDI CHOICES ~

SALMONE DORATO GF

Sustainably- Raised Salmon, Shaved Apple, Fennel, Cider
Mustard Sauce

LASAGNA DI POLLO

Homemade Sheet Pasta, Chicken Ragu, Mozzarella Cheese,
Ricotta Cheese, Parmigiano Cheese,
Spicy Tomato Sauce, Creamy Pesto Sauce

SCALOPPINE ALLA PICCATA GF UPON REQ.

Thinly Sliced Veal, White Wine Caper Sauce

~ DOLCE ~

DOLCE BAR or PLATTERS VE

Pastry Chef's Homemade Mixed Desserts

Menu #4
\$75 per person

~ APPETIZERS ~
Served Upon Arrival

COCKTAIL DI GAMBERI GF

Chilled Black Tiger Shrimp, Homemade Cocktail Sauce

POLPETTE A MODO MIO

Meat Balls, Spicy Tomato Sauce

~ LE INSALATE ~

MESSALINA "Antonelli Style" GF UPON REQ.

Romaine, Cucumbers, Olives, Red Onion, Tomatoes, Shaved
Parmigiano Cheese, Homemade Caesar Dressing, Garlic
Crostini(dressing contains raw egg)

~ PRIMI PIATTI ~

GNOCCHI PESTO VE

Potato Dumplings, Homemade Pesto Sauce, Mozzarella
Cheese (pesto contains traces of pine nuts)

~ SECONDI CHOICES ~

STRACCETTI DI MANZO GF UPON REQ.

Grilled Tenderloin Medallions, Roasted Garlic, Spinach,
Capers, White Wine Sauce

PESCE DEL GIORNO GF UPON REQ.

Fish of the Day

POLLO PARMIGIANO

Breaded Chicken Breast, Tomatoes, Basil, Melted Mozzarella,
Parmigiano

~ DOLCE ~

DOLCE BAR or PLATTERS VE

Pastry Chef's Homemade Mixed Desserts

Menu #5
\$85 per person

~ APPETIZERS ~
Served Upon Arrival

SALSICCIA AL PEPERONATA GF UPON REQ.
Grilled Italian Sausage Slices, Bocconcini Cheese, Roasted Bell Peppers,
Red Onion, Basil, Garlic Tomato Sauce, Wild Arugula

CAPRESE SKEWERS VE GF
Skewers of Mozzarella, Cherry Tomatoes, Basil, Pesto Drizzle (pesto contains traces of pine nuts)

TARTARA MEDITERRANEA
Crispy Italian Flatbread, Ahi Tuna Tartar, White Bean Hummus,
Dry Cured Olives, Marinated Fennel, Harissa Aioli, Red Pepper Jelly

~ LE INSALATE ~

DEGLI INNAMORATI VE V GF UPON REQ.
Baby Greens, Feta, Strawberries, Toasted Almonds, Balsamic Dressing

~ PRIMI PIATTI ~

CAPPELLACCI DI ZUCCA VE
Homemade Ravioli, Butternut Squash, Ricotta Cheese, Spicy Marinara, Shaved
Parmigiano Cheese, Brown Butter Sage Sauce
(this dish contains small traces of pine nuts & walnuts)

~ SECONDI CHOICES ~

FILETTO AL GORGONZOLA GF NO SAUCE
Filet Mignon, Thyme Reduction, Grilled Onions, Gorgonzola Cheese

OR

OSSOBUCO ALLA MILANESE
Braised Veal Ossobuco; Mushroom Asiago Risotto

OR

PESCE DEL GIORNO GF UPON REQ.
Chef Walter's Fish of the Day

~ DOLCE ~

DOLCE BAR or PLATTERS VE
Pastry Chef's Homemade Mixed Desserts

~ **ANTIPASTI** ~

Priced per person

PIZETTE MISTE VE UPON REQ.

Gourmet Mini Pizzas \$5

CROSTINI MISTI VE

Grilled Tuscan Bread Topped with Mascarpone,
Diced Mixed Vegetables, Feta, Extra Virgin Olive Oil \$5

SPIEDINI DI POLLO E MANZO VE

Vegetable, Chicken, Beef Skewers \$5

CROSTINI AL SAN DANIELE VE UPON REQ.

Grilled Tuscan Bread, Prosciutto di San Daniele, Yellow
Tomatoes, Burrata Cheese \$5

PROSCIUTTO E MELONE GF

Melon, Prosciutto \$6

FRUTTA FRESCA VE V GF

Seasonal Fruit \$7

POLENTA FRITTA VE GF UPON REQ.

Deep Fried Polenta, Porcini Mushroom Demi-Glace \$5

ANTIPASTO MISTO GF

Italian Meats, Cheeses, Vegetables \$7

AGNELLO GF

Grilled Lamb Chops, Chimi Churry Sauce \$10

BRUSCHETTA VE V UPON REQ.

Toasted Baguette, Chopped Tomatoes, Basil, Garlic, Kalamata Olives, Balsamic, Extra Virgin Olive Oil, Feta \$5

CALAMARI FRITTI

Deep Fried Calamari, White Bait; Spicy Marinara Sauce, Tomato Romesco Sauce
(romesco sauce contains traces of almonds) \$5

POLPETTE A MODO MIO

Trio of Meatballs Presented with Three Different Sauces

Spicy Tomato Sauce; Arugula Horseradish Pesto; Cucumber Tartar Sauce, Balsamic Reduction \$5

CAPRESE SKEWERS VE GF

Skewers of Mozzarella, Cherry Tomatoes, Basil, Pesto Drizzle \$6

TARTARA MEDITERRANEA

Crispy Italian Flatbread, Ahi Tuna Tartar, White Bean Hummus,
Dry Cured Olives, Marinated Fennel, Harissa Aioli, Red Pepper Jelly \$7

COCKTAIL DI GAMBERI GF

Chilled Black Tiger Shrimp, Homemade Cocktail Sauce \$7

SALSICCIA AL PEPERONATA GF UPON REQ.

Grilled Italian Sausage Slices, Bocconcini Cheese, Roasted Bell Peppers,
Red Onion, Basil, Garlic Tomato Sauce, Wild Arugula \$5

TARTARA ALLA TOSCANA

Filet Mignon Tartar Over Bed of Arugula, Lemon Vinaigrette
Presented with:

Olive & Diced Vegetable Tapenade; Sour Cream Horseradish Sauce; Toasted Baguettes \$7
(vinaigrette contains raw egg)

PROSCIUTTO SAN DANIELE

Thin Slices of Prosciutto San Daniele, Parmigiano Cheese; Bread Sticks, Extra Virgin Olive Oil \$7

VE- VEGETARIAN V-VEGAN GF- GLUTEN FREE

~ LE INSALATE ~

DELL' OPERA VE GF UPON REQ.

Little Gem Lettuce, Radishes, Kalamata Olives, Cherry Tomatoes,
Toasted Hazelnuts, Shaved Parmigiano, Creamy Garlic Lemon Dressing \$12
(dressing contains raw egg)

MESSALINA GF UPON REQ.

Romaine, Shaved Parmigiano Cheese, Garlic Crostini,
Homemade Caesar Dressing (dressing contains raw egg) \$11
Make it an ANTONELLI Cucumbers, Olives, Red Onion, Tomatoes ADD \$2

DEGLI INNAMORATI VE V GF UPON REQ.

Baby Greens, Feta, Strawberries, Toasted Almonds, Balsamic
Dressing \$12

VELLUTATA VE V GF UPON REQ.

Shaved Green Apple, Fennel, Celery, Tarragon, Spinach, Arugula, Strawberries,
Shaved Parmigiano Cheese, Apple Juice Reduction, Shallot Vinaigrette Dressing \$11

AI LEGUMI VE V GF

Marinated Quinoa, Cannellini Beans, Garbanzo Beans, Red Kidney Beans,
Shallots, Cherry Tomatoes, Sautéed White Kale \$13

INSALATA TRITATA VE GF

Spring Mix, Spinach, Red Onion, Sweet Corn, Bell Pepper, Cucumber,
Carrot, Zucchini, Basil, Avocado, Pine Nuts, Ginger Lime Vinaigrette \$14
(dressing contains raw egg)

CARPACCIO CLASSICO GF

Thinly Sliced Raw Beef Tenderloin, Arugula, Capers, Shaved Parmigiano Cheese,
Extra Virgin Olive Oil \$15

CAPRESE SALAD VE GF

Local Burrata, Heirloom Cherry Tomatoes, Basil Leaf, Pesto \$15
(pesto contains traces of pine nuts)

~ PASTA ~

FAVORITO!!!

Homemade Beet & Spinach Tagliatelle Pasta, Jumbo Lump Crab,
Black Truffle Peelings, Truffle Oil, Butter \$25

SPAGHETTI AI FRUTTI DI MARE

Homemade Spaghetti, Clams, Mussels, Shrimp;
Choice of Garlic White Wine or Spicy Tomato Sauce \$25

RIGATONI VE

Rigatoni Pasta, Wild Mushrooms, Parmigiano Cheese, Garlic,
White Wine Sauce \$18

PENNE ALL' ARRABBIATA VE V GF UPON REQ.

Penne Pasta, Roasted Garlic, Spicy Chopped Roma Tomato Sauce,
Imported Romano Cheese \$17

PENNE PESTO VE V GF UPON REQ.

Penne Pasta, Homemade Pesto Sauce \$17

GNOCCHI PESTO VE

Potato Dumplings, Homemade Pesto Sauce, Mozzarella Cheese \$20

SPAGHETTI PUTANESCA VE UPON REQ.

Homemade Spaghetti, Tomatoes, Capers, Kalamata Olives, Anchovies,
Parmigiano Cheese, Tomato Sauce \$23

CAPPELLACCI DI ZUCCA VE

Homemade Ravioli, Butternut Squash & Ricotta Cheese Ravioli;
Spicy Marinara, Shaved Parmigiano Cheese, Brown Butter Sage Sauce
(this dish contains small traces of pine nuts & walnuts) \$21

LASAGNA DI POLLO

Homemade Sheet Pasta, Chicken Ragù, Mozzarella Cheese, Ricotta Cheese, Parmigiano Cheese,
Spicy Tomato Sauce, Creamy Pesto Sauce \$23

LASAGNA AL RAGU

Homemade Sheet Pasta, Beef Ragù, Spinach, Mozzarella Cheese, Ricotta Cheese,
Parmigiano Cheese, Béchamel Sauce, Garlic Tomato Basil Sauce \$23

CAPPELLI LOMBARDI

Homemade Ravioli, Red Wine Braised Short Rib of Beef, Ricotta Cheese,
Parmigiano Cheese, Gorgonzola Cream Sauce \$20

RAVIOLI DI POLLO

Homemade Ravioli Stuffed with Roasted Chicken, Mushrooms, Ricotta & Mascarpone;
Shallot Basil Lemon Cream Sauce \$21

~ **SECONDI PIATTI** ~

Served with Seasonal Potatoes & Vegetables

AGNELLO AI CARCIOFI GF NO SAUCE

Grilled New Zealand Rack of Lamb, Deep Fried Baby Artichokes, Balsamic Mint Reduction \$43

FILETTO AL GORGONZOLA GF NO SAUCE

12 oz Filet Mignon, Thyme Demi-Glace Reduction, Grilled Onions, Gorgonzola Cheese \$43

STRACCETTI DI MANZO GF UPON REQ.

Grilled Tenderloin Medallions, Roasted Garlic, Spinach, Capers, White Wine Sauce \$40

SCALOPPINE ALLA PICCATA GF UPON REQ.

Thinly Sliced Veal, White Wine Caper Sauce \$32

SCALOPPINE ALLA MILANESE GF

Chicpea Flour Crusted Veal, Tomato Sauce; Arugula, Cherry Tomatoes, Shaved Parmigiano Salad \$32

OSSOBUCO ALLA MILANESE

Braised Veal Ossobuco; Mushroom Asiago Risotto \$41

SALMONE DORATO GF

Sustainably- Raised Salmon, Shaved Apple, Fennel, Cider Mustard Sauce \$32

SALMONE AI CAPPERI GF

Sustainably- Raised Salmon, Caper Aioli, Green Olives, Fresh Orange Slices, Celery Leaves, Green Onion \$32

POLLO ARROSTO GF

Chicken Breast, Cherry Tomatoes, Roasted Garlic, Basil \$28

POLLO PARMIGIANO

Breaded Chicken Breast, Tomatoes, Basil, Melted Mozzarella, Parmigiano \$28

POLLO PICCATA GF UPON REQ.

Grilled Chicken Breast, Creamy Piccata Sauce \$28

~ VEGAN OPTIONS ~

When ordering from Vegan (V) options please specify Vegan preparation

AI LEGUMI VE V GF

Marinated Quinoa, Cannellini Beans, Garbanzo Beans, Red Kidney Beans, Shallots, Cherry Tomatoes, Sautéed White Kale \$13

VELLUTATA VE V GF UPON REQ.

Shaved Green Apple, Fennel, Celery, Tarragon, Spinach, Arugula, Strawberries, Apple Juice Reduction, Shallot Vinaigrette Dressing \$11

DEGLI INNAMORATI VE V GF UPON REQ.

Baby Greens, Strawberries, Toasted Almonds, Balsamic Dressing \$12

MANICOTTI MELANZANE VE V GF

Grilled Rolled Eggplant, Tofu, Spinach, Caramelized Onions, Pine Nuts, Tomato, Basil Sauce \$18

ROSALLA VE V

Penne Pasta, White Kale, Seasonal Tomatoes, Roasted Garlic, Yellow Tomato Sauce \$17

PENNE ALL' ARRABBIATA VE V UPON REQ.

Penne Pasta, Roasted Garlic, Spicy Chopped Roma Tomato Sauce \$17

RIGATONI VE V UPON REQ.

Rigatoni Pasta, Wild Mushrooms, Garlic, White Wine Sauce \$18

~ DOLCE ~

DOLCE PLATTERS OR BAR VE
Pastry Chef Dora's Homemade Mixed Desserts
Presented at the Table or on a Station \$12

ROMA DI NOTTE VE GF
Dark Chocolate Mousse, Chocolate Sauce, Fresh Strawberries, Whipped Cream \$12

TIRAMISU VE
Mascarpone Cheese Whipped with Rum, Layers of Ladyfingers Soaked in Illy Espresso,
Mocha & Crème Anglaise Sauce \$11

LUNA PIENA VE
Crème Brulee Cheesecake \$12

PANNA COTTA VE GF
Italian Milk Custard Intoxicated with Frangelico,
Topped with Fresh Fruit, Light Berry Sauce \$12

IL SIGARO VE GF UPON REQ.
Burnt Caramel Sugar Crusted Crème Brulee, Mixed with Fresh Strawberries, Topped with a
Chocolate Covered Strawberry & Chocolate Dipped Wafer Cookie \$11

SACCHETTO DI CIOCCOLATA VE GF
A Dark Chocolate Box, Chilled Zabaione, Fresh Fruit \$13

CANNOLI CASARECCI VE
Pastry Shells Stuffed with Ricotta & Candied Fruit, Drizzled with
Chocolate Ganache, Crème Anglaise \$13