

Benvenuti!

Welcome to L'Opera!

Our Chef Walter Cotta is ready to prepare a menu to delight all of your guests. No cuisine celebrates the enchantment of fine dining better than Roman Cuisine.

You can sit back & relax knowing that everything will run like clockwork, thanks to our creative approach & attention to detail.

L'Opera is Celebrating 20 Years of Excellence
Located in Downtown Long Beach in The Historical Clock Tower Building



L'Opera... The Perfect Blend of Metropolitan Meets Majestic!

Awards of Distinction

Zagat Survey Rated L'Opera as one of the Top Italian Restaurants
In the United States 2009

Southern California Restaurateur of the Year 2001

Southern California Restaurant Writers Golden Scepter 1997- 2009

Golden Bacchus Award 2008 Sommelier of the year 2005

Wine Spectator Best of Award of Excellence 1995- 2009

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L'Opera Ristorante

Special event Information

We are pleased you are considering L'Opera Ristorante in 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.

Space Reservation

To book a location on a specific date, an initial **non-refundable** deposit is due at the time of booking. This amount is applied to the final bill of the event. A date is considered booked upon receipt of the deposit & signed contract.

~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. For more information, please contact our event specialist. 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 of 10 (minimum) to 60 (maximum) guests.

Perfect for board dinners.

Room fee \$150.00

Please inquire for food & beverage minimum for month of December



~La Scala~

Private

Behind glass etched walls are fresco paintings, travertine stone floors, a mahogany bar with black granite make this room very attractive & comfortable. Local business executives enjoy the versatility of this private space. It accommodates social & business gatherings for groups of 15 (minimum) to 90 (maximum) guests.

Room fee \$200.00

Please inquire for food and beverage minimum for month of December



Fees, Services Charges and Sales Tax

L'Opera Ristorante will add 20% service charge on the entire subtotal of final bill.

Valet service is available at \$8.00 per car & may be added to final bill.

All charges are subject to current sales tax.

Hours of Scheduled events

Brunch events are from 8:00am to 11:30am

Food & Beverage Minimum of \$2,000 (before tax & gratuity)

Daytime events are from 11:00a.m. to 4:00p.m

Daytime events on Saturday & Sunday have a

Food & Beverage Minimum of \$2,000 (before tax & gratuity)

Evening events Monday- Friday are from 4:00p.m to 10:00pm.

Saturday & Sunday events begin at 5:00pm

Additional charges apply to all events that exceed the specified hours.

Audio Visual Equipment

Floral Arrangements

Entertainment

L'Opera Banquet Menu Selections

All menus include our Homemade Focaccia Bread

Menus 1-5 include Illy Coffee, Iced Tea & Soda.

All other beverages are charged on consumption.

A custom printed menu will be created for all events listing your selected choices.

Beverages, Tax & 20% Gratuity is not inclusive of menu price.

Menus 1-5 are table served.

~MENU #1~

\$35.00 per person

~INSALATA~

MESSALINA

*Crisp Romaine Tossed with Parmigiano, Homemade
Focaccia Croutons & Our Classic Caesar Dressing,
Topped with Anchovy Fillets*

~SECONDI CHOICES~

BATTUTA DI POLLO

*Grilled Chicken Breast Topped with Wild Mushrooms, Roasted
Garlic, Lemon & Fresh Herbs*

SCALOPPINE ALLA PICCATA

*Veal Scaloppine Sauteed with Lemon, Capers,
Garlic & White Wine*

AGNOLOTTI AL GORGONZOLA

*Large Spinach Ravioli Stuffed with Eggplant & Gorgonzola
Cheese, Sauteed in a Gorgonzola Cream Sauce*

~DOLCE~

PANNA COTTA

*Italian Creamy Milk Custard Intoxicated with Frangelico,
Hiccuping with Fruit, in a Light Blueberry Sauce*

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~ MENU #2 ~

\$45.00 per person

~ANTIPASTI STATION~

Upon arrival

CALAMARI FRITTI

Deep Fried Calamari

&

CROSTINI MISTI

Toasted Italian Bread with Italian Toppings

~INSALATA~

SPIRITOSA

*Baby Mixed Greens Tossed with Seasonal Fruit, Toasted
Walnuts & Balsamic Dressing*

~SECONDI CHOICES~

POLLO ALLA MARSALA

*Chicken Breast Sauteed with Domestic Mushrooms &
Marsala Sauce*

STRACCETTI DI MANZO

*Grilled Beef Tenderloin Medallions, Nestled Over a Bed of
Fluffy Mashed Potatoes & Spinach, Topped with a Roasted
Garlic, Caper & White Wine Sauce*

MEZZELUNE D'ARAGOSTA

*Half Moon Shaped Ravioli Stuffed with Ricotta & Lobster,
in a Tomato & Marsala Sauce*

~DOLCE~

IL SIGARO

*Burnt Caramel Sugar Crusted Creme Brulee Smoking with
a Chocolate Dipped Cigar Rolled Cookie & Ashes of
Strawberries & Chocolate Dipped Strawberries*

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~MENU #3~
\$58.00 per person

~ANTIPASTI STATION~

Upon arrival

BRUSCHETTA A MODO MIO

*Grilled Ciabatta Bread Topped with Creamy Burrata
Cheese, Hand Ground Pesto, Marinated Yellow &
Red Cluster Tomatoes*

&

SPIEDINI DI POLLO E MANZO

Vegetable, Chicken & Beef Skewers

~INSALATA~

DEGLI INNAMORATI

*Baby Mixed Greens Tossed with Balsamic Dressing, Kissed
with Feta Cheese, Strawberries
& Toasted Almonds*

~PRIMI PIATTI~

GNOCCHI FILANTI

*Homemade Potato Dumplings Sauteed with a Fresh
Tomato & Basil Sauce or Traditional Pesto, Finished
with Mozzarella*

~SECONDI CHOICES ~

PESCE DEL GIORNO

Fish of The Day

FILETTO ALL'ARMAGNAC

*Grilled Beef Tenderloin Topped with Wild Mushrooms, in a
Shallot Armagnac Sauce*

POLLO ALLA PICCATA

*Grilled Chicken Breast with Lemon, Capers, Garlic &
a White Wine Sauce*

~DOLCE~

LUNA PIENA

Cheesecake of the Day

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~MENU #4~
\$72.00 per person

~ANTIPASTI STATION OR TRAY PASSED~

Upon arrival

ANTIPASTO MISTO

An Assortment of Italian Meats & Cheeses

&

COCKTAIL DI GAMBERI

*Chilled Cocktail Shrimp, Served with an Italian
Style Cocktail Sauce*

&

BRUSCHETTA A MODO MIO

*Grilled Ciabatta Bread Topped with Creamy Burrata Cheese,
Hand Ground Pesto, Marinated Yellow & Red Cluster Tomatoes*

~INSALATA~

DELL'OPERA

*Hand- Torn Market Greens Tossed in a Prosecco
Vinaigrette with an Herb Goat Cheese Crostini, Hearts of Palm,
Kalamata Olives & Cherry Tomatoes*

~PRIMI PIATTI~

CAPPELLACCI DI ZUCCA

*Homemade Pasta Filled with Yellow Butternut Squash & Ricotta
Cheese, Over a Spicy Marinara Sauce, Finished with Shaved
Parmigiano & a Brown Butter Sage Sauce*

~SORBETTO LIMONE~

Lemon Sorbet

~SECONDI CHOICES~

FILETTO AL PEPE VERDE

*Grilled Beef Tenderloin Topped with Green Peppercorns &
a Shallot Port Cream Sauce*

AGNELLO AI CARCIOFI

*Roasted Rack of Lamb with Deep Fried Artichokes,
Drizzled with Mint Dressing, Served with Sauteed
Spinach & Roasted Potatoes*

POLLO PICCATA

*Grilled Chicken Breast with Lemon, Capers, Garlic & a
White Wine Sauce*

~DOLCE~

SACCHETTO DI CIOCCOLATA

*A Dark Chocolate Sack Bagged with a Grocery of Chilled
Zabaione & Fresh Fruit*

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~MENU #5~

“DUETTO”

\$50.00 per person

~ANTIPASTI STATION~

CROSTINI MISTI

Toasted Italian Bread with Italian Toppings

~INSALATA~

DELL'OPERA SALAD

*Hand-Torn Market Greens Tossed in a Prosecco
Vinaigrette with an Herb Goat Cheese Crostini, Hearts of Palm,
Kalamata Olives & Cherry Tomatoes*

~SECONDI DUETTO~

FILETTO AL RADICCHIO

*Grilled Beef Tenderloin Topped with Radicchio & Green
Peppercorns, in a Light Balsamic Red Wine Sauce*

&

SALMONE GRIGLIA

*Salmon Finished with Lemon, Aromatic Herbs & Extra
Virgin Olive Oil*

~DOLCE~

TARTINA

*Crisp Tart Shell Brushed with Dark Chocolate, Filled with
Creme Brulee, Torched to a Caramelized Glaze, Topped
with Fruit, Berry Sauce & Whipped Cream*

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~AVAILABLE FOR LUNCH ONLY~

“PIATTO PRONTO!”

L’Opera’s Fast Lunch!

\$19.95 per person

~SECONDI CHOICES~

DELL’OPERA CON SALMONE

Hand-Torn Organic Baby Greens Tossed in a Prosecco Vinaigrette Dressing, Hearts of Palm, Kalamata Olives & Cherry Tomatoes, Topped with Grilled Salmon.

PANINO SAN DANIELE

Thin Slices of Prosciutto di San Danielle, Sandwiched with Vine Ripened Tomatoes, Arugula & Mozzarella, Served on Our Sourdough Bread, Accompanied with Grilled Vegetables.

PENNE ALL’ARRABIATA

Tube Shaped Pasta Sauteed in a Spicy Tomato Sauce

~DOLCE~

FRAGOLE AL CIOCCOLATO & BISCOTTI

Chocolate Covered Strawberries & Italian Cookies

~BUSINESS LUNCH~

\$28.95 per person

~INSALATA~

MESSALINA

Crisp Romaine Tossed with Parmigiano, Homemade Focaccia Croutons & Our Classic Caesar Dressing, Topped with Anchovy Fillets

~SECONDI CHOICES~

BATTUTA DI POLLO

Grilled Chicken Breast Topped with Wild Mushrooms, Roasted Garlic, Lemon & Herbs

PENNE ALL’ARRABIATA

Tube Shaped Pasta Sauteed in a Fresh Spicy Tomato Sauce

SCALOPPINE ALLA ROMANA

Veal Scaloppine Sauteed in a Butter & Sage Sauce, Topped with Prosciutto di Parma, Served with Roasted Potatoes & Italian Ratatouille

~DOLCE~

TIRAMISU

Mascarpone Cheese Whipped with Rum, Sandwiched Between Layers of Espresso Soaked Ladyfingers, Served with Espresso Sauce & Crème Anglaise

~EXECUTIVE LUNCH~

\$35.95

~ANITPASTI STATION~

CALAMARI FRITTI

Deep Fried Calamari

&

CROSTINI MISTI

Toasted Italian Bread with Italian Toppings

~INSALATA~

DELL'OPERA

*Hand- Torn Market Greens Tossed in a Prosecco Vinaigrette
with an Herb Goat Cheese Crostini, Hearts of Palm,
Kalamata Olives & Cherry Tomatoes*

~SECONDI CHOICES~

CAPPELLACCI DI ZUCCA

*Homemade Pasta Filled with Yellow Butternut Squash & Ricotta
Cheese, Over a Spicy Marinara Sauce, Finished with Shaved
Parmigiano & a Brown Butter Sage Sauce*

SALMONE AI LIMONE

*Fresh Salmon Finished with Domestic Mushrooms, Zucchini,
Capers, Garlic, Lemon & White Wine*

STRACCETTI DI MANZO

*Grilled Beef Tenderloin Medallions, Nestled Over a Bed of
Fluffy Mashed Potatoes & Spinach, Topped with a Roasted
Garlic, Caper & White Wine Sauce*

~DOLCE~

SACCHETTO DI CIOCCOLATA

*A Dark Chocolate Sack Bagged with a Grocery of
Chilled Zabaione & Fresh Fruit*

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~BRUNCH MENU~

\$35.00 per person

\$2,000 Food & Beverage Minimum To Open For Brunch
Offered Between 8:00am- 11:30am

PESCHE E MIRTILLI

*Ricotta Pancakes with Peaches, Blueberries
& Sweet Crème Fraiche*

DOLCEZZA

*Panettone French Toast with Orange Honey
Mascarpone & Berries*

ALLA ROBIOLA

*Spring Onion & Bacon Tart with Robiola Cheese &
Micro Herb Salad*

PETALO DI GRANCHIO

*Crabcake with Roasted Tomato Petals, Sauteed Spinach &
Soft Herb Hollandaise Sauce*

BISTECCA ALL'OLIO DI TARTUFO

*Rib Eye Steak & Sunnyside Up Egg with Wild Arugula Potato
Skins, Truffle Oil & Porcini Mushroom Gravy*

SALMONE ALLA CAPRESE

*Basil Cured Gravlax, Fried Green Tomato Caprese with
Bufala Mozzarella, Red Onion, Basil Pesto & Avocado*

SALMONE AL LIMONE

*Salmon Filet Served with Vegetables & Smoked Mozzarella
Frittata, Finished with Lemon Herb Hollandaise Sauce*

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~ANTIPASTI SELECTION~

Price Per Person

CALAMARI FRITTI \$3.50

Deep Fried Calamari

PIZETTE MISTE \$4.00

Gourmet Mini Pizzas

CROSTINI MISTI \$4.00

Toasted Italian Bread with Italian Toppings

BRUSCHETTA A MODO MIO \$4.00

*Grilled Ciabatta Bread Topped with Creamy Burrata Cheese,
Hand- Ground Pesto, Marinated Yellow & Red Cluster Tomatoes*

SPIEDINI DI POLLO E MANZO \$4.00

Vegetable, Chicken & Beef Skewers

CROSTINI AL SAN DANIELE \$4.50

*Grilled Tuscan Bread Topped with Prosciutto di San Daniele, Yellow
Tomatoes & Burrata Cheese*

PROSCIUTTO E MELONE \$5.00

Melon Wrapped with Prosciutto

FRUTTA FRESCA \$5.00

Seasonal Fresh Fruit

TONNO NUOVO \$5.00

*Small Cubes of Sashimi Grade Ahi Tuna & Red Onions, Tossed in
an Orange Chili Vinaigrette*

POLENTA FRITTA \$5.00

Deep Fried Polenta with a Wild Mushroom Sauce

ANTIPASTO MISTO \$6.00

An Assortment of Italian Meats & Cheeses

COCKTAIL DI GAMBERI \$6.00

Chilled Cocktail Shrimp, Served with an Italian Style Cocktail Sauce

TARTARA MEDITERRANEA \$6.00

*Ahi Tuna Tartar, White Bean Hummus, Dry Cured Olives, Marinated Fennel, Harissa
Aioli & Red Pepper Jelly*

GAMBERI CON PANCETTA \$6.00

Shrimp Wrapped with Italian Pancetta, Grilled & Finished with Extra Virgin Olive Oil

FORMAGGI MISTI STATION \$7.00

An Assortment of Imported & Domestic Cheeses

~INSALATA SELECTIONS~

A La Carte Salad Selections

SPIRITOSA

*Baby Mixed Greens Tossed with Seasonal Fruit, Toasted
Walnuts & Balsamic Dressing*

DELL'OPERA

*Hand- Torn Market Greens Tossed in a Prosecco
Vinaigrette with an Herb Goat Cheese Crostini, Hearts of
Palm, Kalamata Olives & Cherry Tomatoes*

DEGLI INNAMORATI

*Baby Greens Tossed with Balsamic Dressing, Kissed with Feta
Cheese, Strawberries & Toasted Almonds*

MESSALINA

*Crisp Romaine Tossed with Parmigiano, Homemade Focaccia
Croutons & Our Classic Caesar Dressing, Topped with
Anchovy Fillets*

TRICOLRE

*Belgian Endive, Baby Mache & Radicchio, Tossed in a Lemon
Dressing, Topped with Cherry Tomatoes & Shaved Romano Cheese*

CAPRESE CLASSICA

*Sliced Italian Imported Mozzarella di Bufala & Tomatoes,
Topped with Basil & Drizzled with Extra Virgin Olive Oil*

CARPACCIO CLASSICO

*Thin Slices of Raw Beef Tenderloin Topped with Arugula,
Capers & Shaved Parmigiano, Drizzled with Extra Virgin Olive Oil*

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~SECONDI SELECTIONS~

A La Carte Entree Selections

~MANZO~

STRACCETTI DI MANZO

Grilled Beef Tenderloin Medallions, Nestled Over a Bed of Fluffy Mashed Potatoes & Spinach, Topped with a Roasted Garlic, Capers & White Wine Sauce

FILETTO ALL'ARMAGNAC

Grilled Beef Tenderloin Topped with Wild Mushrooms, in a Shallot Armagnac Sauce

FILETTO AL PEPE VERDE

Grilled Beef Tenderloin Topped with Green Peppercorns & a Shallot Port Cream Sauce

FILETTO AL RADICCHIO

Grilled Beef Tenderloin Topped with Radicchio & Green Peppercorns, in a Light Balsamic Red Wine Sauce

TAGLIATA PIEMONTESE

Grilled Flat Iron Steak Served with Smashed Fingerling Potatoes, Roasted Garlic, Arugula & Aged Balsamic, Topped with Kalamata Olive Butter

~POLLO~

POLLO PICCATA

Grilled Chicken Breast with Lemon, Capers, Garlic & a White Wine Sauce

BATTUTA DI POLLO

Grilled Chicken Breast Topped with Wild Mushrooms, Roasted Garlic, Lemon & Herbs

POLLO MARSALA

Chicken Breast Sauteed with Domestic Mushrooms & Marsala Sauce

~SCALOPPINE~

SCALOPPINE AL MASCARPONE

Veal Scaloppine Sauteed with Mushrooms, Mascarpone Cheese & Cream

SCALOPPINE ALLA PICCATA

Veal Scaloppine Sauteed with Lemon, Capers, Garlic & White Wine

~SECONDI SELECTIONS~

*A La Carte Entree Selections
Continued...*

~PASTA~

PENNE ALL'ARRABIATA

Tube Shaped Pasta Sauteed in a Fresh Spicy Tomato Sauce

FETTUCCINE ALLA CHECCA

*Homemade Flat Noodles, Sautéed with Fresh Chopped Tomatoes,
Basil & Garlic Sauce*

MEZZELUNE D'ARAGOSTA

*Half Moon Shaped Ravioli Stuffed with Ricotta & Lobster, in a
Tomato & Marsala Wine Sauce*

AGNOLOTTI AL GORGONZOLA

*Large Spinach Ravioli Stuffed with Eggplant & Gorgonzola Cheese,
Sauteed in a Gorgonzola Cream Sauce*

CAPPELLI LOMBARDI

*Red Wine Braised Short Rib of Beef, Stuffed into Homemade Pasta
Ravioli, Sauteed in a Gorgonzola Cream Sauce*

GIRASOLI DI POLLO

*Sunflower Shaped Red Chile Ravioli Filled with Roasted Chicken &
Ricotta Cheese, Blooming in a Golden Tomato Sauce,
Finished with Fresh Arugula*

LASAGNA

*Homemade Spinach Pasta Layered with Beef Ragu, Mozzarella,
Ricotta, Parmigiano, Baked in a Bechamel Sauce, Served
Over Garlic Tomato Basil Sauce*

RAVIOLI TARTUFO

*Homemade Ravioli Stuffed with Black Truffles, Wild Mushrooms
& Robiola Cheese, Finished with Brown Butter Sage Sauce*

CAPPELLACCI DI ZUCCA- OUR FAMOUS RAVIOLI!!!

*Homemade Pasta Filled with Yellow Butternut Squash &
Ricotta Cheese, Over a Spicy Marinara Sauce, Finished with
Shaved Parmigiano & a Brown Butter Sage Sauce (see below)*



~SECONDI SELECTIONS~

*A La Carte Entree Selections
Continued...*

~PESCE~

PESCE GRIGLIA

*Grilled Fish of the Day Finished with Lemon, Aromatic Herbs &
Extra Virgin Olive Oil*

PESCE AI PORRI

*Fish of the Day Sauteed with Leeks & a Light
Champagne Cream Sauce*

PESCE LIVORNESE

*Fish of the Day Sauteed with Onions, Capers, Black Olives &
a Light Spicy Tomato Sauce*

PESCE AI LIMONE

*Fish of the Day Sauteed with Domestic Mushrooms, Zucchini,
Capers, Garlic, Lemon & White Wine*

PESCE IN SALSA CRUDA

*Grilled Fish of the Day Topped with Tomatoes, Green Onions,
Capers, Mint, Green Olives, Garlic & Olive Oil*

SALMONE DORATO

*Pan Roasted Salmon Accompanied with a Potato, Pancetta &
Watercress Cake, Topped with Shaved Apple & Fennel Salad,
Drizzled with a Cider Mustard Sauce*



~DOLCE SELECTIONS~

A La Carte Dessert Selections

FRAGOLE AL CIOCCOLATO

Chocolate Dipped Strawberries

BISCOTTI

Italian Cookies

ROMA DI NOTTE

Rich, Creamy, Dark Chocolate Mousse, Layered with Swirls of Chocolate Sauce, Fresh Strawberries & Clouds of Whipped Cream

TIRAMISU

Mascarpone Cheese Whipped with Rum, Sandwiched Between Layers of Espresso Soaked Ladyfingers, Served with Espresso Sauce & Creme Anglaise

TARTINA

Crisp Tart Shell Brushed with Dark Chocolate, Filled with Creme Brulee, Torched to a Caramelized Glaze, Topped with Fruit, Berry Sauce & Whipped Cream

LUNA PIENA

Cheesecake of the Day

PANNA COTTA

Italian Creamy Milk Custard Intoxicated with Frangelico, Hiccuping with Fruit, in a Light Berry Sauce

IL SIGARO

Burnt Caramel Sugar Crusted Creme Brulee Smoking with a Chocolate Dipped Cigar Rolled Cookie & Ashes of Strawberries & Chocolate Dipped Strawberries

SACCHETTO DI CIOCCOLATA- OUR FAMOUS DESSERT!!!

A Dark Chocolate Box Bagged with a Grocery of Chilled Zabaione & Fresh Fruit (see below)

