

L'OPERA

LUNCH MENU

Zuppa

MINISTRONE VE

Seasonal Vegetables, Herbs \$9

PASTA E FAGIOLI

Traditional Tuscan Cannellini Bean Soup \$9

Le Insalate

DELL' OPERA

VE V GF UPON REQ

Hand-Torn Market Greens, Hearts of Palm, Kalamata Olives, Cherry Tomatoes, Prosecco Vinaigrette, Herb Goat Cheese Crostini \$10

MESSALINA

GF UPON REQ

Romaine, Shaved Parmigiano Cheese, Garlic Crostini, Anchovy Filet, Homemade Caesar Dressing (contains raw egg) \$10
Make it an ANTONELLI Cucumbers, Olives, Tomatoes, Red Onion ADD \$2

DEGLI INNAMORATI

VE V GF UPON REQ

Baby Greens, Feta, Strawberries, Toasted Almonds, Balsamic Dressing \$10

VELLUTATA

VE V GF UPON REQ

Shaved Green Apple, Fennel, Celery, Tarragon, Spinach, Arugula, Strawberries, Shaved Parmigiano Cheese, Apple Juice Reduction, Shallot Vinaigrette Dressing \$10

AI LEGUMI

VE V GF

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

INSALATA TRITATA

VE V GF

Spring Mix, Spinach, Red Onion, Sweet Corn, Bell Pepper, Cucumber, Carrot, Zucchini, Basil, Avocado, Pine Nuts, Ginger Lime Vinaigrette \$14

ADD CHICKEN \$5 BEEF \$7 SHRIMP \$5 SALMON \$7

Panini

Served on our Homemade Grilled Tuscan Bread with a side salad or homemade potato chips

DI MANZO

Grilled Filet Mignon Slices, Porcini Mushrooms, Roasted Bell Peppers, Asiago Cheese \$15

PANINO SAN DANIELE

Prosciutto San Daniele, Vine Ripened Tomatoes, Basil, Mozzarella \$13

Antipasta

BRUSCHETTA VE

Toasted Baguettes Presented with Two Toppings

Chopped Red Tomatoes, Basil, Garlic, Feta, Extra Virgin Olive Oil; Chopped Yellow Tomatoes, Kalamata Olives, Garlic, Basil, Balsamic, Extra Virgin Olive Oil \$11

CARPACIO CLASSICO GF

Thin Slices of Raw Beef Tenderloin, Arugula, Capers, Shaved Parmigiano Cheese, Extra Virgin Olive Oil \$12

CALAMARI FRITTI

Deep Fried Calamari, White Bait; Marinara & Roasted Red Pepper, Tomato Aioli \$14

POLENTA FRITTA

Deep Fried Polenta, Wild Mushrooms, Parmigiano, Demi-Glace Sauce \$10

POLPETTE A MODO MIO

Trio of Meatballs Presented with Three Different Sauces

Spicy Tomato Sauce; Arugula Horseradish Pesto; Cucumber Tartar Sauce, Balsamic Reduction \$12

CAPRESE VE GF

Local Burrata, Heirloom Cherry Tomatoes, Pesto \$13

TARTARA MEDITERRANEA

Crispy Italian Flatbread, Ahi Tuna Tartar, White Bean Hummus, Dry Cured Olives, Marinated Fennel, Harissa Aioli, Red Pepper Jelly \$13

COCKTAIL DI GAMBERI GF

Chilled Black Tiger Shrimp, Homemade Cocktail Sauce \$15

SALSICCIA AL PEPERONATA

Grilled Italian Sausage, Bocconcini Cheese, Roasted Bell Peppers, Red Onion, Basil, Garlic Tomato Sauce, Wild Arugula \$15

ANTIPASTA

Thin Slices of Prosciutto San Daniele & Coppa, Parmigiano Cheese; Bread Sticks, Extra Virgin Olive Oil \$14

TARTARA ALLA TOSCANA

Filet Mignon Tartare Over Bed of Arugula

Presented with:

Olive & Diced Vegetable Tapenade, Horseradish Sauce, Toasted Baguettes \$14

IL CARUSO

Grilled Chicken Breast, Red Bell Pepper, Onion, Eggplant, Arugula, Asiago Cheese, Sun-Dried Tomato Pesto \$13



VE- VEGETARIAN | V-VEGAN | GF-GLUTEN FREE

WATER SERVED UPON REQUEST

* The consumption of raw or uncooked eggs, meat, poultry, seafood or shell fish may increase your risk of food borne illness

L'OPERA

LUNCH MENU

Pasta

V or GF PASTA AVAILABLE UPON REQUEST

FAVORITO!!!

Homemade Beet & Spinach Tagliatelle Pasta, Jumbo Lump Crab, Black Truffle Peelings, Truffle Oil, Butter **\$20**

ROSSALLA VE V

Penne Pasta, White Kale, Seasonal Tomatoes, Roasted Garlic, Yellow Tomato Sauce **\$14**

SPAGHETTI AI FRUTTI DI MARE

Homemade Spaghetti, Clams, Mussels, Shrimp; Choice of Garlic White Wine or Spicy Tomato Sauce **\$20**

RIGATONI VE

Rigatoni Pasta, Wild Mushrooms, Parmigiano Cheese, Garlic, White Wine Sauce **\$16**

PENNE ALL' ARRABBIATA VE

Penne Pasta, Roasted Garlic, Spicy Chopped Roma Tomato Sauce, Imported Romano Cheese **\$15**

SPAGHETTI PUTANESCA

Homemade Spaghetti, Tomatoes, Capers, Kalamata Olives, Anchovies, Parmigiano Cheese, Tomato Sauce **\$17**

CAPPELLACCI DI ZUCCA VE

Homemade Butternut Squash, Ricotta Cheese Ravioli, Spicy Marinara, Shaved Parmigiano Cheese, Brown Butter Sage Sauce (this dish contains small traces of pine nuts & walnuts) **\$19**

CANNELLONI DELL'OPERA

Homemade Pasta Sheets Rolled with Braised Veal, Ricotta Cheese, Porcini Mushrooms, Demi-Glace Sauce **\$20**

LASAGNA DI POLLO

Homemade Sheet Pasta, Chicken Ragu, Mozzarella Cheese, Ricotta Cheese, Parmigiano Cheese, Spicy Tomato Sauce, Creamy Pesto Sauce **\$19**

RAVIOLI ALLA MAIZE

Homemade Sweet Corn & Ricotta Cheese Ravioli; Creamy Pesto & Chopped Tomato Sauce; Topped with Diced Shrimp **\$19**

LASAGNA AL RAGU

Homemade Sheet Pasta, Beef Ragu, Spinach, Mozzarella Cheese, Ricotta Cheese, Parmigiano Cheese, Béchamel Sauce, Garlic Tomato Basil Sauce **\$19**

CAPPELLI LOMBARDI

Homemade Ravioli, Red Wine Braised Short Rib of Beef, Ricotta Cheese, Parmigiano Cheese, Gorgonzola Cream Sauce **\$19**

RISOTTO CON GAMBERI

Italian Arborio Rice, Shrimp, Green Peas, Artichoke Hearts, Mint, Shallot Champagne Sauce **\$24**

Secondi Piatti

GLUTEN FREE UPON REQUEST

POLLO PARMIGIANO

Breaded Chicken Breast, Tomatoes, Basil, Mozzarella Cheese, Parmigiano Cheese; Patate al Parmigiano, Farmer's Market Vegetables **\$24**

AGNELLO AI CARCIOFI

Grilled New Zealand Lamb Chops, Deep-Fried Baby Artichokes, Balsamic Mint Reduction; Sautéed Spinach, Patate al Parmigiano **\$33**

FILETTO AL GORGONZOLA

Filet Mignon, Thyme Demi-Glace Reduction, Grilled Onions, Gorgonzola Cheese; Zucchini, Asparagus, Patate al Parmigiano **\$33**

SCALOPPINE ALLA PICCATA

Thinly Sliced Veal, White Wine Caper Sauce; Farmer's Market Vegetables & Pasta e Olio **\$25**

SALMONE DORATO GF

Sustainably-Raised Salmon, Shaved Apple, Fennel, Watercress, Cider Mustard Sauce; Fingerling Potatoes, Leeks, Smoked Pancetta (Italian Bacon) **\$27**

SALMONE AI CAPPERI

Sustainably-Raised Salmon, Caper Aioli; Green Olives, Fresh Orange Slices, Celery, Arugula, Green Onion; Patate al Parmigiano, Farmer's Market Vegetables **\$27**

CIOPPINO

Stew of Fresh Fish, Clams, Mussels, Shrimp, Crab, Calamari, Clam Juice, Tomatoes; Crostini **\$25**

POLLO MARSCAPONE

Pan Seared Chicken Breast, Mushrooms, Marscapone Cheese Demi-Glace Sauce; Roasted Brussels Sprouts, Patate al Parmigiano **\$24**

MANICOTTI MELANZANE VE V GF

Grilled Rolled Eggplant, Tofu, Spinach, Caramelized Onions, Pine Nuts, Tomato, Basil Sauce **\$15**

Sides

ASPARAGUS \$6 | FARMER'S MARKET VEGETABLES \$7
 PATATE AL PARMIGIANO \$5 | FINGERLING POTATOES \$6
 PASTA \$7 | SOFT POLENTA \$5 | SAUTEED MUSHROOMS \$8
 SAUCE \$3 | FETA CHEESE \$3 | ROASTED or FRESH GARLIC \$3
 GOAT CHEESE \$3 | SHAVED ROMANO CHEESE \$3
 BRUSSELS SPROUTS \$8

Executive Chef Walter Cotta

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