

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.

All food and 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.

Menu Information

The following is our private dining package with menus and pricing for parties of 15 or more. Feel free to customize the menus or create your own. A la carte pages begin on page 6. Custom menus will be printed for your event. Your guests will 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 unlimited soda, iced tea, homemade lemonade, juice, coffee and hot tea. All bar drinks are charged on consumption. For a group of 50 plus 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.

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 per estimated guest and a confirmed contract is required. Your guaranteed number of guests and table setup is due a minimum of 3 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 per additional guest will be applied to all events that exceed their set up. If setup is to be changed after this deadline, there is a \$50 fee to do so. 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!

Justine Nevarez, Event Coordinator
Nicole Lira, General Manager

To reserve, see our website: www.lopera.com
E-mail: lopera.justine@gmail.com Subject: Your event date

~The Wine Cellar~
Semi Private

Hardwood floors, dark cherry wood wine cabinets and 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 wall, Fresco paintings, travertine stone floors, and a black granite & mahogany bar make this room attractive and comfortable for parties up to 90 guests. Please inquire for food & beverage minimum.



~L'Opera Main Dining Room~

The L'Opera Main Dining Room is our premier location and is available for a variety of events. The room can accommodate 200 guests for an elegant seated dinner, or more for a cocktail event. Sectional dining room quotes available upon request.



~Aldo Luongo Room~

The Aldo Luongo Room is on our main dining level, surrounded by a beautiful mural by artist Aldo Luongo and large floor to ceiling windows with a view of Pine Avenue. This room is lively & bright, and seats a maximum of 54 guests.

Menu #1
\$49 per person

~ **LE INSALATE** ~

MESSALINA GF UPON REQ.

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

~ **SECONDI CHOICES** ~

CAPPELLI LOMBARDI

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

RIGATONI VE

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

POLLO PARMIGIANO

Breaded Chicken Breast, Tomatoes, Basil,
Mozzarella, Parmigiano

~ **DOLCE** ~

DOLCE BAR or PLATTERS VE

Pastry Chef's Homemade Mixed Desserts

Menu #2
\$58 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, Parmigiano, 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 Butternut Squash, Ricotta Ravioli;
Spicy Marinara, Shaved Parmigiano,
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
\$65 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, 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 Ragù, Mozzarella, Ricotta,
Parmigiano,
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
\$79 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, Homemade Caesar Dressing, Garlic Crostini
(dressing contains raw egg)

~ PRIMI PIATTI ~

GNOCCHI PESTO VE

Potato Dumplings, Homemade Pesto Sauce, Mozzarella
(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.

Chef Walter's Fish of the Day

POLLO PARMIGIANO

Breaded Chicken Breast, Tomatoes, Basil,
Mozzarella, Parmigiano

~ DOLCE ~

DOLCE BAR or PLATTERS VE

Pastry Chef's Homemade Mixed Desserts

Menu #5
\$90 per person

~ APPETIZERS ~
Served Upon Arrival

SALSICCIA AL PEPERONATA GF UPON REQ.
Grilled Italian Sausage, Bocconcini, 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 Butternut Squash, Ricotta Ravioli:
Spicy Marinara, Shaved Parmigiano, 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

OR

OSSOBUCCO 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 ~

Prices per platter. One platter per 15 guests.

PIZETTE MISTE VE UPON REQ.

Gourmet Mini Pizzas \$50

CROSTINI MISTI VE

Grilled Tuscan Bread Topped with Mascarpone, Diced Mixed Vegetables, Feta, Extra Virgin Olive Oil \$50

SPIEDINI DI POLLO E MANZO VE

Vegetable, Chicken, Beef Skewers \$50

CROSTINI AL SAN DANIELE VE UPON REQ.

Grilled Tuscan Bread, Prosciutto di San Daniele, Yellow Tomatoes, Burrata \$50

PROSCIUTTO E MELONE GF

Melon, Prosciutto \$60

FRUTTA FRESCA VE V GF

Seasonal Fruit \$70

POLENTA FRITTA VE GF UPON REQ.

Deep Fried Polenta, Porcini Mushroom Demi-Glace \$50

ANTIPASTO MISTO GF

Italian Meats, Cheeses, Vegetables \$70

AGNELLO GF

Grilled Lamb Chops, Italian Chimichurri Sauce \$100

BRUSCHETTA VE V UPON REQ.

Toasted Baguette, Chopped Tomatoes, Basil, Garlic, Kalamata Olives, Balsamic, Extra Virgin Olive Oil, Feta \$50

CALAMARI FRITTI

Deep Fried Calamari, White Bait; Spicy Marinara Sauce, Tomato Romesco Sauce

(romesco sauce contains traces of almonds) \$50

POLPETTE A MODO MIO

Meatballs, Spicy Tomato Sauce \$50

CAPRESE SKEWERS VE GF

Skewers of Mozzarella, Cherry Tomatoes, Basil, Pesto Drizzle \$60

TARTARA MEDITERRANEA

Crispy Italian Flatbread, Ahi Tuna Tartar, White Bean Hummus, Dry Cured Olives, Marinated Fennel,

Harissa Aioli, Red Pepper Jelly \$70

COCKTAIL DI GAMBERI GF

Chilled Black Tiger Shrimp, Homemade Cocktail Sauce \$70

SALSICCIA AL PEPERONATA GF UPON REQ.

Grilled Italian Sausage, Bocconcini, Roasted Bell Peppers, Red Onion, Basil, Garlic Tomato Sauce, Wild Arugula \$50

TARTARA ALLA TOSCANA

Filet Mignon Tartar Over Bed of Arugula, Lemon Vinaigrette

Presented with: Olive & Diced Vegetable Tapenade; Sour Cream Horseradish Sauce; Toasted Baguettes \$70

(vinaigrette contains raw egg)

PROSCIUTTO SAN DANIELE

Thin Slices of Prosciutto San Daniele, Parmigiano; Bread Sticks, Extra Virgin Olive Oil \$70

~ LE INSALATE ~

DELL' OPERA VE GF UPON REQ.

Little Gem Lettuce, Radishes, Kalamata Olives, Cherry Tomatoes,
Toasted Hazelnuts, Shaved Parmigiano, Creamy Garlic Lemon Dressing
(dressing contains raw egg) \$13

MESSALINA GF UPON REQ.

Romaine, Shaved Parmigiano Cheese, Garlic Crostini,
Homemade Caesar Dressing (dressing contains raw egg) \$12
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 \$13

VELLUTATA VE V GF UPON REQ.

Shaved Green Apple, Fennel, Celery, Tarragon, Spinach, Arugula, Strawberries,
Shaved Parmigiano, Apple Juice Reduction, Shallot Vinaigrette Dressing \$12

AI LEGUMI VE V GF

Marinated Quinoa, Cannellini Beans, Garbanzo Beans, Red Kidney Beans,
Shallots, Cherry Tomatoes, Sautéed White Kale \$14

INSALATA TRITATA VE GF

Spring Mix, Spinach, Red Onion, Sweet Corn, Bell Pepper, Cucumber, Carrot, Zucchini, Basil, Avocado,
Pine Nuts, Ginger Lime Vinaigrette (dressing contains raw egg) \$15

CARPACCIO CLASSICO GF

Thinly Sliced Raw Beef Tenderloin, Arugula, Capers, Shaved Parmigiano, Extra Virgin Olive Oil \$16

CAPRESE SALAD VE GF

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

ADD TO ANY SALAD

Priced per person

Prosciutto \$3 Chicken \$5 Shrimp \$5 Beef \$7 Salmon \$9

~ PASTA ~

FAVORITO!!!

Homemade Beet & Spinach Tagliatelle Pasta, Jumbo Lump Crab,
Shaved Black Truffle, Truffle Oil, Butter \$27

SPAGHETTI CON GAMBERI

Homemade Spaghetti, Shrimp, Garlic White Wine Sauce \$27

RIGATONI VE

Rigatoni Pasta, Wild Mushrooms, Parmigiano, Garlic, White Wine Sauce \$20

PENNE ALL' ARRABBIATA VE V GF UPON REQ.

Penne Pasta, Roasted Garlic, Spicy Chopped Roma Tomato Sauce, Imported Romano \$20

PENNE PESTO VE V GF UPON REQ.

Penne Pasta, Homemade Pesto Sauce \$19

GNOCCHI PESTO VE

Potato Dumplings, Homemade Pesto Sauce, Mozzarella Cheese \$21

SPAGHETTI PUTANESCA VE UPON REQ.

Homemade Spaghetti, Tomatoes, Capers, Kalamata Olives, Anchovies,
Parmigiano, Tomato Sauce \$25

CAPPELLACCI DI ZUCCA VE

Homemade Butternut Squash, Ricotta Ravioli;
Spicy Marinara, Shaved Parmigiano, Brown Butter Sage Sauce
(this dish contains small traces of pine nuts & walnuts) \$24

LASAGNA DI POLLO

Homemade Sheet Pasta, Chicken Ragu, Mozzarella, Ricotta, Parmigiano,
Spicy Tomato Sauce, Creamy Pesto Sauce \$25

LASAGNA AL RAGU

Homemade Sheet Pasta, Beef Ragu, Spinach, Mozzarella, Ricotta,
Parmigiano, Béchamel Sauce, Garlic Tomato Basil Sauce \$25

CAPPELLI LOMBARDI

Homemade Red Wine Braised Short Rib of Beef, Ricotta,
Parmigiano Ravioli; Gorgonzola Cream Sauce \$25

RAVIOLI DI POLLO

Homemade Roasted Chicken, Mushrooms, Ricotta & Mascarpone Ravioli;
Shallot Basil Lemon Cream Sauce \$23

ADD TO ANY PASTA

Priced per person

| | | | |
|----------------|---------------|---------------|---------------|
| Prosciutto \$3 | Chicken \$5 | Shrimp \$5 | Beef \$9 |
| Salmon \$9 | Primavera \$5 | Bolognese \$5 | Meatballs \$6 |

VE- VEGETARIAN V-VEGAN GF- GLUTEN FREE

~ **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 \$45

FILETTO AL GORGONZOLA GF NO SAUCE
12 oz Filet Mignon, Thyme Demi-Glace Reduction, Grilled Onions, Gorgonzola \$45

STRACCETTI DI MANZO GF UPON REQ.
Grilled Tenderloin Medallions, Roasted Garlic, Spinach, Capers,
White Wine Sauce \$42

SCALOPPINE ALLA PICCATA GF UPON REQ.
Thinly Sliced Veal, White Wine Caper Sauce \$35

OSSOBUCO ALLA MILANESE
Braised Veal Ossobuco; Mushroom Asiago Risotto \$42

SALMONE DORATO GF
Sustainably- Raised Salmon, Shaved Apple, Fennel, Cider Mustard Sauce \$34

SALMONE AI CAPPERI GF
Sustainably- Raised Salmon, Caper Aioli, Green Olives, Fresh Orange Slices,
Celery Leaves, Green Onion \$34

POLLO ARROSTO GF
Chicken Breast, Cherry Tomatoes, Roasted Garlic, Basil \$29

POLLO PARMIGIANO
Breaded Chicken Breast, Tomatoes, Basil, Mozzarella, Parmigiano \$29

POLLO PICCATA GF UPON REQ.
Grilled Chicken Breast, Creamy Piccata Sauce \$29

~ VEGAN OPTIONS ~

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

AI LEGUMI GF

Marinated Quinoa, Cannellini Beans, Garbanzo Beans, Red Kidney Beans,
Shallots, Cherry Tomatoes, Sautéed White Kale \$14

VELLUTATA GF UPON REQ.

Shaved Green Apple, Fennel, Celery, Tarragon, Spinach, Arugula, Strawberries,
Apple Juice Reduction, Shallot Vinaigrette Dressing \$12

DEGLI INNAMORATI GF UPON REQ.

Baby Greens, Strawberries, Toasted Almonds, Balsamic Dressing \$13

MANICOTTI MELANZANE GF

Grilled Rolled Eggplant, Tofu, Spinach, Caramelized Onions,
Pine Nuts, Tomato, Basil Sauce \$20

ROSALLA

Penne Pasta, White Kale, Seasonal Tomatoes, Roasted Garlic,
Yellow Tomato Sauce \$20

PENNE ALL' ARRABBIATA V UPON REQ.

Penne Pasta, Roasted Garlic, Spicy Chopped Roma Tomato Sauce \$20

RIGATONI V UPON REQ.

Rigatoni Pasta, Wild Mushrooms, Garlic, White Wine Sauce \$20

~ DOLCE ~

DOLCE PLATTERS OR BAR VE

Pastry Chef Dora's Homemade Mixed Desserts
Presented at the Table or on a Station \$12

TIRAMISU VE

Mascarpone, Rum, Ladyfingers, Illy Espresso;
Mocha & Crème Anglaise Sauces \$12

LUNA PIENA VE

White Chocolate Cheesecake, Dark chocolate Cookie Crust;
Fresh Berries, Strawberry Sauce
(cookie crust contains traces of pecans) \$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

Dark Chocolate Box, Chilled Zabaione, Fresh Fruit \$13

SOFFICE E LEGGERA VE

Caramelized Crushed Pineapple, Poundcake;
Hot Caramel Sauce, Crème Anglaise \$13

PARADISO VE GF UPON REQ.

Lemon Custard, Whipped Cream, Blueberry Sauce, Waffle Sprinkles \$10

SORBETTO E BACCHE VE V GF

Sorbetto, Seasonal Berries \$10