

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.

How to Reserve

To reserve a date & space, a non-refundable deposit of \$30 per estimated guest is required. Your deposit will be applied toward your final bill. Deposits are non-refundable but can be transferred to a future event. Cancellations made within 1 week will be charged the full food & beverage minimum plus tax & service charge.

Food & Beverage Minimums

There is a minimum cost for all events at L'Opera, which is met by the combined totals of all food & beverage items only. Service charge and sales tax are calculated from the food & beverage subtotal, which must reach or exceed the minimum. AV rental fees, room fees, vendor charges, and additional time purchased are not factored into the food and beverage minimum.

Food

The following is our private dining package with menus & pricing for parties of 15 or more. Feel free to customize or create your own menu. 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

Pre-set menu prices include non-alcoholic bar (unlimited soda, iced tea, homemade lemonade, juice, coffee & hot tea). If an open lunch or dinner menu is selected, we offer a non-alcoholic hosted bar for \$8 per guest. Alcoholic drinks are charged upon consumption. For a group of 50+ please inquire for our bar packages. When hosting the bar for your guests, the bartender fee is waived. If a cash bar is requested, there is a bartender fee of \$150.

Setup

Your guaranteed number of guests & table setup are due a minimum of 3 days prior to your event date. If setup is to be changed after this deadline, there is a \$50 fee to do so. We are happy to set up 8 extra seats beyond your guaranteed head count for no additional charge. A fee of \$30 per additional guest (beyond the 8 complementary seats) will be applied for any unexpected guests. The final bill will reflect the guaranteed head count plus any additional guests. All events are allotted 4 hours; additional time can be purchased in 30-minute increments, thereafter. The charge is \$250 per half hour.

Custom Linen

We offer white linen with your choice of black or white linen napkins. If you prefer another linen color, we are happy to assist. Custom linen orders are to be placed a minimum of 10 days prior to your event date.

Parking

Valet is available for \$10 per car. Please inquire regarding validation. You may add this to your bill for your guests, or they may pay with cash upon departure. Otherwise, there are several parking lots & structures within walking distance.

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!

Tiffany Williams, Manager & Private Events
Nicole Lira, General Manager

To reserve, e-mail: lopera.events@gmail.com
Subject: Your event date. Please include your estimated guest count in the email

~The Wine Cellar~

Semi Private

Travertine stone floors & dark cherry wood wine cabinets 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.

~ ANTIPASTI ~

Priced per platter. One platter per 10-15 guests.

- AGNELLO ALL SCOTTADITO GF - Grilled Lamb Chops, Drizzled with Italian Chimichurri Sauce \$115
- ANTIPASTO MISTO GF - Italian Meats, Cheeses & Pickled Vegetables \$90
- ARANCINI VE & GF UPON REQ.- Deep Fried Risotto Balls, Beef Ragù, Mozzarella, Light Tomato Sauce \$75
- BOCCONCINI FRITTO VE - Breaded & Fried Bocconcini Cheese, Chipotle Tomato Sauce \$75
- BRUSCHETTA VE - Chopped Roma Tomato, Olive Oil Feta Cheese, Balsamic Reduction; Toasted Baguette \$60
- CALAMARI FRITTI - Deep Fried Calamari, Spicy Marinara Sauce \$75
- CAPRESE SKEWERS VE, GF - Skewers of Mozzarella, Cherry Tomatoes, Basil, with a Pesto Drizzle \$80
- COCKTAIL DI GAMBERI GF - Chilled Black Tiger Shrimp, Homemade Cocktail Sauce \$95
- CROSTINI AL SAN DANIELE VE UPON REQ. - Toasted Baguette, Prosciutto di San Daniele, Chopped Roma Tomatoes, Green Onion, Burrata \$70
- CROSTINI MISTI VE - Toasted Baguette Topped with Mascarpone, Diced Mixed Vegetables, Feta, Extra Virgin Olive Oil \$60
- FRUTTA FRESCA E FORMAGGI VE, V, GF - Seasonal Fruit, Imported Cheese Assortment \$95
- GAMBERI GRIGLIA GF - Grilled Shrimp, Drizzled with Italian Chimichurri Sauce \$95
- HUMMUS AL ROSMARINO VE, V, GF- Cannellini Bean Hummus, Soyriso, Frisée, Basil Oil on a Flatbread \$60
- POLENTA FRITTA VE & GF UPON REQ. - Deep Fried Polenta, Parmigiano Cheese \$60
- POLPETTE A MODO MIO - Beef Meatballs, Spicy Tomato Sauce \$90
- POLPEPE DI POLLO: Chicken, Mozzarella & Mascarpone Cheese Balls, Mild Tomato Sauce \$80
- PROSCIUTTO E MELONE GF - Cantaloupe & Thinly Sliced Prosciutto \$90
- PROSCIUTTO SAN DANIELE - Thin Slices of Prosciutto San Daniele, Parmigiano; Bread Sticks, Extra Virgin Olive Oil \$90
- SALSICCIA AL PEPERONATA GF - Italian Sausage, Bell Pepper, Tomato Sauce \$75
- SPECIALE OLIVA GF, VE - Marinated Olives, Cheeses, Marcona Almonds \$75
- SPIEDINI DI POLLO E MANZO V UPON REQ. - Skewers of Vegetable, Chicken, Beef \$90
- TARTARA ALLA TOSCANA - Filet Mignon Tartar, Olive & Diced Vegetable Tapenade, Sour Cream Horseradish Sauce, Toasted Baguette \$95
- TARTARA MEDITARREANA: Tuna Tartar, Harissa Aioli, Marinated Shaved Fennel on a Flatbread \$90
- TOMAHAWK: 52oz Sliced Tomahawk, Drizzled with Italian Chimichurri Sauce \$125

Mixer Menu

\$48 per person

~ 2 HOURS OPEN WELL BAR ~

House Wine, Beer, Well Spirits

~ ANTIPASTI ~

ANTIPASTO MISTO VE, GF

Italian Meats, Cheeses, Pickled Vegetables

SALSICCIA AL PEPERONATA GF

Skewers of Italian Sausage, Bell Pepper

CALAMARI FRITTI

Deep Fried Calamari, Spicy Marinara Sauce

~ DOLCE ~

DOLCE BAR VE, V & GF UPON REQ.

Pastry Chef's Homemade Mixed Desserts

Menu #1

\$58 per person

~ LE INSALATE ~

MESSALINA GF UPON REQ.

Romaine, Shaved Parmigiano, Garlic Croutons,
Homemade Caesar Dressing

(contains raw egg)

~ SECONDI CHOICES ~

LOMBARDI

Homemade Red Wine Braised Short Rib of Beef &
Ricotta Ravioli; Gorgonzola, Green Pea & Broccolini
Cream Sauce

RIGATONI AI FUNGHI VE, GF UPON REQ

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

LASAGNA DI POLLO

Homemade Sheet Pasta, Chicken Ragù, Mozzarella,
Ricotta, Parmigiano, Spicy Tomato & Pesto Cream Sauces
(pesto contains traces of pine nuts)

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.

Pastry Chef's Homemade Mixed Desserts

Menu #2

\$63 per person

~ LE INSALATE ~

DELL' OPERA VE GF

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

~ SECONDI CHOICES ~

RAGU DI LASAGNE

Homemade Sheet Pasta, Italian Sausage & Beef Ragu, Mozzarella, Provolone, Ricotta, Parmigiano; Vodka, Tomato & Cream Sauce

SALMONE DORATO GF

Sustainably Raised Salmon, Shaved Apple & Fennel, Watercress, Cider Mustard Sauce

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, V & GF UPON REQ.

Pastry Chef's Homemade Mixed Desserts

Menu #3

\$73 per person

~ LE INSALATE ~

INSALATA DI RUCOLA VE, GF, V UPON REQ.

Wild Arugula, Capers, Shallots, Roasted Tomatoes, Parmigiano, Lemon Dressing
(*dressing contains raw egg*)

~ SECONDI CHOICES ~

STRACCETTI DI MANZO GF UPON REQ.

Grilled Filet Mignon Medallions, Capers, Roasted Garlic, Spinach, White Wine Sauce

POLLO PARMIGIANO GF UPON REQ.

Breaded Chicken Breast, Basil Pesto Marinara Sauce, Mozzarella, Parmigiano

SALMONE DORATO GF

Sustainably Raised Salmon, Shaved Apple & Fennel, Watercress, Cider Mustard Sauce

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.

Pastry Chef's Homemade Mixed Desserts

Menu #4
\$84 per person

~ LE INSALATE ~

MESSALINA “Antonelli Style” GF UPON REQ.
Romaine, Cucumbers, Olives, Red Onion, Tomatoes,
Shaved Parmigiano, Homemade Caesar Dressing,
Garlic Crutons (*dressing contains raw egg*)

~ PRIMI PIATTI ~

RIGATONI AI FUNGHI VE, GF UPON REQ
Rigatoni Pasta, Wild Mushrooms, Parmigiano,
Garlic, White Wine Sauce

~ SECONDI CHOICES ~

SCALOPPINE ALLA PICCATA GF UPON REQ. -
Thinly Sliced Veal, White Wine Caper Sauce

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

POLLO AL BURRO E LIMONE GF UPON REQ.
Pounded Chicken Breast, Lemon Butter Tarragon Sauce

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.
Pastry Chef’s Homemade Mixed Desserts

Menu #5
\$95 per person

~ LE INSALATE ~

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

~ PRIMI PIATTI ~

GNOCCHI PESTO VE
Potato Dumplings, Homemade Pesto Sauce, Mozzarella
(*pesto contains traces of pine nuts*)

~ SECONDI CHOICES ~

AGNELLO AI CARCIOFI GF NO SAUCE
New Zealand Rack of Lamb, Deep Fried Baby Artichoke
Hearts, Balsamic Mint Reduction

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

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

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.
Pastry Chef’s Homemade Mixed Desserts

Menu #6

\$110 per person

~ LE INSALATE ~

TRICOLORE VE, GF

Endive, Arugula, Radicchio, Hearts of Palm,
Capers, Red Onion,
Shaved Parmigiano, Lemon Dressing
(dressing contains raw egg)

~ 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)*

~ SORBETTO ~

Lemon Sorbet served with Mixed Berries

~ SECONDI CHOICES ~

FILETTO DEMI GLACE AI FUNGHI GF UPON REQ.

Grilled Filet Mignon, Beech Mushroom Sauce;
Mixed Seasonal Vegetables & Potatoes

PESCE DEL GIORNO GF UPON REQ.

Chef Walter's White Fish of the Day

MEZZELUNE ARAGOSTA LIMONE

Lobster, Ricotta, Fennel & Arugula Ravioli,
Lemon, Garlic Basil Cream Sauce

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.

Pastry Chef's Homemade Mixed Desserts

Menu #7

\$125 per person

~ 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

~ PRIMI PIATTI ~

MEZZELUNE ARAGOSTA LIMONE

Lobster, Ricotta, Fennel & Arugula Ravioli,
Lemon, Garlic Basil Cream Sauce

~ SORBETTO ~

Lemon Sorbet served with Mixed Berries

~ SECONDI CHOICES ~

RIBEYE GF NO SAUCE

Boneless 13oz Ribeye, Porcini Mushroom Sauce,
Mixed Seasonal Vegetables & Potatoes

ALASKAN HALIBUT GF UPON REQ.

Sustainably Sourced Alaskan Halibut, Leeks, Champagne
Cream Sauce, Mixed Seasonal Vegetables & Potatoes

OSSOBUCCO MILANESE

Braised Veal Shank; Soft Polenta

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.

Pastry Chef's Homemade Mixed Desserts

~ LE INSALATE ~

Priced per person

DELL' OPERA VE, GF UPON REQ. - Little Gem Lettuce, Radishes, Kalamata Olives, Cherry Tomatoes, Toasted Hazelnuts, Shaved Parmigiano, Creamy Garlic Lemon Dressing **\$18**

MESSALINA GF UPON REQ. - Romaine, Shaved Parmigiano Cheese, Garlic Croutons, Homemade Caesar Dressing (*dressing contains raw egg*) **\$18**
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 **\$18**

VELLUTATA VE, V & GF UPON REQ. - Shaved Green Apple, Fennel, Celery, Tarragon, Spinach, Arugula, Strawberries, Shaved Parmigiano, Apple Juice Reduction, Shallot Vinaigrette Dressing **\$18**

INSALATA DI RUCOLA VE, GF, V UPON REQ. - Wild Arugula, Capers, Shallots, Roasted Tomatoes, Parmigiano, Lemon Dressing (*dressing contains raw egg*) **\$18**

TRICOLORE VE, GF - Endive, Arugula, Radicchio, Hearts of Palm, Capers, Red Onion, Shaved Parmigiano, Lemon Dressing (*dressing contains raw egg*) **\$18**

ADD TO ANY SALAD

Priced per person

Prosciutto \$6 Chicken \$5 Shrimp \$7 Beef \$7 Salmon \$9

~ PASTA ~

Priced per Person

- SPAGHETTI CON GAMBERI** GF UPON REQ. - Homemade Spaghetti, Shrimp, Garlic White Wine Sauce \$38
- RIGATONI AI FUNGHI** VE, V & GF UPON REQ. - Rigatoni Pasta, Wild Mushrooms, Parmigiano, Garlic, White Wine Sauce \$29
- PENNE ALL' ARRABBIATA** VE, V & GF UPON REQ. - Penne Pasta, Roasted Garlic, Spicy Chopped Roma Tomato Sauce, Burrata \$29
- PENNE PESTO** VE, V & GF UPON REQ. - Penne Pasta, Homemade Pesto Sauce \$29
- GNOCCHI PESTO** VE - Potato Dumplings, Homemade Pesto Sauce, Mozzarella Cheese \$32
- SPAGHETTI PUTANESCA** VE & V & GF UPON REQ. - Homemade Spaghetti, Tomatoes, Capers, Kalamata Olives, Anchovies, Parmigiano, Tomato Sauce \$29
- 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*) \$32
- LASAGNA DI POLLO** - Homemade Sheet Pasta, Chicken Ragu, Mozzarella, Ricotta, Parmigiano, Spicy Tomato Sauce, Creamy Pesto Sauce \$35
- MEZZELUNE ARIGOSTA LIMONE** - Homemade Ravioli Stuffed with Lobster, Fennel, Arugula, Ricotta; Lemon, Garlic Basil Cream Sauce \$49
- LOMBARDI** - Homemade Red Wine Braised Short Rib of Beef, Ricotta, Parmigiano Ravioli; Gorgonzola Cream Sauce \$35
- PRETTAMENTE VEGETARIANO** VE - Homemade Sheet Pasta Rolled with Soyrito, Spinach, Ricotta; Mozzarella, Spicy Marinara \$35
- RAGU DI LASAGNE** - Homemade Sheet Pasta, Italian Sausage & Beef Ragu, Mozzarella, Provolone, Ricotta, Parmigiano; Creamy Vodka Tomato Sauce \$35
- GNUDI AGLI SPINACI** VE, GF - Spinach, Ricotta & Parmigiano Cheese; Brown Butter Sage Sauce, Shaved Parmigiano \$29
- GNUDI AI FUNGHI** VE, GF - Mushrooms, Ricotta & Parmigiano Cheese; Alfredo Sauce, Crispy Prosciutto & Broccoli Florets \$29
- RIGATONI AL RAGU DI ANATRA** GF UPON REQ.
Rigatoni, Duck Ragu, Crispy Onion, Goat Cheese \$34
- PASTA ROMANA** VE, V & GF UPON REQ.
Homemade Spaghetti, Extra Virgin Olive Oil, Garlic, Black Pepper, Pecorino Cheese \$29

ADD TO ANY PASTA

Priced per Person

Prosciutto \$6	Chicken \$5	Shrimp \$7	Beef \$9
Salmon \$9	Primavera \$5	Bolognese \$5	Meatballs \$6

VE- VEGETARIAN V-VEGAN GF- GLUTEN FREE

~ SECONDI PIATTI ~

*Served with Seasonal Potatoes & Vegetables
Priced per Person*

AGNELLO AI CARCIOFI GF NO SAUCE - Grilled New Zealand Rack of Lamb, Deep Fried Baby Artichokes, Balsamic Mint Reduction \$57

BISTECCA DI TOMAHAWK GF UPON REQ. Grilled 52 oz Bone In Ribeye Steak, Italian Chimichurri Sauce, Roasted Carrots, Homemade Spaghetti Romana \$125

FILETTO ALL' ITALIANA GF - Filet Mignon, Rosemary, Shallots, Thyme, Demi-Glace \$59

FILETTO CON SALSA DEMI GLACE AI FUNGHI GF UPON REQ. Grilled Filet Mignon, Beech Mushroom Sauce \$59

STRACCETTI DI MANZO GF UPON REQ. - Grilled Tenderloin Medallions, Roasted Garlic, Spinach, Capers, White Wine Sauce \$59

SCALOPPINE ALLA PICCATA GF UPON REQ. - Thinly Sliced Veal, White Wine Caper Sauce \$50

OSSOBUCCO MILANESE - Braised Veal Shank; Mushroom Risotto \$56

PESCE DEL GIORNO GF UPON REQ. - Chef Walter's White Fish of the Day \$49

SALMONE DORATO GF - Sustainably Raised Salmon, Shaved Apple & Fennel, Watercress, Cider Mustard Sauce; Fingerling Potatoes, Leeks, Smoked Pancetta (*Italian bacon*) \$44

POLLO ARROSTO GF - Chicken Breast, Cherry Tomatoes, Roasted Garlic, Basil \$40

POLLO PARMIGIANO GF UPON REQ. - Breaded Chicken Breast, Basil Pesto Marinara Sauce, Mozzarella, Parmigiano, (*pesto contains traces of pine nuts*) \$40

POLLO PICCATA GF UPON REQ. - Grilled Chicken Breast, Creamy Piccata Sauce \$40

POLLO AL BURRO E LIMONE GF UPON REQ. Pounded Chicken Breast, Lemon Butter Tarragon Sauce \$40

~ VEGAN OPTIONS ~

Priced per Person

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 \$18

VELLUTATA V, GF UPON REQ. - Shaved Green Apple, Fennel, Celery, Tarragon, Spinach, Arugula, Strawberries, Apple Juice Reduction, Shallot Vinaigrette Dressing \$18

INSALATA DI RUCOLA V, GF - Wild Arugula, Capers, Shallots, Roasted Tomatoes, Lemon Dressing \$18

DEGLI INNAMORATI V, GF UPON REQ. - Baby Greens, Strawberries, Toasted Almonds, Balsamic Dressing \$18

MANICOTTI MELANZANE V, GF - Grilled Rolled Eggplant, Tofu, Spinach, Caramelized Onions, Pine Nuts, Tomato, Basil Sauce \$29

ROSALLA V, GF UPON REQ. - Penne Pasta, White Kale, Seasonal Tomatoes, Roasted Garlic, Tomato Sauce \$29

PENNE ALL' ARRABBIATA V, GF UPON REQ. - Penne Pasta, Roasted Garlic, Spicy Chopped Roma Tomato Sauce \$27

RIGATONI AI FUNGHI V, GF UPON REQ. - Rigatoni Pasta, Wild Mushrooms, Garlic, White Wine Sauce \$29

RISOTTO V, GF - Italian Arborio Rice, Seasonal Vegetables, Soyriso, Cannellini Beans, Vegetable Stock \$32

~ SIDES ~

BROCCOLI SALTATI VE, V, GF -Sautéed Broccoli, Bell Pepper, Shallots, Garlic, Basil \$14

CAVOLETTI DI BRUXELLES VE, V, GF UPON REQ. -Brussels Sprouts, Pancetta, Gorgonzola, Balsamic Reduction, Breadcrumbs \$14

SPINACI ALL' AGLIO VE, V, GF UPON REQ. -Sautéed Spinach, Raisins, Pinenuts, Garlic, Gorgonzola \$14

CAROTE ARROSTITE VE, V, GF -Mixed Herb Marinated Roasted Carrots, Roasted Beet Sauce \$14

PATATE FRITTE AL TARTUFO VE, V, GF -Smashed & Fried Fingerling Potatoes, Truffle Oil, Capers, Parmigiano, Bell Pepper Aioli \$14

~ DOLCE ~

Priced per Person

DOLCE PLATTERS or BAR VE, V & GF UPON REQ. - Pastry Chef Dora's Homemade Mixed Desserts Presented at the Table or on a Station \$15

TIRAMISU - Mascarpone, Rum, Ladyfingers, Illy Espresso; Mocha & Crème Anglaise Sauces \$15

LUNA PIENA - White Chocolate Cheesecake, Dark Chocolate Cookie Crust; Fresh Berries, Strawberry Sauce (*cookie crust contains traces of pecans*) \$15

PANNA COTTA GF -Italian Milk Custard, Frangelico, Fresh Fruit, Light Berry Sauce \$15

SACCHETTO DI CIOCCOLATA GF - Chilled Zabaione, Fresh Fruit; Small Piece of Dark Chocolate \$15

SOFFICE E LEGGERA - Caramelized Crushed Pineapple, Pound Cake; Hot Caramel Sauce, Crème Anglaise \$15

PARADISO GF UPON REQ. -Lemon Custard, Whipped Cream, Blueberry Sauce, Waffle Sprinkles \$15

CROSTATA DOLCE -Sweet Tart, Vanilla Custard Filling, Fresh Fruit, Crème Anglaise, Berry Sauce \$15

SORBETTO E BACCHE V GF - Sorbetto, Seasonal Berries \$13