L’OPERA HAPPY HOUR
OFFERED DAILY 4:00-5:30

BRUSCHETTA $9
PEAR TOMATOES, BASIL, GARLIC, EXTRA VIRGIN OLIVE OIL; GRILLED CIABATTA BREAD

CALAMARI FRITTI $9
DEEP FRIED CALAMARI & WHITE BAIT; SPICY MARINARA SAUCE, TOMATO ROMESCO SAUCE

CARPACCIO CLASSICO $11
THINLY SLICED RAW BEEF TENDERLOIN, ARUGULA, CAPERS, SHAVED PARMIGIANO, EXTRA VIRGIN OLIVE OIL

PENNE ALL’ARRABBIATA $10
PENNE, ROASTED GARLIC, SPICY CHOPPED ROMA TOMATO SAUCE & ROMANO CHEESE

GNOCCHI FILANTI $10
POTATO DUMPLINGS WITH CHOICE OF: TOMATO BASIL OR HOMEMADE PESTO, FRESH OZZARELLA SUB BOLOGNESE SAUCE $3 EXTRA

CAPPELLACCI DI ZUCCA $11
HOMEMADE RAVIOLI STUFFED WITH BUTTERNUT SQUASH & RICOTTA; SPICY MARINARA, BROWN BUTTER SAGE SAUCE, SHAVED PARMIGIANO
L'OPERA HAPPY HOUR
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HOUSE WINE $4

BIRRA $4
PERONI, PALE LAGER
BLUE MOON, WHEAT ALE
HEINEKEN, LIGHT LAGER
COORS LIGHT, LIGHT LAGER

FEATURED LIQUORS $7
"STRAIGHT UP" ADD $3

~BOTANIST ISALY GIN~
~EL JIMADOR BLANCO TEQUILLA~
~WOODFORD RESERVE BOURBON~
~BRUICHLADDICH "CLASSIC LADDIE"~
~BRUICHLADDICH "PORT CHARLOTTE"~
~TITO'S HANDMADE VODKA~
~AMARO LUCANO~