



**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**



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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~

