

L' OPERA

EST.1990

~ BAR MENU ~

BRUSCHETTA VE, V

Pear Tomatoes, Basil, Garlic, Extra Virgin Olive Oil; Grilled Ciabatta Bread \$18

CARPACCIO CLASSICO GF

Thinly Sliced Raw Beef Tenderloin, Arugula, Capers, Shaved Parmigiano, Extra Virgin Olive Oil \$18

CALAMARI FRITTI

Deep Fried Calamari & White Bait; Spicy Marinara Sauce, Tomato Romesco Sauce \$18

(romesco sauce contains traces of almonds)

CAPRESE VE, GF

Local Burrata, Heirloom Cherry Tomatoes, Pesto, Basil \$18

(pesto contains traces of pine nuts)

COCKTAIL DI GAMBERI GF

Chilled Black Tiger Shrimp, Homemade Cocktail Sauce \$20

IL PESCE CRUDO ALL'ITALIANA VE, GF

Sushi Grade Ahi Tuna, Soy Shallot Citrus, Caper Dressing;
Persian Cucumber, Micro Watercress, Kalamata Salt & Onion Sprouts \$18

SALSICCIA ALLA PEPPERONATA GF UPON REQ.

Grilled Italian Sausage, Bocconcini, Roasted Bell Peppers, Red Onion, Basil,
Garlic Tomato Sauce, Wild Arugula; Grilled Crostini \$18

AGNELLO ALL SCOTTADITO GF

Grilled Lamb Chops; Italian Chimichurri Sauce (4 pieces) \$20

BOCCONCINI FRITTO VE

Breaded & Fried Bocconcini Cheese; Chipotle Tomato Sauce (7 pieces) \$12

PIZZA OF THE DAY VE

Ask Your Bartender for the Individual Sized Pizza Specials \$12

GNOCCHI VE

Homemade Giant Ricotta Gnocchi; Pistachio Pesto or Pomodoro Sauce & Fresh Mozzarella \$12

SPECIALE OLIVA GF, VE

Marinated Olives, Cheeses, Marcona Almonds \$20

HUMMUS AL ROSMARINO VE, V & GF UPON REQ.

Cannellini Bean Hummus, Soyriso, Frisee Basil Oil; Homemade Rosemary Flats (V & GF SUB ENDIVE) \$10

Executive Chef Walter Cotta

V-vegan VE-vegetarian GF-gluten free

*The consumption of raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.