

# L' OPERA

EST.1990

## TAKEOUT MENU

### ~ ANTIPASTI ~

#### 16oz ITALIAN CHIMICHURRY VE, GF

14 different Herbs & Spices Marinated in Extra Virgin Olive Oil  
Full of Flavor! Pair with Bread or Protein \$10

#### BRUSCHETTA VE, V

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

#### 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

#### SALSICCIA ALLA PEPERONATA GF UPON REQ.

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

### ~ ZUPPA ~

#### MINISTRONE VE, V, GF

Seasonal Vegetables, Kidney Beans, Herbs \$10  
*(vegetable broth)*

#### PASTA E FAGIOLI

Traditional Tuscan Cannellini Bean & Pasta Soup \$10  
*(prosciutto broth)*

### ~ LE INSALATE ~

#### \*DELL' OPERA VE, GF

Little Gem Lettuce, Radishes, Kalamata Olives, Cherry Tomatoes, Toasted Hazelnuts,  
Shaved Parmigiano, Creamy Garlic Lemon Dressing \$16 *(dressing contains raw egg)*

#### \*MESSALINA GF UPON REQ.

Romaine, Shaved Parmigiano, Anchovy Filet, Garlic Croutons, Homemade Caesar Dressing  
*(dressing contains raw egg)* \$16

***Make it an ANTONELLI:*** Cucumbers, Olives, Tomatoes, Red Onion ADD \$2

#### DEGLI INNAMORATI VE, GF, V UPON REQ.

Baby Greens, Feta, Strawberries, Toasted Almonds, Balsamic Dressing \$16

#### ADD ON TO ANY SALAD OR PASTA:

CHICKEN \$6 SHRIMP \$7 BEEF \$7

SALMON GRILLED \$10 SALMON PAN SEARED \$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.

## ~ PASTA ~

### SPAGHETTI CON GAMBERI

Homemade Spaghetti & Shrimp  
*Choice of Garlic White Wine or Spicy Tomato Sauce* \$30

### RIGATONI AI FUNGHI VE, V & GF UPON REQ.

Rigatoni, Wild Mushrooms, Shallots, Garlic White Wine Sauce, Parmigiano \$24

### PENNE ALL' ARRABBIATA VE, V & GF UPON REQ.

Penne, Roasted Garlic, Spicy Chopped Roma Tomato Sauce, Romano & Burrata Cheese \$25

### PENNE PESTO VE & GF UPON REQ.

Penne, Homemade Pesto Sauce, Fresh Mozzarella Cheese \$25

### PENNE ALFREDO VE & GF UPON REQ.

Penne, Alfredo Sauce, Romano Cheese \$25

### CAPPELLACCI DI ZUCCA VE

Homemade Ravioli Stuffed with Butternut Squash & Ricotta; Spicy Marinara,  
Brown Butter Sage Sauce, Shaved Parmigiano \$29  
*(contains small traces of pine nuts & walnuts)*

### LASAGNA DI POLLO

Homemade Sheet Pasta, Chicken Ragu, Mozzarella, Ricotta, Parmigiano,  
Spicy Tomato & Pesto Cream Sauces \$29  
*(pesto contains traces of pine nuts)*

### CAPPELLI LOMBARDI

Homemade Ravioli Stuffed with Red Wine Braised Short Rib of Beef & Ricotta;  
Gorgonzola, Green Pea & Broccoli Cream Sauce \$29

### RAGU DI LASAGNE

Homemade Sheet Pasta, Italian Sausage & Beef Ragu, Mozzarella, Provolone, Ricotta, Parmigiano;  
Vodka, Tomato & Cream Sauce \$29

## ~ SECONDI PIATTI ~

### STRACCETTI DI MANZO GF UPON REQ.

Grilled Filet Mignon Medallions, Capers, Roasted Garlic, Spinach, White Wine Sauce;  
Fingerling Potatoes, Grilled Vegetable Skewer \$45

### POLLO PARMIGIANO GF UPON REQ.

Breaded Chicken Breast, Basil Pesto Marinara Sauce, Mozzarella, Parmigiano;  
Penne, Vodka Tomato Cream Sauce & Baby Vegetables \$34  
*(pesto contains traces of pine nuts)*

### AGNELLO AI CARCIOFI GF NO SAUCE

New Zealand Rack of Lamb, Deep Fried Baby Artichoke Hearts, Balsamic Mint Reduction;  
Patate al Parmigiano, Spinach \$49

### OSSOBUCCO MILANESE

Braised Veal Shank; Soft Polenta \$45

### SALMONE DORATO GF

Sustainably Raised Salmon, Shaved Apple & Fennel, Watercress, Cider Mustard Sauce;  
Fingerling Potatoes, Leeks, Smoked Pancetta (*Italian bacon*) \$38

### AI LEGUMI VE, V, GF

Marinated Quinoa, Cannellini Beans, Garbanzo Beans, Red Kidney Beans, Shallots,  
Cherry Tomatoes, Sautéed White Kale (warm salad) \$20

## ~ SIDES ~

### BROCCOLI SALTATI GF, VE, V UPON REQ.

Sautéed Broccoli, Bell Pepper, Garlic, Basil \$12

### CAVOLETTI DI BRUXELLES VE & V & GF UPON REQ.

Brussels Sprouts, Pancetta, Gorgonzola, Balsamic Reduction, Breadcrumbs \$12

### SPINACI ALL' AGLIO GF, VE, V UPON REQ.

Sautéed Spinach, Raisins, Pinenuts, Garlic, Gorgonzola \$12