

# **L'Opera Happy Hour**

*Monday- Friday 2:30-6:30 & Sunday 5:00-7:00*

## **HOUSE WINE \$3.00**

### **BIRRA \$4.00**

Peroni, Pale Lager

Moretti, Pale Lager

Mirror Pond, Pale Ale

Blue Moon, Wheat Ale

Corona, Pale Lager

Heineken, Light Lager

Coors, Light, Light Lager

## **COCKTAIL SPECIALS \$7.00**

Hangar One Vodka- straight, mandarin & citrus

Botanist Islay Gin

El Jimador Blanco Tequila

Woodford Reserve Bourbon

Bruichladdich "Classic Laddie" & "Port Charlotte" Scotch

Tito's Texas Mule- Tito's Handmade Vodka, Ginger Beer, Fresh Lime

Tito's Handmade Vodka

Spritzer- Amaro Montenegro, Prosecco, Splash Soda

## ANTIPASTI

**Bruschetta** \$5.00

*ADD Extra Piece Ciabatta* \$2.50

**Calamari Fritti** \$7.00

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

*(sauce contains traces of almonds)*

**Carpaccio Classico** \$9.00

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

**Penne All' Arrabbiata** \$7.00

Penne, Roasted Garlic, Spicy Chopped Roma Tomato Sauce, Imported Romano

*SUB Bolognese Sauce* \$3.00

**Gnocchi Filanti** \$8.00

Potato Dumplings with Choice of: Tomato Basil Sauce or Homemade Pesto, Fresh Mozzarella

*SUB Bolognese Sauce* \$3.00

**Cappellacci di Zucca** \$8.00

Homemade Ravioli Stuffed with Butternut Squash, Ricotta; Spicy Marinara, Brown Butter Sage, Sauce, Shaved Parmigiano

*(ravioli contains traces of pinenuts & walnuts)*