

L' O P E R A

EST.1990

~ ANTIPASTI ~

BRUSCHETTA VE, V

Pear Tomatoes, Basil, Garlic, Extra Virgin Olive Oil; Grilled Ciabatta Bread \$17

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

SALSICCIA ALLA PEPPERONATA 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 \$9
(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 \$15 *(dressing contains raw egg)*

*MESSALINA GF UPON REQ.

Romaine, Shaved Parmigiano, Anchovy Filet, Garlic Croutons, Homemade Caesar Dressing
(dressing contains raw egg) \$15

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 \$15

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 AI FRUTTI DI MARE

Homemade Spaghetti, Clams, Mussels, Shrimp
Choice of Garlic White Wine or Spicy Tomato Sauce \$28

RIGATONI AI FUNGHI VE, V & GF UPON REQ.

Rigatoni, Wild Mushrooms, Shallots, Garlic White Wine Sauce, Parmigiano \$22

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

Penne, Roasted Garlic, Spicy Chopped Roma Tomato Sauce, Romano \$22

CAPPELLACCI DI ZUCCA VE

Homemade Ravioli Stuffed with Butternut Squash & Ricotta; Spicy Marinara,
Brown Butter Sage Sauce, Shaved Parmigiano \$27
(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 Cream Sauce, Parmigiano \$29

RAGU DI LASAGNE

Homemade Sheet Pasta, Italian Sausage & Beef Ragu, Mozzarella, Provolone, Ricotta, Parmigiano;
Sun-Dried Tomato Pesto Cream Sauce \$29
(pesto contains traces of pine nuts)

~ SECONDI PIATTI ~

STRACCETTI DI MANZO GF UPON REQ.

Grilled Filet Mignon Medallions, Capers, Roasted Garlic, Spinach, White Wine Sauce;
Fingerling Potatoes, Grilled Vegetable Skewer \$47

POLLO PARMIGIANO GF UPON REQ.

Breaded Chicken Breast, Tomatoes, Basil, Mozzarella, Parmigiano; Homemade Spaghetti, Marinara \$34

AGNELLO AI CARCIOFI GF NO SAUCE

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

SCALOPPINE PICCATA GF UPON REQ.

Thin Slices of Veal, Piccata Cream Sauce; Spaghetti al Olio, Seasonal Vegetables \$38

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