

**~MENU DI SAN VALENTINO~  
14 FEBBRAIO 2012**

**~ANTIPASTI/ INSALATA CHOICES~  
TONNO E MELONE**

*Fresh Watermelon Stuffed with Marinated Ahi Tuna, Drizzled with Watermelon & Cayenne Pepper Reduction,  
Finished with Toasted Sesame Seeds*

**OR**

**\*ROSA BELLA**

*Rose Shaped Butter Lettuce Drizzled with Orange & Green Chile Dressing, Topped with Fresh Strawberries,  
Caramelized Pecans & Imported Gorgonzola Cheese*

**~PRIMI PIATTI CHOICES~  
RAVIOLI DI GAMBERETTI**

*Homemade Ravioli Stuffed with Shrimp, Burrata Cheese & Arugula, Served Over Red Bell Pepper Sauce, Finished  
with Shaved Parmigiano Cheese & Brown Butter Sauce*

**OR**

**RISOTTO AI PORCINI**

*Italian Arborio Rice Sautéed with Lobster, Asparagus Tips, Porcini Mushrooms, Asiago Cheese & a Saffron White  
Wine Sauce*

**SORBETTO LIMONE ACCOMPANIED WITH  
GRAND MARNIER MARINATED STRAWBERRIES & GRAPES**

**~SECONDI CHOICES~  
BISTECCA DI MANZO**

*Grilled T- Bone Steak Over Fingerling Potatoes & Grilled Asparagus, Topped with a Wild Mushroom Cream Sauce,  
Finished with Piquillo Vinaigrette*

**OR**

**PESCE DEL GIORNO**

*Pan Seared Sturgeon Set Over Sautéed Snow Peas, Carrots & White Polenta, Topped with Fresh Tomatoes &  
Lemon Grass Broth, Finished with Salsa Verde & Red & Yellow Tomato Confit*

**~DOLCE~  
TRE DELIZIE**

*A Trio of L'Opera's Favorite Mini Desserts: Cestino, Tartina & Tiramisu*

*Above Chef's Menu \$80.00 per person plus tax & gratuity*

***Love is the greatest refreshment in life. ~Pablo Picasso***

**~L'ANTIPASTI~**

**\*MINISTRONE**

A Fresh Soup of Seasonal Vegetables & Herbs

9

**\*BRUSCHETTA A MODO MIO**

Grilled Ciabatta Bread Topped with Creamy Burrata Cheese, Hand-Ground Pesto,  
Marinated Yellow & Red Cluster Tomatoes

10

**CALAMARI FRITTI**

Deep Fried Calamari & White Bait, Served with a Spicy Vodka Tomato Sauce

15

**FRUTTI DI MARE**

Clams, Mussels, Bay Scallops, Black Tiger Shrimp & Calamari, Marinated in a Chilled  
Lime Juice, Extra Virgin Olive Oil & Fresh Herbs

16

**\*CAPRESE CLASSICA**

Sliced Italian Imported Mozzarella di Bufala & Tomatoes, Topped with Fresh Basil &  
Drizzled with Extra Virgin Olive Oil

15

**TONNO E MELONE- *Valentine's Day Special!***

Fresh Watermelon Stuffed with Marinated Ahi Tuna, Drizzled with Watermelon & Cayenne  
Pepper Reduction, Finished with Toasted Sesame Seeds

15

**~LE INSALATE~**

**\*DELL'OPERA**

Hand- Torn Market Greens Tossed in a Prosecco Vinaigrette Dressing with Hearts of Palm,  
Kalamata Olives & Cherry Tomatoes, Topped with an Herb Goat Cheese Crostini

12

**MESSALINA**

Crisp Romaine Tossed with Parmigiano, Homemade Focaccia Croutons & a Classic  
Roman Style Caesar Dressing, Topped with Anchovy Fillets (*contains raw egg*)

12

**\*ROSA BELLA- *Valentine's Day Special!***

Rose Shaped Butter Lettuce Drizzled with Orange & Green Chile Dressing, Topped with  
Fresh Strawberries, Caramelized Pecans & Imported Gorgonzola Cheese

12

***At the touch of love, everyone becomes a poet. ~Plato***

**~PRIMI PIATTI~**

**\*PENNE ALL'ARRABBIATA**

Tube Shaped Pasta Sautéed with Roasted Garlic, in a Spicy Chopped Roma Tomato Sauce,  
Tossed with Imported Romano Cheese 17

**\*FETTUCCINE ALLA CHECCA**

Homemade Flat Noodles Sautéed with Fresh Chopped Tomatoes, Basil & Garlic Sauce 17

**CAPELLI LOMBARDI**

Red Wine Braised short Rib of Beef, Stuffed into Homemade Pasta Ravioli, Sautéed in a  
Gorgonzola Cream Sauce 22

**\*CAPPELLACCI DI ZUCCA**

Homemade Pasta Filled with Yellow Butternut Squash & Ricotta, Served Over Spicy  
Marinara Sauce, Finished with Shaved Parmigiano Cheese & a Brown Butter Sage  
Sauce (*contains traces of pine nuts & walnuts*) 28

**MEZZELUNE D'ARAGOSTA**

Half Moon Shaped Ravioli Stuffed with Ricotta & Lobster, Finished with a Fresh  
Tomato & Marsala Sauce 23

**FAVORITO!!!-**

Red & Green Tagliatelle Pasta Sautéed with Jumbo Lump Crab, Butter & Black Truffle Peelings,  
Drizzled with Truffle Oil 24

**\*RISOTTO AI PORCINI- Valentine's Day Special!**

Italian Arborio Rice Sautéed with Lobster, Asparagus Tips, Porcini Mushrooms, Asiago  
Cheese & a Saffron White Wine Sauce 24

**\*RAVIOLI DI GAMBERETTI- Valentine's Day Special!**

Homemade Ravioli Stuffed with Shrimp, Burrata Cheese & Arugula, Served Over Red Bell  
Pepper Sauce, Finished with Shaved Parmigiano Cheese & Brown Butter Sage Sauce 24

***Love is a canvas furnished by Nature and embroidered by imagination.  
~Voltaire***

**~SECONDI PIATTI~**

**BATTUTA DI POLLO**

Grilled Chicken Breast Set Over Sautéed Fingerling Potatoes & Steamed Broccoli,  
Finished with Sautéed Wild Mushrooms, in a Roasted Garlic Lemon White Wine Sauce 25

**SCALOPPINE ALLA PICCATA**

Thinly Sliced Veal Sautéed in a White Wine Caper Sauce, Served with Mashed Potatoes  
& Vegetable Caponata 33

**AGNELLO AI CARCIOFI**

Grilled New Zealand Rack of Lamb Presented with Deep Fried Baby Artichokes, Drizzled with  
Mint Dressing, Served Over Sautéed Spinach & Roasted Potatoes 39

**SALMONE DORATO**

Pan Roasted Salmon Topped with Shaved Apple & Fennel, in a Cider Mustard Sauce,  
Served with a Potato Watercress Cake, Wrapped with Italian Smoked Pancetta 33

**OSSOBUCO ALLA MILANESE**

Braised Veal Ossobuco Served on Top of Risotto Milanese 39

**STRACCETTI**

Grilled Sterling Silver Tenderloin Medallions Placed Over Mashed Potatoes, Topped with  
Roasted Garlic, Spinach, Capers & White Wine Sauce 39

**BISTECCA DI MANZO- Valentine's Day Special!**

Grilled T- Bone Steak Over Fingerling Potatoes & Grilled Asparagus, Topped with a Wild  
Mushroom Crème Fraiche Sauce, Finished with Piquillo Vinaigrette 37

**PESCE DEL GIORNO- Valentine's Day Special!**

Pan Seared Sturgeon Set Over Sautéed Snow Peas, Carrots & White Polenta, Topped with  
Fresh Tomatoes & Lemon Grass Broth, Finished with Salsa Verde & Red & Yellow Tomato Confit 34

***Oh, if it be to choose and call thee mine, love, thou art every day my Valentine!  
~Thomas Hood***

***\*Vegetarian***

**L'OPERA HOMEMADE DESSERTS**  
**10.50 each**

**PANNA COTTA**

Italian Creamy Milk Custard Intoxicated with Frangelico, Topped with Fresh Fruit, in a Light Berry Sauce

**LUNA PIENA**

White Chocolate Cheesecake with a Chocolate Cookie Crust, Accompanied with Fresh Berries & Drizzled with a Light Berry Sauce

**TIRAMISU**

Mascarpone Cheese Whipped with Rum, Sandwiched Between Layers of Ladyfingers Soaked in Espresso, Served with Mocha Sauce & Crème Anglaise

**IL SIGARO**

Burnt Caramel Sugar Crusted Crème Brulee; Smoking with a Chocolate Dipped Cigar Rolled Cookie & Ashes of Fresh Strawberries Dipped in Chocolate

**MARIA**

Warm Dark Chocolate Cake Infused with a Giandua Praline Truffle, Softened with Italian Vanilla Gelato

**SACCHETTO DI CIOCCOLATA**

A Dark Chocolate Sack Bagged with a Grocery of Chilled Zabaione & Fresh Fruit

**TRE DELIZIE- *Valentine's Day Special!***

*A Trio of L'Opera's Favorite Mini Desserts*

**Cestino:** Dark Chocolate Cup Filled with Chilled Zabaione & Fresh Fruit

**Tartina:** Crisp Tart Shell Brushed with Dark Chocolate, Filled with Crème Brulee, Torched to a Caramelized Glaze, Topped with Fruit, Berry Sauce & Whipped Cream

**Tiramisu:** Mascarpone Cheese Whipped with Rum, Sandwiched Between Layers of Ladyfingers Soaked in Espresso, Served with Mocha Sauce & Crème Anglaise

***Love is the only gold. ~Alfred, Lord Tennyson***