

Benvenuti!

Welcome to L'Opera!

Our Chef Walter Cotta is ready to prepare a menu to delight all of your guests. No cuisine celebrates the enchantment of fine dining better than Roman Cuisine.

You can sit back & relax knowing that everything will run like clockwork, thanks to our creative approach & attention to detail.

L'Opera is Celebrating 21 Years of Excellence
Located in Downtown Long Beach in The Historical Clock Tower Building



L'Opera... The Perfect Blend of Metropolitan Meets Majestic!

Awards of Distinction

Zagat Survey Rated L'Opera as one of the Top Italian Restaurants
In the United States 2010

Southern California Restaurateur of the Year 2001

Southern California Restaurant Writers Golden Scepter 1997- 2009

Southern California Restaurant Writers 5 Star Award 2009-2011

Golden Bacchus Award 2010-2011 Sommelier of the year 2005

Wine Spectator Best of Award of Excellence 1995- 2010

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L'Opera Ristorante

Special event Information

We are pleased you are considering L'Opera Ristorante in Downtown Long Beach as the location for your special celebration. The following literature is designed to provide you with some information regarding our private dining facilities & services.

Space Reservation

To book a location on a specific date, an initial **non-refundable** deposit is due at the time of booking. This amount is applied to the final bill of the event. A date is considered booked upon receipt of the deposit & signed contract.

~L'Opera Main Dining Room~

The L'Opera Main Dining Room is our premier location & is available for a variety of events. The room can accommodate 200 guests for an elegant seated dinner & more for a cocktail event. All food & beverage may only be obtained from L'Opera Ristorante.

There is a minimum cost for all events at L'Opera Ristorante, which is met by the combined totals of all food & beverage items. For more information, please contact our event specialist. Sectional dining room quotes available upon request.

~The Wine Cellar~

Semi Private

Hardwood floors, dark cherry wood wine cabinets & unique Florentine wall paintings give this intimate setting, remarkable warmth for parties of 10 (minimum) to 60 (maximum) guests. Perfect for board dinners.

Room fee \$150.00

Please inquire for food & beverage minimum for month of December



~La Scala~

Private

Behind glass etched walls are fresco paintings, travertine stone floors, a mahogany bar with black granite make this room very attractive & comfortable. Local business executives enjoy the versatility of this private space. It accommodates social & business gatherings for groups of 15 (minimum) to 90 (maximum) guests.

Room fee \$200.00

Please inquire for food and beverage minimum for month of December



Fees, Services Charges and Sales Tax

L'Opera Ristorante will add 20% service charge on the entire subtotal of final bill.

Valet service is available & may be added to final bill.

All charges are subject to current sales tax.

Hours of Scheduled events

Daytime events are from 11:30a.m. to 4:00p.m

Daytime events on Saturday & Sunday have a

Food & Beverage Minimum of \$2,000 (before tax & gratuity)

Evening events are from 5:00p.m to 10:00pm.

Any event beyond 5 hours will be charged \$150.00 each additional hour

Audio Visual Equipment

Floral Arrangements

Entertainment

L'Opera Banquet Menu Selections

All menus include our Homemade Focaccia Bread

All Menus include Illy Coffee, Iced Tea & Soda.

All other beverages are charged on consumption.

A custom printed menu will be created for all events listing your selected choices.

Beverages, Tax & 20% Gratuity is not inclusive of menu price.

~MENU #1~

\$36.00 per person

~INSALATA~

MESSALINA

Crisp Romaine Tossed with Parmigiano, Homemade Focaccia Croutons & Our Classic Caesar Dressing

~SECONDI CHOICES~

BATTUTA DI POLLO

Grilled Chicken Breast Topped with Wild Mushrooms, Roasted Garlic, Lemon & Fresh Herbs, Accompanied with Mashed Potatoes & Vegetable Caponata

OR

SCALOPPINE ALLA PICCATA

Veal Scaloppine Sauteed with Lemon, Capers, Garlic & White Wine, Accompanied with Mashed Potatoes & Vegetable Caponata

OR

***AGNOLOTTI MELANZANE**

Large Spinach Ravioli Stuffed with Eggplant & Gorgonzola Cheese, Sauteed in an Arrabiata Sauce

~DOLCE~

PANNA COTTA

Italian Creamy Milk Custard Intoxicating with Frangelico, Topped with Fruit & a Light Berry Sauce

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~ MENU #2 ~

\$50.00 per person

~ANTIPASTI STATION~

Upon arrival

CALAMARI FRITTI

Deep Fried Calamari

&

***CROSTINI MISTI**

Toasted Italian Bread Topped with Mascarpone, Diced Mixed Vegetables, Feta & Extra Virgin Olive Oil

~INSALATA~

***SPIRITOSA**

Baby Mixed Greens Tossed with Seasonal Fruit, Toasted Walnuts & Balsamic Dressing

~SECONDI CHOICES~

***CAPPELLACCI DI ZUCCA**

Homemade Pasta Filled with Yellow Butternut Squash & Ricotta Cheese, Over a Spicy Marinara Sauce, Finished with Shaved Parmigiano & a Brown Butter Sage Sauce

OR

STRACCETTI DI MANZO

Grilled Beef Tenderloin Medallions, Over a Bed of Fluffy Mashed Potatoes & Spinach, Topped with a Roasted Garlic, Caper & White Wine Sauce

OR

SALMONE GRIGLIA

Grilled Salmon Finished with Lemon, Aromatic Herbs & Extra Virgin Olive Oil, Accompanied with Mashed Potatoes & Vegetable Caponata

~DOLCE~

***TIRAMISU**

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

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~MENU #3~

\$60.00 per person

~ANTIPASTI STATION~

Upon arrival

***BRUSCHETTA A MODO MIO**

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

SPIEDINI DI POLLO E MANZO

Vegetable, Chicken & Beef Skewers

~INSALATA~

***DEGLI INNAMORATI**

*Baby Mixed Greens Tossed with Balsamic Dressing, Feta Cheese, Strawberries
& Toasted Almonds*

~PRIMI PIATTI~

***GNOCCHI FILANTI**

*Homemade Potato Dumplings Sauteed with a Fresh Tomato & Basil Sauce, Finished
with Mozzarella*

~SECONDI CHOICES ~

PESCE DEL GIORNO

Fish of The Day

OR

FILETTO ALL'ARMAGNAC

*Sterling Silver Grilled Beef Tenderloin Topped with Wild Mushrooms, in a Shallot
Armagnac Sauce, Accompanied with Fingerling Potatoes & Vegetable Caponata*

OR

POLLO ALLA PICCATA

*Grilled Chicken Breast with Lemon, Capers, Garlic &
White Wine Sauce, Accompanied with Fingerling Potatoes & Vegetable Caponata*

~DOLCE~

***IL SIGARO**

*Burnt Caramel Sugar Crusted Creme Brulee Smoking with a Chocolate Dipped Cigar
Rolled Cookie & Ashes of Strawberries & Chocolate Dipped Strawberries*

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~MENU #4~
\$75.00 per person

~ANTIPASTI STATION OR TRAY PASSED~

Upon arrival

ANTIPASTO MISTO

An Assortment of Italian Meats & Cheeses

&

GAMBERI CON PANCETTA

Shrimp Wrapped with Italian Pancetta, Grilled & Finished with Extra Virgin Olive Oil

&

***BRUSCHETTA A MODO MIO**

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

~INSALATA~

***DELL'OPERA**

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

~PRIMI PIATTI~

***CAPPELLACCI DI ZUCCA**

*Homemade Pasta Filled with Yellow Butternut Squash & Ricotta Cheese, Over a Spicy
Marinara Sauce, Finished with Shaved Parmigiano & a Brown Butter Sage Sauce*

~SORBETTO LIMONE~

Lemon Sorbet

~SECONDI CHOICES~

OSSOBUCO ALLA MILANESE

Braised Veal Ossobuco Served On Top of Risotto Milanese

OR

AGNELLO AI CARCIOFI

*Roasted Rack of Lamb with Deep Fried Artichokes, Drizzled with Mint Dressing, Served
with Sauteed Spinach & Roasted Potatoes*

OR

PESCE DEL GIORNO

Fish of The Day

~DOLCE~

***SACCHETTO DI CIOCCOLATA**

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

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~ITALIAN FEAST~
BUFFET STYLE MENU, MINIMUM 25 GUESTS
\$60.00 per person

***BRUSCHETTA A MODO MIO**

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

COCKTAIL DI GAMBERI

Chilled Cocktail Shrimp, Served with an Italian Style Cocktail Sauce

***DELL'OPERA**

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

***AGNOLOTTI AL GORGONZOLA**

Large Spinach Ravioli Stuffed with Eggplant & Gorgonzola Cheese, Sauteed in a Gorgonzola Cream Sauce

PESCE GRIGLIA

Fish of the Day Finished with Lemon, Aromatic Herbs & Extra Virgin Olive Oil

BATTUTA DI POLLO

Grilled Chicken Breast Topped with Wild Mushrooms, Roasted Garlic, Lemon & Herbs

STRACCETTI DI MANZO

Sterling Silver Grilled Beef Tenderloin Medallions, Topped with a Roasted Garlic, Caper & White Wine Sauce

***CONTORNI**

Mashed Potatoes & Vegetable Caponata

***DOLCE**

Pastry Chef Dora's Mixed Desserts

~LUNCH #1~

\$25.00 per person

For Faster Lunch Service we recommend our
Buffet \$25.00 per person/ minimum 25 guests

~INSALATA~

MESSALINA

*Crisp Romaine Tossed with Parmigiano, Homemade Focaccia Croutons & Our
Classic Caesar Dressing*

~SECONDI CHOICES~

BATTUTA DI POLLO

Grilled Chicken Breast Topped with Wild Mushrooms, Roasted Garlic, Lemon & Herbs

OR

***GNOCCHI FILANTI**

Potato Dumplings Sautéed with a Homemade Pesto Sauce

OR

MEZZELUNE D'ARAGOSTA

*Half Moon Shaped Ravioli Stuffed with Ricotta & Lobster, in a Tomato & Marsala Wine
Sauce*

~DOLCE~

TIRAMISU

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

(Buffet- chef's choice dessert)

~LUNCH #2~

\$30.00 per person

For Faster Lunch Service we recommend our
Buffet \$30.00 per person/ minimum 25 guests

~INSALATA~

***DEGLI INNAMORATI**

Baby Greens Tossed with Balsamic Dressing, Feta Cheese, Strawberries & Toasted Almonds

~SECONDI CHOICES~

BATTUTA DI POLLO

*Grilled Chicken Breast Topped with Wild Mushrooms, Roasted Garlic, Lemon & Herbs,
Accompanied with Mashed Potatoes & Vegetable Caponata*

OR

***AGNOLOTTI AL GORGONZOLA**

*Large Spinach Ravioli Stuffed with Eggplant & Gorgonzola Cheese, Sauteed in a
Gorgonzola Cream Sauce*

OR

TAGLIATA PIEMONTESE

*Sterling Silver Grilled Flat Iron Steak Topped with Roasted Garlic, Arugula & Aged
Balsamic, Accompanied with Mashed Potatoes & Vegetable Caponata*

~DOLCE~

PANNA COTTA

*Italian Creamy Milk Custard Intoxicated with Frangelico, Hiccuping with Fruit, in a
Light Berry Sauce*

(Buffet- chef's choice dessert)

~EXECUTIVE LUNCH~

\$36.00 per person

For Faster Lunch Service we recommend our
Buffet \$36.00 per person/ minimum 25 guests

~ANITPASTI STATION~

CALAMARI FRITTI

Deep Fried Calamari

&

***CROSTINI MISTI**

*Toasted Italian Bread Topped with Mascarpone, Diced Mixed Vegetables, Feta & Extra
Virgin Olive Oil*

~INSALATA~

***DELL'OPERA**

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

~SECONDI CHOICES~

***CAPPELLACCI DI ZUCCA**

*Homemade Pasta Filled with Yellow Butternut Squash & Ricotta Cheese, Over a Spicy
Marinara Sauce, Finished with Shaved Parmigiano & a Brown Butter Sage Sauce*

OR

SALMONE AI LIMONE

*Fresh Salmon Finished with Domestic Mushrooms, Zucchini, Capers, Garlic, Lemon &
White Wine, Accompanied with Mashed Potatoes & Sautéed Spinach*

OR

STRACCETTI DI MANZO

*Grilled Beef Tenderloin Medallions, Nestled Over a Bed of Fluffy Mashed Potatoes &
Spinach, Topped with a Roasted Garlic, Caper & White Wine Sauce*

~DOLCE~

***SACCHETTO DI CIOCCOLATA**

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

(Buffet- chef's choice dessert)

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~ANTIPASTI SELECTION~

PRICE PER PERSON

CALAMARI FRITTI \$3.50

Deep Fried Calamari

PIZETTE MISTE \$4.00

Gourmet Mini Pizzas

***CROSTINI MISTI \$4.00**

Toasted Italian Bread Topped with Mascarpone, Diced Mixed Vegetables, Feta & Extra Virgin Olive Oil

BRUSCHETTA A MODO MIO \$4.00

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

SPIEDINI DI POLLO E MANZO \$4.00

Vegetable, Chicken & Beef Skewers

CROSTINI AL SAN DANIELE \$4.50

Grilled Tuscan Bread Topped with Prosciutto di San Daniele, Yellow Tomatoes & Burrata Cheese

PROSCIUTTO E MELONE \$5.00

Melon Wrapped with Prosciutto

FRUTTA FRESCA \$5.00

Seasonal Fresh Fruit

TONNO NUOVO \$5.00

Small Cubes of Sashimi Grade Ahi Tuna & Red Onions, Tossed in an Orange Chili Vinaigrette

POLENTA FRITTA \$5.00

Deep Fried Polenta with a Wild Mushroom Sauce

ANTIPASTO MISTO \$6.00

An Assortment of Italian Meats & Cheeses

COCKTAIL DI GAMBERI \$6.00

Chilled Cocktail Shrimp, Served with an Italian Style Cocktail Sauce

TARTARA MEDITERRANEA \$6.00

Ahi Tuna Tartar, White Bean Hummus, Dry Cured Olives, Marinated Fennel, Harissa Aioli & Red Pepper Jelly

GAMBERI CON PANCETTA \$6.00

Shrimp Wrapped with Italian Pancetta, Grilled & Finished with Extra Virgin Olive Oil

FORMAGGI MISTI STATION \$7.00

An Assortment of Imported & Domestic Cheeses

~INSALATA SELECTIONS~

A La Carte Salad Selections

***SPIRITOSA**

*Baby Mixed Greens Tossed with Seasonal Fruit, Toasted
Walnuts & Balsamic Dressing*

***DELL'OPERA**

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

***DEGLI INNAMORATI**

*Baby Greens Tossed with Balsamic Dressing, Feta
Cheese, Strawberries & Toasted Almonds*

MESSALINA

*Crisp Romaine Tossed with Parmigiano, Homemade Focaccia
Croutons & Our Classic Caesar Dressing, Topped with
Anchovy Fillets*

***VELLUTATA**

*Shaved Green Apple, Fennel, Celery, Tarragon, Spinach & Fresh Strawberries, Tossed
in an Apple Juice Reduction & Shallot Vinaigrette Dressing*

***CAPRESE CLASSICA**

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

CARPACCIO CLASSICO

*Thin Slices of Raw Beef Tenderloin Topped with Arugula,
Capers & Shaved Parmigiano, Drizzled with Extra Virgin Olive Oil*

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~SECONDI SELECTIONS~
A La Carte Entree Selections

~MANZO~
All of our beef is Sterling Silver

STRACCETTI DI MANZO

Grilled Beef Tenderloin Medallions, Nestled Over a Bed of Fluffy Mashed Potatoes & Spinach, Topped with a Roasted Garlic, Caper & White Wine Sauce

FILETTO AL CAFE

Espresso Crusted Filet Mignon with Gorgonzola- Potato Puree, Thyme Scented Carrots, Pancetta, Wilted Endives & Port Reduction

FILETTO ALL'ARMAGNAC

Filet Mignon Topped with Wild Mushrooms, in a Shallot Armagnac Sauce

FILETTO AL PEPE VERDE

Filet Mignon Topped with Green Peppercorns & a Shallot Port Cream Sauce

FILETTO AL RADICCHIO

Filet Mignon Topped with Radicchio & Green Peppercorns, in a Light Balsamic Red Wine Sauce

TAGLIATA PIEMONTESE

Grilled Flat Iron Steak Served with Fingerling Potatoes, Roasted Garlic, Arugula & Aged Balsamic, Topped with Kalamata Olive Butter

~VEAL~

SCALOPPINE AL MASCARPONE

Veal Scaloppine Sauteed with Mushrooms, Mascarpone Cheese & Cream

SCALOPPINE ALLA PICCATA

Veal Scaloppine Sauteed with Lemon, Capers, Garlic & White Wine

OSSOBUCO ALLA MILANESE

Braised Veal Ossobuco Served On Top of Risotto Milanese

~SECONDI SELECTIONS~

*A La Carte Entree Selections
Continued...*

~POLLO~

POLLO ALLA PICCATA

Grilled Chicken Breast with Lemon, Capers, Garlic & a White Wine Sauce

BATTUTA DI POLLO

Grilled Chicken Breast Topped with Wild Mushrooms, Roasted Garlic, Lemon & Herbs

POLLO MARSALA

Chicken Breast Sauteed with Domestic Mushrooms & Marsala Sauce

~PESCE~

SALMONE ALLA GRIGLIA

Grilled Salmon Finished with Lemon, Aromatic Herbs & Extra Virgin Olive Oil

PESCE AI PORRI

Fish of the Day Sauteed with Leeks & a Light Champagne Cream Sauce

PESCE LIVORNESE

Fish of the Day Sauteed with Onions, Capers, Black Olives & a Light Spicy Tomato Sauce

PESCE AL LIMONE

Fish of the Day Sauteed with Domestic Mushrooms, Zucchini, Capers, Garlic, Lemon & White Wine

PESCE IN SALSA CRUDA

Grilled Fish of the Day Topped with Tomatoes, Green Onions, Capers, Mint, Green Olives, Garlic & Olive Oil

~PASTA~

LASAGNA

Homemade Spinach Pasta Layered with Beef Ragu, Mozzarella, Ricotta, Parmigiano, Baked in a Bechamel Sauce, Served Over Garlic Tomato Basil Sauce

CAPPELLI LOMBARDI

Red Wine Braised Short Rib of Beef, Stuffed into Homemade Pasta Ravioli, Sauteed in a Gorgonzola Cream Sauce

MEZZELUNE D'ARAGOSTA

Half Moon Shaped Ravioli Stuffed with Ricotta & Lobster, in a Tomato & Marsala Wine Sauce

GIRASOLI DI POLLO

Sunflower Shaped Red Chile Ravioli Filled with Roasted Chicken & Ricotta Cheese, Blooming in a Golden Tomato Sauce, Finished with Fresh Arugula

~SECONDI SELECTIONS~

*A La Carte Entree Selections
Continued...*

~PASTA~

***PENNE ALL'ARRABIATA**

Tube Shaped Pasta Sauteed in a Fresh Spicy Tomato Sauce

***FETTUCCINE ALLA CHECCA**

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

***AGNOLOTTI ALLA GORGONZOLA**

Large Spinach Ravioli Stuffed with Eggplant & Gorgonzola Cheese, Sauteed in a Gorgonzola Cream Sauce

***AGNOLOTTI ALL'ARRABIATA**

Large Spinach Ravioli Stuffed with Eggplant & Gorgonzola Cheese, Sauteed in an Arrabiata Sauce

***RAVIOLI TARTUFO**

Homemade Ravioli Stuffed with Black Truffles, Wild Mushrooms & Robiola Cheese, Finished with Brown Butter Sage Sauce

***MELANZANE ALLA PARMIGIANA**

Breaded Eggplant Slices Layered with Marinara Sauce, Melted Mozzarella & Parmigiano Cheese, Finished with Wild Arugula Salad

***GNOCCHI FILANTI**

Homemade Potato Dumplings Sautéed with a Fresh Tomato Basil Sauce or Traditional Pesto, Finished with Mozzarella

***CAPPELLACCI DI ZUCCA- OUR FAMOUS RAVIOLI!!!**

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

***Vegetarian**

~DOLCE SELECTIONS~

A La Carte Dessert Selections

FRAGOLE AL CIOCCOLATO

Chocolate Dipped Strawberries

BISCOTTI

Italian Cookies

ROMA DI NOTTE

Rich, Creamy, Dark Chocolate Mousse, Layered with Swirls of Chocolate Sauce, Fresh Strawberries & Clouds of Whipped Cream

TIRAMISU

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

TARTINA DI CIOCCOLATO

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

LUNA PIENA

Cheesecake of the Day

PANNA COTTA

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

IL SIGARO

Burnt Caramel Sugar Crusted Creme Brulee Smoking with a Chocolate Dipped Cigar Rolled Cookie & Ashes of Strawberries & Chocolate Dipped Strawberries

SACCHETTO DI CIOCCOLATA- OUR FAMOUS DESSERT!!!

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