

~ **LE ZUPPE** ~

***MINISTRONE**

A Fresh Soup of Seasonal Vegetables & Herbs **9**

PASTA E FAGIOLI

Traditional Tuscan Cannellini Bean Soup; with Borlotti Beans & Tubetti Pasta **9**

***ZUPPA DI ZUCCA**

A Pureed Soup of Butternut Squash & Amaretti Cookies, Served with a Rock Shrimp & Smoked Chile Biegnnet (vegetarian- no shrimp beignet) **9**

~ **L'ANTIPASTI** ~

***BRUSCHETTA A MODO MIO**

Grilled Ciabatta Bread Topped with Creamy Burrata Cheese, Hand Ground Pesto, Marinated Yellow & Red Cluster Tomatoes **10**

CARPACCIO CLASSICO

Thin slices of Beef Tenderloin Topped with Arugula, Capers & Shaved Parmigiano, Drizzled with Extra Virgin Olive Oil **13**

CALAMARI FRITTI

Deep Fried Calamari & White Bait, Served with a Spicy Vodka Tomato Sauce **14**

FRUTTI DI MARE

Clams, Mussels, Bay Scallops, Black Tiger Shrimp & Calamari, Marinated in a Chilled Lime Juice, Extra Virgin Olive Oil & Fresh Herbs **14**

TRITTICO DI COSE

Trio of:

Ahi Tuna Sashimi in a Wasabi Soy Sauce, Topped with Arugula, Sliced Kalamata Olives & Walnuts
Buffalo Mozzarella, Yellow & Red Tomatoes, Basil & Basil Pesto
Crostitini Topped with Beef Tartar, Shallots & Extra Virgin Olive Oil **15**

POLPETTE A MODO MIO

Trio of Meatballs Presented with Three Different Sauces

~Spicy Tomato Sauce & Blue Corn Polenta ~ Arugula Horseradish Pesto ~ Fresh Cucumber Tartar Sauce & Balsamic Reduction **12**

***CAPRESE CLASSICA**

Fresh Sliced Italian Imported Mozzarella di Bufala & Tomatoes, Topped with Fresh Basil & Drizzled with Extra Virgin Olive Oil. **14**

COCKTAIL DI GAMBERI

Jumbo Black Tiger Shrimp Served with Our Homemade Cocktail Sauce **13**

PROSCIUTTO DEL GIORNO

Prosciutto San Daniele Sliced Paper Thin, Served with the Chef's Daily Selection of Seasonal Ingredients **10**

VONGOLE PICCANTI

Manila Clams Sautéed in Clam Juice with White Wine, Parsley & Chili Flakes **12**

TARTARA MEDITERRANEA

Layers of Italian Flatbread with Ahi Tuna Tartar, White Bean Hummus, Dry Cured Olives, Marinated Fennel, Harissa Aioli & Red Pepper Jelly. **14**

***FORMAGGI MISTI**

A Selection of Imported Chesses Accompanied with Fruit Paste, Nuts & Infused Honey (Serving for Two) **15**

PIADINA PROSCIUTTO DI SAN DANIELE

Prosciutto, Pear, Walnuts, Fried Sage, Gorgonzola, Quince Paste & Parmigiano on Top of an Italian Flatbread, Drizzled with Balsamic Reduction **10**

PIADINA SALMONE AFFUMICATO

Smoked Salmon, Mascarpone Cheese, Chives & Red Onion on Top of an Italian Flatbread **11**

~ **LE INSALATE** ~

***DELL' OPERA**

Hand Torn Market Greens Tossed in a Prosecco Vinaigrette Dressing Hearts of Palm, Kalamata Olives & Cherry Tomatoes, Accented with an Herb Goat Cheese Crostitini **10**

MESSALINA

Crisp Romaine Lettuce Tossed with Parmigiano Cheese, Homemade Focaccia Croutons & a Classic Caesar Dressing, Topped with Anchovy Fillets (contains raw egg) **10**

***DEGLI INNAMORATI**

Baby Greens Tossed in a Balsamic Dressing, Kissed with Feta, Strawberries & Toasted Almonds **10**

***VELLUTATA**

Shaved Green Apple, Fennel, Celery, Tarragon, Spinach & Fresh Strawberries, Tossed in an Apple Juice Reduction & Shallot Vinaigrette Dressing **10**

***Vegetarian**

~ PRIMI PIATTI ~

***FETTUCCHINE ALLA CHECCA**

Homemade Flat Noodles, Sautéed with Fresh Chopped Tomatoes, Basil & Garlic Sauce **12**

MEZZELUNE D'ARAGOSTA

Half Moon Shaped Ravioli Stuffed with Ricotta & Lobster, Finished with a Fresh Tomato & Marsala Sauce **18**

GIRASOLI DI POLLO

Sunflower Shaped Red Chile Ravioli, Filled with Roasted Chicken, Ricotta & Asiago Cheese, Blooming in a Golden Tomato Sauce, Finished with Fresh Arugula **17**

***RAVIOLI AL TARTUFO**

Homemade Ravioli Stuffed with Black Truffles, Wild Mushrooms & Robiola Cheese, Finished with a Brown Butter Sage Sauce **18**

LASAGNA AL RAGU

Homemade Spinach Pasta Layered with Beef Ragù, Mozzarella, Ricotta & Parmigiano, Baked in a Bechamel Sauce, Served Over Garlic Tomato Basil Sauce **18**

CAPPELLI LOMBARDI

Red Wine Braised Short Rib of Beef, Stuffed Into Homemade Ravioli, Sautéed in a Gorgonzola Cream Sauce **17**

FAVORITO!!!

Homemade Red & Green Tagliatelle Pasta Sautéed with Jumbo Lump Crab, Butter & Black Truffle Peelings, Drizzled with Truffle Oil **19**

SPAGHETTI AI FRUTTI DI MARE

Thin Round Noodles Sautéed with Clams & Mussels, in a Spicy Fresh Tomato Sauce **18**

***PENNE ALL' ARRABBIATA**

Tube Shaped Pasta Sautéed with Roasted Garlic, in a Spicy Chopped Roma Tomato Sauce, Tossed with Imported Romano Cheese **12**

***AGNOLOTTI MELANZANE**

Homemade Spinach Pasta Filled with Ricotta, Gorgonzola & Eggplant, Finished with a Parmigiano Cream Sauce or an Arrabbiata, Topped with Fresh Tomato **16**

***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 (this dish contains pine nuts) **18**

***GNOCCHI FILANTI**

Homemade Potato Dumplings Sautéed with a Tomato & Basil Sauce or Homemade Traditional Pesto, Finished with Fresh Mozzarella **16**

CANNELLONI ALL' OSSO BUCO

Homemade Pasta Rolled with Slow Cooked Veal Osso Buco & Ricotta Cheese, Served Over Porcini Mushrooms, in a Brandy Veal sauce **19**

ASSAGGINI ALL'ITALIANA **19 per person**
(For Two or More to Share at the Table) Choice of Three L'Opera Homemade Pastas

~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 **24**

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 **35**

VITELLO D'AUTUNNO

Grilled Sterling Silver Veal Chop Topped with Porcini Mushrooms, Accompanied with Sautéed Roasted Bell Peppers, Spinach & Roasted Potatoes **36**

TAGLIATA PIEMONTESE

Grilled Sterling Silver Flat Iron Steak Served with Smashed Fingerling Potatoes, Roasted Garlic, Arugula & Aged Balsamic, Topped with Kalamata Olive Butter **29**

FILETTO ALLE CIPOLLINE

Espresso Crusted Sterling Silver Filet Mignon with Blue Corn Polenta, Topped with Caramelized Cipollini Onions, Barolo, Mustard, Horseradish & Rosemary Compound Butter **35**

***MELANZANE ALLA PARMIGIANA** **19**

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

SCALOPPINE ALLA PICCATA

Thinly Sliced Veal Sautéed in a White Wine Caper Sauce, Served with Mashed Potatoes & Vegetable Caponata **28**

SCALOPPINE AL MASCARPONE

Thinly Sliced Veal Sautéed with Forest Mushrooms & Mascarpone Cheese, Served with Mashed Potatoes & Vegetable Caponata **28**

SCALOPPINE ALLA MILANESE

Thinly Sliced Veal Crusted with a Chickpea Flour Set Over a Spicy Marinara Sauce, Finished with a Wild Arugula Parmigiano Cheese Salad, Served with Mashed Potatoes **28**

OSSOBUCO ALLA MILANESE

Now Available Every Night By Popular Demand!
Braised Veal Ossobuco Served On Top of Risotto Milanese **33**

SALMONE DORATO

Pan Roasted Salmon Topped with Shaved Apple & Fennel, in a Cider Mustard Sauce, Served with Fingerling Potatoes Sautéed with Leeks & Smoked Pancetta **27**

STRACCETTI

Grilled Sterling Silver Tenderloin Medallions Placed Over a Mashed Potatoes, Topped with Roasted Garlic, Spinach, Capers & White Wine Sauce **33**