

~ **LE ZUPPE** ~

**\*MINISTRONE**

A Fresh Soup of Seasonal Vegetables & Herbs **8**

**PASTA E FAGIOLI**

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

**\*ZUPPA DI CECI**

A Pureed Soup of Garbanzo Beans & Orzo, Served with Pesto Sauce & a Rock Shrimp & Smoked Chile Bignet (vegetarian- no shrimp bignet) **9**

~ **L'ANTIPASTI** ~

**\*MELANZANE ALLA PARMIGIANA**

Breaded Eggplant Slices Layered with Marinara Sauce, Melted Mozzarella & Parmigiano Cheese, Finished with Wild Arugula Salad **10**

**\*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**

**\*CAPRESE CLASSICA**

Fresh Sliced Italian Imported Mozzarella di Bufala & Tomatoes, Topped with Fresh Basil & Drizzled with Extra Virgin Olive Oil. **12**

**COCKTAIL DI GAMBERI**

Jumbo Black Tiger Shrimp Served with Our Homemade Cocktail Sauce, Finished with a Porcini Mushroom Foam & Grilled Focaccia Bread. **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 Sauteed in Clam Juice with White Wine, Parsley & Chili Flakes **12**

**TRITTICO DI COSE**

*Trio of:*

Ahi Tuna Sashimi in a Roasted Garlic Balsamic Sauce, Topped with Toasted Sesame Seeds  
Buffalo Mozzarella, Yellow & Red Tomatoes, Basil & Basil Pesto  
Crostini Topped with Beef Tartar, Shallots & Extra Virgin Olive Oil **14**

**TARTARA MEDITERRANEA**

Layers of Italian Flatbread with Ahi Tuna Tartar, White Bean Hummus, Dry Cured Olives, Marinated Fennel, Harissa Aioli & Red Pepper Jelly. **13**

**\*FORMAGGI MISTI**

A Selection of Imported Cheeses Accompanied with Fruit Paste, Nuts & Infused Honey (Serving for Two) **13**

**LA 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**

**LA 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 Crostini **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**

**\*Vegetarian**

~ PRIMI PIATTI ~

**\*FETTUCCINE 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**

**ASSAGGINI ALL'ITALIANA 19 per person**

**(For Two or More to Share at the Table)** Choice of Three L'Opera Homemade Pastas

**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 Sauteed with Roasted Garlic, in a Spicy Chopped Roma Tomato Sauce, Tossed with Imported Romano Cheese **12**

**\*AGNOLOTTI ALLA GORGONZOLA**

Homemade Spinach Pasta Filled with Ricotta, Gorgonzola & Eggplant, Finished with a Parmigiano Cream Sauce **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 Fresh 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**

~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 SICILIANO**

Grilled Mint Pesto Crusted Lamb Chops Set Over Marinated Cous-Cous & Cumin Scented Yogurt, Finished with Mint Pesto **35**

**BISTECCA AI FUNGHI**

Sterling Silver Grilled T Bone Steak Set Over Sautéed Fingerling Potatoes & Broccoli, Finished with Oven Dried Wild Mushrooms & Aromatic Herb Oil **34**

**TAGLIATA PIEMONTESE**

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

**FILETTO AL CAFFE'**

Espresso Crusted Sterling Silver Filet Mignon with Gorgonzola-Potato Puree, Thyme Scented Carrots, Pancetta, Wilted Endives & Port Reduction **35**

**CONTORNI**

**SPINACHI SALATI** ~ Sauteed Spinach **5**

**ASPARAGI** ~ Grilled Asparagus **5**

**PATATE ARROSTO** ~ Roasted Potato **5**

**SCALOPPINE ALLA PICCATA**

Thinly Sliced Veal Sautéed in a White Wine Caper Sauce, Served Over a Puree of Potatoes & Vegetable Caponata **28**

**SCALOPPINE AL MASCARPONE**

Thinly Sliced Veal Sauteed with Forest Mushrooms & Mascarpone Cheese Over 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 **28**

**OSSOBUCO ALLA MILANESE**

**Available on Fridays & Saturdays**  
Braised Veal Ossobuco Served On Top of Risotto Milanese **32**

**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 **25**

**STRACCETTI**

Grilled Sterling Silver Tenderloin Medallions Nestled Over a Bed of Light & Fluffy Mashed Potatoes, Accentuated with Roasted Garlic, Spinach, Capers & White Wine Sauce **31**