

## ~L'OPERA SIGNATURE COCKTAILS~

### **AUGUSTUS (Martini) 13**

An Exquisite blend of Seagram's X Vodka, Roi Rouge Cherry Liqueur, Frangelico, Liqueur 43, Godiva White Chocolate Liqueur & Cream

### **JULIUS CAESAR (Cocktail) 10**

Superbly Refreshing Mix of Grey Goose La Poire (Pear Flavored Vodka), Fresh Lime, Sugar, a Dash of Bitters, Chiffonade Basil & Club Soda

### **NERO (Cocktail) 10**

Absolute Orient Apple (Apple & Ginger Flavored Vodka), Cranberry Juice & Gingerale

### **TITUS (Martini) 13**

Gordon's Gin Muddled with Sugar & Basil, Splashed with Combier Orange Liqueur, Cranberry Juice & Fresh Lime

### **VESPASIAN (Martini) 13**

Belvedere Pink Grapefruit, Campari, St.Germain Elderflower Liqueur, Orange Juice & Squeeze of Fresh Lime

### **SEPTIMUS (Martini) 13**

Jose Cuervo Especial, Pama Pomegranate Liqueur, Royal Combier, Homemade Lemonade, Two Squeezes of Fresh Lime & a Touch of Blue Curacao (for color)

### **HADRIAN (Martini) 13**

Castillo Rum, Peach Schnapps, Amaretto, Orange Juice, Cranberry Juice, Pineapple Juice, Garnished with a Cherry

### **CALIGULA 10**

L'Opera's Signature Bloody Mary: Vodka, Tomato Juice, a Tea Spoon of our Caesar Dressing, Worcester Sauce, a dash of Tobasco, Cracked Pepper & Topped with Fresh Shaved Horse Radish & Garnished with a Peppercorn Sandwiched between two Gorgonzola Stuffed Olives

Try Our: Venetian Bellini's or Seasonal Bellini's **10**

## ~BEER SELECTION~

**Stella Artois**

**Amstel Light**

**Peroni**

**Moretti**

**Sam Adams**

**Heineken**

**Corona**

**Paulaner Hef**

**New Castle**

**Boddingtons**

**Guinness**

**Stone IPA**

**~PER STUZZICARE L'APPETITO~**  
**\$5.95 Happy Hour Menu**  
**Offered Monday - Friday 2:30 to 6:30**

**\*BRUSCHETTA A MODO MIO**

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

**CARPACCIO CLASSICO**

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

**CALAMARI FRITTI**

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

**ANTIPASTO MISTO**

Chef's Assortment of Imported & Homemade Shaved Cured Meats  
Served with Seasonal Accompaniments

**VONGOLE PICCANTI**

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

**LA PIADINA PROSCIUTTO**

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

**LA PIADINA SALMONE AFFUMICATO**

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

**\*PENNE ALL' ARRABBIATA**

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

**\*GNOCCHI FILANTI**

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

**\*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)