

Antipasti Freddi – Cold Appetizers

- **1. Mozzarella di Bufala in Caprese**
Slices of buffalo mozzarella cheese with tomato and homemade pesto
- **2. Burrata Pugliese con Pomodori e Rucola (se disponibile)**
Apulia Burrata soft mozzarella cheese with tomato and rocket 125 gr. (if available)
- 3. Prosciutto e Melone**
Fresh melon wrapped with Italian Parma ham
- 4. Carpaccio di Manzo con Noci**
Thin raw slices of imported beef tenderloin with lemon and extra virgin olive oil topped with parmesan cheese flakes and walnuts
- 5. Antipasto all'Italiana / Affettati e Formaggi**
Assorted Italian cold cuts, cheese and pickles, served with Ciccio bread
- 6. Tartara di Salmone Fresco**
Salmon fresh tartar served with salad and lemon
- 7. Tartara di Tonno Rosso Fresco**
Red fresh tuna tartar with lemon dressing, honey, mustard and black olive purée
- 8. Pesce Spada Affumicato con Rughetta e Limone**
Swordfish (smoked) with rocket and lemon dressing

Antipasti Caldi – Hot Appetizers

- **9. Parmigiana di Melanzane**
Traditional baked eggplant Parmigiana style
- **10. Parmigiana di Zucchine**
Traditional baked zucchini Parmigiana style
- 11. Polpo Fritto su Crema di Fagioli e Rucola**
Fried octopus on beans cream and rocket
- 12. Gamberi e Zucchine in Pastella con Mandorle**
Prawns and zucchini deep fried in almonds tempura with tartar sauce
- 13. Fritto di Calamari e Gamberi alla Gastone**
Deep-fried squids and shrimps
- 14. Pan Fritto d'Oca**
Pan fried goose liver served with salad and apple sauce




Insalate – Salads

- **21. Insalata Mista**
Mixed salad, tomatoes, cucumbers, onions, carrots, sweet corn with Italian dressing
- **22. Insalata Greca**
Tomatoes, cucumbers, onions, olives and feta cheese
- 23. Insalata di Mare**
Seafood salad marinated with lime and extra virgin olive oil
- 24. L'Opera Caesar Salad**
Lettuce, roasted prawns, Caesar dressing, crouton and parmesan cheese
- 25. Insalata Mista con Tonno e Fagioli**
Mixed salad with tuna, Italian beans, onions and white vinegar
- 26. Insalata di Granchio con Patate**
Crab salad, with baby potatoes, rocket and vinaigrette dressing

Zuppe – Soups

- **27. Zuppa di Pomodoro**
Italian tomato soup
- **28. Zuppa di Cipolle**
Homemade traditional onion soup
- **29. Cappuccino di Funghi**
Creamy mushroom soup
- **30. Zuppa di Lenticchie alla Paesana**
Country style lentil soup
- **31. Minestrone di Verdure Fresche**
Italian style fresh vegetable soup

Frutti di Mare – Shellfish Delicacies

-  **32. Sautè di Vongole Veraci**
Light spicy clams sautè with cherry tomatoes
-  **33. Cozze Nere in Guazzetto**
Black mussels in soup with crouton in light tomato sauce
-  **34. Pepata di Cozze Nere**
Black mussels with white wine

Primi Piatti – Pasta and Rice

-  ● **41. Spaghetti Aglio, Olio e Peperoncino**
Spaghetti with garlic, chili and extra virgin olive oil
- **42. Spaghetti alla Napoletana**
Spaghetti with fresh tomato and basil
- 43. Spaghetti alla Bolognese**
Spaghetti with minced beef and tomato sauce
- 44. Spaghetti alla Carbonara**
Spaghetti with pancetta (Italian bacon), eggs and black pepper
- 45. Spaghetti alla Pescatora**
Spaghetti with seafood in a light tomato sauce
-  **46. Linguine alle Vongole Veraci**
Linguini with baby clams, chili, and garlic in a white wine sauce
- 47. Linguine al Nero di Seppia**
Linguini with cuttlefish black ink
-  **48. Linguine alla Polpa di Granchio Profumati alla Vodka**
Linguini with fresh crab, flavored with vodka in a light tomato sauce
-  **49. Spaghetti alla Chitarra con Ragù di Salsiccia e Funghi**
Guitar Spaghetti in a creamy sauce with mushrooms and homemade sausage
- **50. Rigatoni Cacio e Pepe**
Short pasta with roman pecorino, Reggiano parmesan cheese and black pepper
-  ● **51. Penne all' Arrabbiata**
Short pasta with spicy tomato sauce
- 52. Bucatini all'Amatriciana**
Thick spaghetti with tomato sauce, “guanciale”, pancetta, red wine, sprinkled with pecorino
- **53. Risotto ai Funghi Porcini**
Creamy Italian rice with porcini mushrooms
- **54. Risotto agli Asparagi e Zola**
Creamy Italian rice with asparagus and Italian blue cheese

Pasta all'Uovo – Homemade Pasta

61. Tortelli alla Maurizio

Pasta stuffed with ricotta cheese and spinach with a creamy saffron sauce topped with porcini mushrooms

62. Agnolotti con Cremolata di Carciofo e Rosmarino Fresco

Tortellini stuffed with Italian sausage and artichokes in rosemary sauce and white wine

● **63. Lasagna ai Funghi**

Layers of baked pasta with tomato and béchamel sauce and mushrooms

64. Lasagna al Forno

Layers of baked pasta with Bolognese and béchamel sauce

● **65. Gnocchi ai Quattro Formaggi**

Potato dumplings four types of cheese

● **66. Gnocchi di Patate alla Sorrentina**

Baked potato dumplings with tomato sauce, mozzarella and basil

67. Pappardelle al Ragù di Coniglio

Large and flat egg noodles with wild rabbit ragù sauce

68. Ravioli di Carne alla Crema Tartufata di Norcia

Ravioli stuffed with minced meat in a creamy truffle sauce topped with saffron

● **69. Tagliatelle ai Funghi Porcini**

Egg flat noodles with porcini mushrooms

70. Tagliatelle ai Gamberi e Limone

Egg flat noodles with cream sauce, lemon and prawns

Piatti di Pesce – Fish

81. Filetto di Branzino in Umido

Butterfish fillet sauté with white wine sauce, cherry tomatoes and olives

82. Filetto di Merluzzo Cileno Grigliato alle Erbe Aromatiche

Grilled cod fish from Chile in aromatic herbs

83. Filetto di Merluzzo Nordico con Pesto di Zucchine

Scandinavian cod fish, cooked at a low temperature and zucchini pesto



84. Spadellata di Mare - Zuppa di Mare

A selection of mixed seafood and potatoes sauté in a light tomato sauce

85. Filetto di Salmone al Limone

Grilled salmon fillet with creamy lemon sauce

86. Filetto di Pesce Persico ai Funghi Porcini

Ocean perch fillet with porcini mushroom sauce

87. Gamberoni alla Griglia

Grilled king prawns with lemon sauce

Piatti di Carne – Main Course

Imported Beef

88. Filetto di Manzo Tartufato

Beef tenderloin in truffle sauce

89. Filetto al Pepe

L' Opera style pepper steak

90. Filetto ai Funghi Porcini

Beef tenderloin topped with porcini mushroom sauce

91. Filetto di Manzo alla Rossini

Beef tenderloin topped with truffle and French goose liver (foie gras)

92. Tagliata di Filetto con Rucola

Grilled tenderloin Black Angus (tagliata) 220gr with rocket and roasted potatoes

93. Bistecca di Black Angus alla Griglia

Grilled Black Angus strip loin 280gr

94. Controfiletto di Manzo di Wagyu

Grilled Australian Wagyu rib eye steak / level bms # 8-9 (300 gr)

Piatti di Carne – Main Course

Maiale - Pork

- 101. Braciola di Maiale Grigliata**
Grilled pork chop
- 102. Salsiccia di Maiale Nostrana**
Grilled homemade sausages with mashed potatoes
- 103. Scaloppine l' Opera**
Pork scaloppini topped with ham and cheese in white wine sauce
- 104. Scaloppine ai Funghi e Gorgonzola**
Pork scaloppini with mushrooms in creamy gorgonzola sauce
- 105. Saltimbocca alla Romana**
Pork loin tossed with Parma ham and sage in white wine sauce

Pollo - Imported Chicken

- 106. Petto di Pollo alla Parmigiana**
Chicken breast topped with ham, cheese and tomatoes in white wine sauce
- 107. Scaloppina di Pollo al Limone**
Chicken breast scaloppina with lemon sauce
- 108. Pollo Cordon Bleu**
Breaded chicken cutlet stuffed with ham and sliced cheese

Agnello - Imported Lamb

- 109. Costata d'Agnello alla Griglia**
Grilled lamb chops with white wine sauce
- 110. Costolette d'Agnello con Mandorle e Semi di Finocchio**
Grilled lamb chops with almonds and fennel seeds
- 111. Costine d'Agnello Tartufate**
Lamb chops with creamy truffle sauce

Pizze – Pizzas

Choice of buffalo mozzarella available available

- **121. Pizza Margherita**
Tomato sauce and mozzarella cheese
- 122. Pizza Napoletana**
Tomato sauce, mozzarella cheese, anchovies and capers
- 123. Pizza Tonno e Cipolla**
Tomato sauce, mozzarella cheese, tuna and onions
- 124. Pizza Quattro Stagioni**
Tomato sauce, mozzarella cheese, ham, mushrooms, artichokes and black olives
- 125. Pizza ai Frutti di Mare**
Tomato sauce, mozzarella cheese and seafood
- 126. Pizza con Salsiccie e Cipolle**
Mozzarella cheese, Italian sausage and onions
-  **127. Pizza alla Diavola**
Tomato sauce, mozzarella cheese, Italian spicy salami and fresh chili
- 128. Pizza Amami !!! (Love Me!!! ♥)**
White pizza with Italian bacon, parmesan and balsamic glaze
- 129. Pizza Margherita al Crudo di Parma**
Mozzarella cheese and Parma ham
-  **130. Pizza L'Opera**
Tomato sauce, mozzarella cheese, gorgonzola, mushrooms and spicy salami
- 131. Pizza Inya Lake**
Tomato sauce, mozzarella, bacon, and herbs ricotta cheese
- 132. Pizza Profumata**
Margherita with smoked scamorza cheese, mushrooms, beef bresaola, rocket and truffle oil
- 133. Calzone al Gorgonzola**
Stuffed folded pizza dough with mozzarella cheese, tomatoes, spinach, ham and gorgonzola cheese
- **134. Calzone ai Funghi**
Stuffed folded pizza dough with tomato sauce, mozzarella cheese and mushrooms

● Vegetarian

 Spicy

Formaggi – Cheese

- **141. Formaggi Misti dal Carrello (per pezzo)**
Assorted Italian cheese from the cheese cart (per piece)
- **142. Formaggi Misti con Marmellata (200gr)**
Assorted Italian cheese plate with a choice of combined jams (200gr)

Dolci – Desserts

- **143. Gelato della Casa**
Italian ice cream (per scoop)
- **144. Sgroppino al Limone con Vodka**
Italian lemon sorbet with vodka
- **145. Crème Caramel**
Natural pudding
- **146. Tiramisù**
Savoardi drowned in coffee with mascarpone creamy mousse
- **147. Torta al Cioccolato**
Chocolate cake filled with chocolate mousse
- **148. Panna Cotta (Frutti di Bosco / Caramello / Cioccolato / Mango)**
*Traditional Italian cooked cream with a choice of:
wild berries, caramel, chocolate, or mango (seasonal)*
- **149. Cheesecake con Frutti di Bosco**
Cheesecake topped with wild berries
- **150. Tartina al Cioccolato Bianco con Frutta Fresca**
White chocolate tart with fresh fruit
- **151. Sfogliatina all'Amaretto di Saronno o alla Nutella**
Mille fouille with amaretto or Nutella cream pastry
- **152. Babà Napoletano al Rum**
Neapolitan "babà" soaked with rum and pastry cream
- **153. Macedonia di Frutta con Salsa Vaniglia**
Seasonal fresh fruit salad with vanilla syrup
- **154. Semifreddo alla Mela Verde o alle Fragole**
Cold mousse with green Apple or Strawberries
- **155. Fondente Caldo al Cioccolato con Gelato**
Hot chocolate fondant tart with ice cream

BUSINESS LUNCH

- **Soup** *(or without Soup)*
- **Italian Salad Buffet**
- **Choice from either Pasta, Meat & Fish, or Pizza**
- **Homemade Ice Cream**
- **Coffee or Tea**

Soup **Zuppa di Pomodoro** (tomato soup)
Zuppa ai Funghi (mushroom soup)

One choice from the following courses:

Pasta

1. **Spaghetti al Pomodoro** (tomato sauce and fresh basil)
2. **Tortelli alle Noci** (homemade pasta with ricotta cheese and spinach in creamy walnut sauce)
3. **Lasagna al Forno** (layers of baked pasta with beef Bolognese and béchamel sauce)
4. **Spaghetti alla Pescatora** (tomato sauce and seafood)
5. **Spaghetti alla Puttanesca** (tomato sauce, olives, capers and anchovies)
6. **Risotto ai Funghi Porcini** (creamy Italian rice with porcini mushrooms)
7. **Penne all' Arrabbiata** (short pasta with spicy tomato sauce)

Meat & Fish

8. **Filetto di Maiale al Gorgonzola** (pork fillet with gorgonzola cheese sauce)
9. **Petto di Pollo al Pepe** (chicken breast in pepper sauce)
10. **Guazzetto di Cozze** (imported mussels in spicy tomato sauce)
11. **Filetto di Branzino in Umido** (butterfish fillet sautéed with white wine sauce)

Pizza

12. **Margherita** (tomato sauce, mozzarella cheese)
13. **Napoletana** (tomato sauce, mozzarella cheese, anchovies and capers)
14. **Diavola** (tomato sauce, mozzarella cheese, Italian spicy salami and fresh chili)
15. **Salsicce e Cipolle** (mozzarella cheese, Italian sausage and onions)
16. **Vegetariana** (tomato sauce, mozzarella cheese and fresh seasonal vegetables)

Dessert **Ice Cream and Black Coffee (or Tea)**