

Opera Restaurant Fall Menu '08

Primi

Tuna Tar-Tar

Diced Ahi Tuna, Shallots, Chives, Capers & Lemon Pressed Extra
Virgin Olive Oil \$ 16

Zuppa di Mussels

New Zealand Green Lip Mussels, Lightly Spiced Saffron & Shellfish
Broth Parsley & Fregula \$ 15

Beef Carpaccio

Pepper Seared Filet, Shaved Parmesan, Caper Berries
Lemon & Tuscan Olive Oil \$ 16

Granachio di Isola

Jumbo Lump Crab Meat, Chive, Cilantro & Avacado \$ 16

Burrata Mozzarella

Imported Creamy Stuffed Mozzarella, Heirloom Tomato & E's Basil T
\$ 12

Vellutata di Cavolfiore

Velvety Cauliflower Soup, Bread Crumbs & Portuguese Oil \$ 11

Insalata di Estate

Baby Arugula, Cucumber, Red Onion & Fresh Goat Cheese
Dijon Vinaigrette \$ 12

Pasta

Gnocchi Saltimboca

Homemade Ricotta Gnocchi, Prosciutto di Parma,
Sage Brown Butter \$ 26

Hand Cut Pappardelle

Wild Mushroom & Marscapone Ragout, Porcini & Truffle Oil \$24

Penne Bolognese

Ground Veal, Pork & Beef, Pancetta, Tomato, Mushrooms & Herbs
\$24

Linguini " Hell Town" Style

Littleneck Clams, Oregano Infused White wine, Stewed Tomato
Calamata Olives & Feta Cheese \$ 26

Secondi

Grilled Blade Steak
Twice Baked Fontina Potato, Red Onion Marmelade \$ 32

Seared Diver Scallops
Truffled Potato Puree, Garlicky Spinach & Saba \$ 31

Pan Roasted Duck Breast
Craisin & Pecan Bread Pudding, Pomegranite & Balsamic Syrup \$ 34

Risotto di Mare
Saffron Arborio, Mixed Shell & Fin Fish, Fresh Herbs & Lemon \$ 26

Tuna Finnochio
Rare Seared Yellowfin Tuna, Red Onion & Fennel Salad
Blood Orange Citronette \$ 28

Grilled Scottish Salmon
Marinated Artichoke Salad, Green Olive Tapenade \$ 29

Grilled Bone in Veal Chop
Rosemary Roasted fingerling Potatoes, Porcini Demi \$ 41

Lamb Shank Osso Bucco
Pork Shanks Braised In Red Wine, Tomatoes, Carrots & Herbs
Orzotto Milanese \$ 37

Grilled Filet Mignon
Roasted Garlic Mashed Potato, Marsala Demi, Truffle Butter \$ 44

Contorni

Sautéed Spinach
Sliced Garlic, Pine Nuts & Craisins \$ 6

Wilted Arugula
Toasted Garlic & Balsamic \$ 6

Rosemary Roasted Fingerling Potatoes \$ 6

Grilled Asparagus
Black Pepper & Truffle Oil \$ 8

Dolci

All things Sweet Prepared in House