

L'OPERA

We are pleased you are considering L'Opera Ristorante, in the heart Downtown Long Beach, as the location for your special celebration! The following literature is designed to provide you with some information regarding our private dining facilities & services.

How to Reserve

To reserve a date & space, a non-refundable deposit of \$30 per estimated guest is required.

Your deposit will be applied toward your final bill.

Cancellations made within 24 hours will be charged the full food & beverage minimum plus tax & service charge.

Menu

There is a minimum cost for all events at L'Opera, which is met by the combined totals of all food & beverage items.

All food & beverage may only be obtained from L'Opera Ristorante.

The following is our private dining package with menus & pricing for parties of 15 or more. Feel free to customize or create your own menu. A la carte pages begin on page 6. Custom menus will be printed for your event.

Your guests will order their entree the day of your event (no pre-selection from your guests is needed).

If you have guests with dietary restrictions, we request this information ahead of time.

Beverage

Pre-set menu prices include non-alcoholic bar (unlimited soda, iced tea, homemade lemonade, juice, coffee & hot tea).

If an open lunch or dinner menu is selected, we offer a non-alcoholic hosted bar for \$8 per guest.

Alcoholic drinks are charged upon consumption. For a group of 50+ please inquire for our bar packages.

When hosting the bar for your guests, the bartender fee is waived. If a cash bar is requested, there is a bartender fee of \$150.

Setup

Your guaranteed number of guests & table setup are due a minimum of 3 days prior to your event date. If setup is to be changed after this deadline, there is a \$50 fee to do so. We are happy to set up 8 extra seats beyond your guaranteed head count for no additional charge. A fee of \$30 per additional guest (beyond the 8 complimentary seats) will be applied for any unexpected guests. The final bill will reflect the guaranteed head count plus any additional guests.

Custom Linen

We offer white linen with your choice of black or white linen napkins. If you prefer another linen color, texture, pattern, etc. we are happy to assist. Custom linen orders are to be placed a minimum of 10 days prior to your event date.

A 50% deposit is required for all special linen orders. The balance will be charged on your final bill.

To view available linens please visit www.luxelinen.org or stop by the restaurant to view our samples.

Parking

Valet is available for \$10 per car. Please inquire regarding validation. You may add this to your bill for your guests, or they may pay with cash upon departure. Otherwise there are several parking lots & structures within walking distance.

Please feel free to e-mail us with any further questions, to view the space or for a contract.

We look forward to planning a wonderful event with you!

Tiffany Williams, Manager & Private Events

Nicole Lira, General Manager

To reserve, visit our website: www.lopera.com

E-mail: lopera.events@gmail.com

For quickest response, include both emails

Subject: Your event date

~The Wine Cellar~

Semi Private

Travertine stone floors & dark cherry wood wine cabinets give this intimate setting remarkable warmth for parties up to 60 guests. Please inquire for food & beverage minimum.



~La Scala~

Private

Glass etched wall, Fresco paintings, travertine stone floors, and a black granite & mahogany bar make this room attractive and comfortable for parties up to 90 guests. Please inquire for food & beverage minimum.



~L'Opera Main Dining Room~

The L'Opera Main Dining Room is our premier location and is available for a variety of events. The room can accommodate 200 guests for an elegant seated dinner, or more for a cocktail event. Sectional dining room quotes available upon request.



~Aldo Luongo Room~

The Aldo Luongo Room is on our main dining level, surrounded by a beautiful mural by artist Aldo Luongo and large floor to ceiling windows with a view of Pine Avenue. This room is lively & bright, and seats a maximum of 54 guests.

Mixer Menu
\$46 per person

~ 2 HOURS OPEN WELL BAR ~
House Wine, Beer (\$7 variety), Well Spirits

~ ANTIPASTI ~

ANTIPASTO MISTO VE, GF
Italian Meats, Cheeses, Pickled Vegetables

SALSICCIA AL PEPERONATA GF
Skewers of Italian Sausage, Bocconcini Cheese

CALAMARI FRITTI
Deep Fried Calamari, Spicy Marinara Sauce

~ DOLCE ~

DOLCE BAR VE, V & GF UPON REQ.
Pastry Chef's Homemade Mixed Desserts

Menu #1

\$56 per person

~ LE INSALATE ~

MESSALINA GF UPON REQ.
Romaine, Shaved Parmigiano, Garlic Croutons,
Homemade Caesar Dressing
(contains raw egg)

~ SECONDI CHOICES ~

CAPPELLI LOMBARDI
Homemade Red Wine Braised Short Rib of Beef &
Ricotta Ravioli; Gorgonzola, Green Pea & Broccolini
Cream Sauce

RIGATONI AI FUNGHI VE

Rigatoni Pasta, Wild Mushrooms, Parmigiano,
Garlic, White Wine Sauce

LASAGNA DI POLLO

Homemade Sheet Pasta, Chicken Ragu, Mozzarella,
Ricotta, Parmigiano, Spicy Tomato & Pesto Cream Sauces
(pesto contains traces of pine nuts)

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.
Pastry Chef's Homemade Mixed Desserts

Menu #2
\$61 per person

~ LE INSALATE ~

DELL' OPERA VE GF

Little Gem Lettuce, Radishes, Kalamata Olives,
Cherry Tomatoes, Toasted Hazelnuts, Shaved Parmigiano,
Creamy Garlic Lemon Dressing

~ SECONDI CHOICES ~

RAGU DI LASAGNE

Homemade Sheet Pasta, Italian Sausage & Beef Ragù,
Mozzarella, Provolone, Ricotta, Parmigiano;
Vodka, Tomato & Cream Sauce

SALMONE DORATO GF

Sustainably Raised Salmon, Shaved Apple & Fennel,
Watercress, Cider Mustard Sauce

CAPPELLACCI DI ZUCCA VE

Homemade Butternut Squash, Ricotta Ravioli;
Spicy Marinara, Shaved Parmigiano,
Brown Butter Sage Sauce (*this dish contains small traces of
pine nuts & walnuts*)

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.

Pastry Chef's Homemade Mixed Desserts

Menu #3
\$71 per person

~ LE INSALATE ~

INSALATA DI RUCOLA VE, GF, V UPON REQ.

Wild Arugula, Capers, Shallots, Roasted Tomatoes,
Parmigiano, Lemon Dressing

~ SECONDI CHOICES ~

STRACCETTI DI MANZO GF UPON REQ.

Grilled Filet Mignon Medallions, Capers, Roasted Garlic,
Spinach, White Wine Sauce

POLLO PARMIGIANO GF UPON REQ.

Breaded Chicken Breast, Basil Pesto Marinara Sauce,
Mozzarella, Parmigiano

SCALOPPINE ALLA PICCATA GF UPON REQ.

Thin Slices of Veal, Lemon, Caper, Cream Sauce

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.

Pastry Chef's Homemade Mixed Desserts

Menu #4
\$81 per person

~ LE INSALATE ~

MESSALINA "Antonelli Style" GF UPON REQ.
Romaine, Cucumbers, Olives, Red Onion, Tomatoes,
Shaved Parmigiano, Homemade Caesar Dressing,
Garlic Crostini (*dressing contains raw egg*)

~ PRIMI PIATTI ~

GNOCCHI PESTO VE
Potato Dumplings, Homemade Pesto Sauce, Mozzarella
(*pesto contains traces of pine nuts*)

~ SECONDI CHOICES ~

OSSOBUCCO MILANESE
Braised Veal Shank; Soft Polenta

PESCE DEL GIORNO GF UPON REQ.

Chef Walter's White Fish of the Day

POLLO AL BURRO E LIMONE GF UPON REQ.
Pounded Chicken Breast, Lemon Butter Tarragon Sauce

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.
Pastry Chef's Homemade Mixed Desserts

Menu #5
\$92 per person

~ LE INSALATE ~

DEGLI INNAMORATI VE V GF UPON REQ.
Baby Greens, Feta, Strawberries, Toasted Almonds,
Balsamic Dressing

~ PRIMI PIATTI ~

CAPPELLACCI DI ZUCCA VE
Homemade Butternut Squash, Ricotta Ravioli:
Spicy Marinara, Shaved Parmigiano, Brown Butter Sage
Sauce (*this dish contains small traces of pine nuts & walnuts*)

~ SECONDI CHOICES ~

AGNELLO AI CARCIOFI GF NO SAUCE
New Zealand Rack of Lamb, Deep Fried Baby Artichoke
Hearts, Balsamic Mint Reduction

FILETTO ALL' ITALIANA GF

Filet Mignon, Rosemary, Shallots,
Thyme, Demi-glaze

PESCE DEL GIORNO GF UPON REQ.

Chef Walter's White Fish of the Day

~ DOLCE ~

DOLCE BAR or PLATTERS VE, V & GF UPON REQ.
Pastry Chef's Homemade Mixed Desserts

~ ANTIPASTI ~

Priced per platter. One platter per 10-15 guests.

CROSTINI MISTI VE - Grilled Tuscan Bread Topped with Mascarpone, Diced Mixed Vegetables, Feta, Extra Virgin Olive Oil \$60

CROSTINI AL SAN DANIELE VE UPON REQ. - Grilled Tuscan Bread, Prosciutto di San Daniele, Yellow Tomatoes, Burrata \$70

BRUSCHETTA VE, V - Pear Tomatoes, Basil, Garlic, Extra Virgin Olive Oil; Grilled Ciabatta \$60

HUMMUS AL ROSMARINO VE, V, GF - Cannellini Bean Hummus, Soyriso, Frisee, Basil Oil in an Endive \$60

TARTARA ALLA TOSCANA - Filet Mignon Tartar, Olive & Diced Vegetable Tapenade, Sour Cream Horseradish Sauce, Toasted Baguette \$95

SPIEDINI DI POLLO E MANZO V UPON REQ. - Skewers of Vegetable, Chicken, Beef \$90

PROSCIUTTO E MELONE GF - Skewers of Melon, Prosciutto \$90

CAPRESE SKEWERS VE, GF - Skewers of Mozzarella, Cherry Tomatoes, Basil, Pesto Drizzle \$75

SALSICCIA AL PEPERONATA GF - Skewers of Italian Sausage, Bocconcini Cheese, Tomato Sauce \$75

FRUTTA FRESCA E FORMAGGI VE, V, GF - Seasonal Fruit, Cheeses \$95

POLENTA FRITTA VE & GF UPON REQ. - Deep Fried Polenta, Porcini Mushroom Demi-Glace \$60

ANTIPASTO MISTO GF - Italian Meats, Cheeses, Pickled Vegetables \$90

SPECIALE OLIVA GF, VE - Marinated Olives, Cheeses, Marcona Almonds \$75

AGNELLO ALL SCOTTADITO GF - Grilled Lamb Chops, Italian Chimichurri Sauce \$115

CALAMARI FRITTI - Deep Fried Calamari, Spicy Marinara Sauce \$75

POLPETTE A MODO MIO - Veal, Pork & Beef Meatballs, Spicy Tomato Sauce \$90

COCKTAIL DI GAMBERI GF - Chilled Black Tiger Shrimp, Homemade Cocktail Sauce \$95

PROSCIUTTO SAN DANIELE - Thin Slices of Prosciutto San Daniele, Parmigiano; Bread Sticks, Extra Virgin Olive Oil \$80

ARANCINI VE & GF UPON REQ. - Deep Fried Risotto Ball, Beef Ragu, Mozzarella, Light Tomato Sauce \$75

BOCCONCINI FRITTO VE - Breaded & Fried Bocconcini Cheese, Chipotle Tomato Sauce \$75

GAMBERI GRIGLIA GF - Grilled Shrimp Skewers, Italian Chimichurri Sauce \$95

~ LE INSALATE ~

Priced per person

DELL' OPERA VE, GF UPON REQ. - Little Gem Lettuce, Radishes, Kalamata Olives, Cherry Tomatoes, Toasted Hazelnuts, Shaved Parmigiano, Creamy Garlic Lemon Dressing (*dressing contains raw egg*) **\$17**

MESSALINA GF UPON REQ. - Romaine, Shaved Parmigiano Cheese, Garlic Crostini, Homemade Caesar Dressing (*dressing contains raw egg*) **\$17**
Make it an ANTONELLI Cucumbers, Olives, Red Onion, Tomatoes **ADD \$2**

DEGLI INNAMORATI VE, V & GF UPON REQ. - Baby Greens, Feta, Strawberries, Toasted Almonds, Balsamic Dressing **\$17**

VELLUTATA VE, V & GF UPON REQ. - Shaved Green Apple, Fennel, Celery, Tarragon, Spinach, Arugula, Strawberries, Shaved Parmigiano, Apple Juice Reduction, Shallot Vinaigrette Dressing **\$17**

INSALATA DI RUCOLA VE, GF, V UPON REQ. - Wild Arugula, Capers, Shallots, Roasted Tomatoes, Parmigiano, Lemon Dressing **\$17**

ADD TO ANY SALAD

Priced per person

Prosciutto \$3 Chicken \$5 Shrimp \$7 Beef \$7 Salmon \$9

~ PASTA ~

Priced per person

SPAGHETTI CON GAMBERI GF UPON REQ. - Homemade Spaghetti, Shrimp, Garlic White Wine Sauce \$36

RIGATONI AI FUNGHI VE, V & GF UPON REQ. - Rigatoni Pasta, Wild Mushrooms, Parmigiano, Garlic, White Wine Sauce \$28

PENNE ALL' ARRABBIATA VE, V & GF UPON REQ. - Penne Pasta, Roasted Garlic, Spicy Chopped Roma Tomato Sauce, Imported Romano \$27

PENNE PESTO VE, V & GF UPON REQ. - Penne Pasta, Homemade Pesto Sauce \$28

GNOCCCHI PESTO VE - Potato Dumplings, Homemade Pesto Sauce, Mozzarella Cheese \$31

SPAGHETTI PUTANESCA VE & V & GF UPON REQ. - Homemade Spaghetti, Tomatoes, Capers, Kalamata Olives, Anchovies, Parmigiano, Tomato Sauce \$28

CAPPELLACCI DI ZUCCA VE - Homemade Butternut Squash, Ricotta Ravioli; Spicy Marinara, Shaved Parmigiano, Brown Butter Sage Sauce (*this dish contains small traces of pine nuts & walnuts*) \$31

LASAGNA DI POLLO - Homemade Sheet Pasta, Chicken Ragu, Mozzarella, Ricotta, Parmigiano, Spicy Tomato Sauce, Creamy Pesto Sauce \$33

MEZZELUNE E CREMOSA PICCATA - Homemade Ravioli Stuffed with Lobster, Fennel, Arugula, Ricotta; Piccata Cream Sauce, Crispy Carrot \$39

CAPPELLI LOMBARDI - Homemade Red Wine Braised Short Rib of Beef, Ricotta, Parmigiano Ravioli; Gorgonzola Cream Sauce \$32

PRETTAMENTE VEGETARIANO VE - Homemade Sheet Pasta Rolled with Soyrito, Spinach, Ricotta; Mozzarella, Spicy Marinara \$32

RAGU DI LASAGNE - Homemade Sheet Pasta, Italian Sausage & Beef Ragu, Mozzarella, Provolone, Ricotta, Parmigiano; Sun-Dried Tomato Pesto Cream Sauce (*pesto contains traces of pine nuts*) \$33

ADD TO ANY PASTA

Priced per person

Prosciutto \$3	Chicken \$5	Shrimp \$7	Beef \$9
Salmon \$9	Primavera \$5	Bolognese \$5	Meatballs \$6

~ SECONDI PIATTI ~

*Served with Seasonal Potatoes & Vegetables
Priced per person*

AGNELLO AI CARCIOFI GF NO SAUCE - Grilled New Zealand Rack of Lamb, Deep Fried Baby Artichokes, Balsamic Mint Reduction \$55

FILETTO ALL' ITALIANA GF - Filet Mignon, Rosemary, Shallots, Thyme, Demi-glaze \$60

STRACCETTI DI MANZO GF UPON REQ. - Grilled Tenderloin Medallions, Roasted Garlic, Spinach, Capers, White Wine Sauce \$55

SCALOPPINE ALLA PICCATA GF UPON REQ. - Thinly Sliced Veal, White Wine Caper Sauce \$49

OSSOBUCCO MILANESE - Braised Veal Shank; Soft Polenta \$49

PESCE DEL GIORNO GF UPON REQ. - Chef Walter's White Fish of the Day \$44

SALMONE DORATO GF - Sustainably- Raised Salmon, Shaved Apple, Fennel, Cider Mustard Sauce \$42

POLLO ARROSTO GF - Chicken Breast, Cherry Tomatoes, Roasted Garlic, Basil \$39

POLLO PARMIGIANO - Breaded Chicken Breast, Tomatoes, Basil, Mozzarella, Parmigiano \$39

POLLO PICCATA GF UPON REQ. - Grilled Chicken Breast, Creamy Piccata Sauce \$39

~ VEGAN OPTIONS ~

Priced per person

When ordering from Vegan (V) options please specify Vegan preparation

AI LEGUMI VE, V, GF - Marinated Quinoa, Cannellini Beans, Garbanzo Beans, Red Kidney Beans, Shallots, Cherry Tomatoes, Sautéed White Kale \$22

VELLUTATA V, GF UPON REQ. - Shaved Green Apple, Fennel, Celery, Tarragon, Spinach, Arugula, Strawberries, Apple Juice Reduction, Shallot Vinaigrette Dressing \$17

INSALATA DI RUCOLA V, GF - Wild Arugula, Capers, Shallots, Roasted Tomatoes, Lemon Dressing \$17

DEGLI INNAMORATI V, GF UPON REQ. - Baby Greens, Strawberries, Toasted Almonds, Balsamic Dressing \$17

MANICOTTI MELANZANE V, GF - Grilled Rolled Eggplant, Tofu, Spinach, Caramelized Onions, Pine Nuts, Tomato, Basil Sauce \$27

ROSALLA V, GF UPON REQ. - Penne Pasta, White Kale, Seasonal Tomatoes, Roasted Garlic, Yellow Tomato Sauce \$27

PENNE ALL' ARRABBIATA V, GF UPON REQ. - Penne Pasta, Roasted Garlic, Spicy Chopped Roma Tomato Sauce \$27

RIGATONI AI FUNGHI V, GF UPON REQ. - Rigatoni Pasta, Wild Mushrooms, Garlic, White Wine Sauce \$28

RISSOTO V, GF - Italian Arborio Rice, Seasonal Vegetables, Vegan Italian Sausage, Cannellini Beans, Vegetable Stock \$32

ADD TO ANY VEGAN DISH

Priced per person

Soyrizo \$5 Crumbles \$5 Chik'n Strips \$7 Cannellini or Garbanzo Beans \$3

~ DOLCE ~

Priced per person

DOLCE PLATTERS or BAR *VE, V & GF UPON REQ.* - Pastry Chef Dora's Homemade Mixed Desserts Presented at the Table or on a Station **\$14**

TIRAMISU - Mascarpone, Rum, Ladyfingers, Illy Espresso; Mocha & Crème Anglaise Sauces **\$14**

LUNA PIENA - White Chocolate Cheesecake, Dark Chocolate Cookie Crust; Fresh Berries, Strawberry Sauce (*cookie crust contains traces of pecans*) **\$14**

PANNA COTTA *GF* - Italian Milk Custard, Frangelico, Fresh Fruit, Light Berry Sauce **\$14**

IL SIGARO *GF UPON REQ.* - Burnt Caramel Sugar Crusted Crème Brulee, Fresh Strawberries, Chocolate Covered Strawberry, Chocolate Dipped Wafer Cookie **\$15**

SACCHETTO DI CIOCCOLATA *GF* - Chilled Zabaione, Fresh Fruit; Small Piece of Dark Chocolate **\$15**

SOFFICE E LEGGERA - Caramelized Crushed Pineapple, Pound Cake; Hot Caramel Sauce, Crème Anglaise **\$14**

PARADISO *GF UPON REQ.* - Lemon Custard, Whipped Cream, Blueberry Sauce, Waffle Sprinkles **\$13**

SORBETTO E BACCHE *V GF* - Sorbetto, Seasonal Berries **\$13**