

OPERA | 02

By Pietro Gisondi

Menu “Carta Bianca”

(Tasting menu for all the guests at the table)

Creativity, technique, art and ties to the homeland
blend together and accompany you along this seven courses menu.
With this tasting menu you choose to give "carta bianca" to the interpretation
of Chef Pietro Gisondi and his kitchen.

Service, water and coffee included

Tasting menu € 80,00

"Tradition" Menu

(Tasting menu for all the guests at the table)

Hot doughnuts

Filled with codfish mousse and tartar sauce

Rabbit terrine

"Emilian green sauce", P.G.I. Abate pears of Emilia-Romagna and almonds

Traditional tortellini

In capon broth

Passatelli

In P.D.O. Parmigiano Reggiano cream and black truffle

Mora Romagnola pork fillet

Potato cream and red fruits gel

"Zuppa Inglese"

Sponge, custard foam, chocolate mousse and Alchermes

Service, water and coffee included

Tasting menu € 65,00

Wine pairing € 20,00

Menù à la carte

Starters

Mackerel

Pesto of sun-dried tomatoes, capers and Burrata-cheese foam

€ 18,00

"Sea Salad"

Cooked and raw

€ 20,00

The essence of the vegetable garden

*Seasonal fruits and vegetables involved in a game of different textures
and varied cookings*

€ 16,00

Snails

With hummus sauce, mushrooms, parsley crumble and poached quail eggs

€ 18,00

Veal shank

With grilled octopus and peas

€ 18,00

Menù à la carte

First courses

Spaghettone with mantis shrimps

Confit tomatoes and cacao sauce

€ 20,00

Seafood conchiglione

With parsley crumble

€ 20,00

Tagliolino with marinated anchovies

With pesto and lemon-scented bread

€ 18,00

Raviolo filled with P.D.O. Parmigiano Reggiano

Eggplant cream, tomato sauce and basil gel

€ 16,00

Maccheroni

With grilled vegetables extract, crispy burnt onion and aromatic herbs

€ 16,00

Menù à la carte

Main courses

Stewed octopus

With tomato sauce, capers powder and olive bread chips

€ 25,00

Grilled eel

With red fruits sauce and yogurt emulsion

€ 25,00

Eggplant "Parmigiana" panna cotta

With parmesan chips and mozzarella water

€ 22,00

Piglet

Cooked at low temperature with compote of plums and Lambrusco of Opera\02

€ 25,00

Guinea fowl and codfish rollè

With livers wafer and meat sauce flavored with Saba of Opera\02

€ 25,00

Menù à la carte

Desserts

Absolut almond

Almond flavored ice-cream and crumble served with cherries sauce

€ 13,00

"My typical apulian snack "

*Reinterpretation of a classic apulian snack composed by
tomatoes sorbet and burrata cheese mousse*

€ 13,00

"Tarte citron"

Hazelnut shortcrust pastry, lemon cream and rhubarb sorbet

€ 13,00

"Three sorbets"

Celery and green apple, strawberry and basil, lemon and thyme

€ 13,00

Irish Coffee

White chocolate mousse, whiskey and coffee ice cream

€ 13,00

Drinks

Still water "Panna" - 0,75 lt	3 €
Sperkling water "San Pellegrino" - 0,75 lt	3 €
Coffee	3 €
Cappuccino	4 €
Tea	4 €
Service	4 €

Dear Guest,

*We kindly ask you to inform us in case of specific food allergies or intolerance,
our staff will be at your disposal for any information
and will be glad to bring you the allergens list.*