

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.*