

# Operetta

## COLD APPETIZER

<b>KALE SALAD</b> <i>Kale, Cherry Tomatoes, Avocado, Arugula, Lemon Dressing</i>	\$120
<b>MANZO TONNATO</b> <i>Beef Tenderloin, Tuna &amp; Caper Sauce</i>	\$140
<b>CAESAR SALAD</b> <i>Chicken, Romaine Lettuce, Parmesan, Anchovies, Raisins, Croutons</i>	\$150
<b>RED TUNA TARTARE</b> <i>"Tosazu" Jelly</i>	\$170
<b>BUFFALO BURRATA</b> <i>Cherry Tomatoes, Basil, Extra Virgin Olive Oil</i>	100g / 200g \$150 / \$290
<b>HOKKAIDO SCALLOP CARPACCIO</b> <i>Yuzu Pepper, "Tonburi"</i>	\$180
<b>ASSORTED COLD CUTS</b>	\$150 / \$280
<b>CHEESE SELECTION</b>	\$130 / \$250

## PASTA

### HOMEMADE

<b>TAGLIATELLE</b> with Pesto Alla Genovese	\$160
<b>RAVIOLI</b> Filled with Ricotta Cheese, Shallots and Hazelnuts, Butter and Sage Sauce	\$170
<b>PAPPARDELLE</b> with Traditional Southern Italian Meat Ragù	\$180
<b>TAGLIOLINI</b> with Alaskan King Crab	\$180

### ARTISANAL

<b>HALF PACCHERI</b> All' Arrabbiata	\$150
<b>CHITARRA SPAGHETTI</b> Alla Carbonara	\$160
<b>SPAGHETTI</b> with Mussels	\$180
<b>LINGUINE</b> with Mediterranean Red Prawns	\$390
<b>SPAGHETTI</b> with Hokkaido Sea Urchin	\$390

\* Gluten free pasta subject to availability

## HOT APPETIZER

<b>SOUP OF THE DAY</b> <i>Please ask your server</i>	\$70
<b>FRIED NAGASAKI CUTTLEFISH</b> <i>Lime Zest, Tartar Sauce</i>	\$90
<b>FISH AND CHIPS</b> <i>Cucumber Salsa &amp; Pickles</i>	\$90
<b>DEEP FRIED CHICKEN WINGS</b> (4pcs) <i>Sesame Seeds, Dried Chilli</i>	\$120
<b>BRITTANY MUSSELS</b> <i>White Puttanesca</i>	250g / 500g \$90 / \$180
<b>GRILLED N°1 MEDITERRANEAN RED PRAWN</b> (1pc) <i>Toasted Focaccia</i>	\$190

## PIZZA

<b>MARGHERITA</b> <i>Mozzarella, Tomato, Fresh Basil</i>	\$150
<b>PUGLIESE</b> <i>Mozzarella, Grilled Eggplant, Arugula Pesto, Pecorino Cheese, Fresh Spinach</i>	\$150
<b>FUNGHI</b> <i>Mozzarella, Shimeji, Fontina Cheese, Fresh Button Mushrooms</i>	\$160
<b>TREVISANA</b> <i>Mozzarella, Gorgonzola, Braised Radicchio</i>	\$160
<b>NDUJA DIAVOLA</b> <i>Mozzarella, Tomato, Nduja Soft Spicy Sausage, Spicy Salame, Friarielli Broccoli Leaves</i>	\$170
<b>ESTIVA</b> <i>Mozzarella, Tomato, Parma Ham, Arugula, Cherry Tomatoes, Parmigiano Reggiano</i>	\$190
<b>UNOFFICIAL QUATTRO FORMAGGI</b> <i>Mozzarella, Stracchino, Pecorino, Gorgonzola, Taleggio, Castelmagno, Colonnata Lard</i>	\$220
<b>ADD BUFFALO BURRATA / PARMA HAM</b>	\$60

## MAIN COURSE

### MEAT

<b>OPERETTA SIGNATURE BURGER</b> <i>Made of 100% Certified "Chianina" Tuscan Beef, Fontina Cheese, French Fries</i>	\$190
<b>BRAISED VEAL OSSOBUCO ALLA MILANESE</b> <i>with Saffron Risotto</i>	\$240
<b>PORK SPARE RIBS</b> (4pcs) <i>Braised with Orange Marmalade</i>	\$260
<b>SCOTTISH LAMB CHOPS</b> (210g) <i>Baby Lettuce, Mashed Potato</i>	\$360
<b>AUSTRALIAN WAGYU FLAP MEAT</b> (260g) <b>U.S. BLACK ANGUS BONE-IN RIB EYE</b> (900g) <i>All served with Mashed Potato, Black Pepper Sauce</i>	\$290 - for sharing - \$1,080
<b>HERBS SPRING CHICKEN</b> <i>Foie Gras Reduction, Roasted Potatoes</i>	Half / Whole \$220 / \$390

### SEAFOOD

<b>PAN FRIED SCALLOPS</b> <i>Parsnip Puree, Chorizo, Pine Nuts, Gravy Sauce</i>	\$240
<b>SAUTEED COD FISH</b> <i>Diced Tomatoes, Herbs, Yuzu Sauce</i>	\$270
<b>WHOLE ITALIAN SEABASS IN SALT CRUST</b> <i>- for sharing -</i>	\$380

### SIDE DISH

Mashed Potato	French Fries
Grilled Baby Corn	Broccoli Gratin
Endive Salad & Walnuts	Steamed Vegetables
Mac & Cheese with Pancetta Ham	Sauteed Mushrooms

## DESSERT

<b>ARTISANAL GELATO</b> <i>Biscuits, Meringue</i>	\$65
<b>MILLEFOGLIE</b> <i>Saffron Pastry Cream, Mango, Blood Orange Sorbet</i>	\$80
<b>TIRAMISU</b> <i>Limoncello Mascarpone Foam, Hazelnut Ice Cream</i>	\$90
<b>VANILLA PANNA COTTA</b> <i>Mix Berries, Strawberry Shiso Jelly, Raspberry Sponge, Lime Marshmallow</i>	\$90

<b>LAVA CHEESE TART</b> <i>Pistachio Powder, Raspberry Foam</i>	\$100
<b>CHOCOLATE TEXTURE</b> <i>Giandujotto Guanaja Chocolate Cream, Dark Plum Sorbet, Belgium Chocolate Jelly</i>	\$100
<b>CHESTNUT MONTE BIANCO</b> <i>Baby Pear Poached in Red Wine, Vanilla Ice Cream, Chestnut Cream</i>	\$110