

# Operetta

## ANTIPASTI

-  OPERETTA SALAD \$150  
Romaine, Rocket, Anchovies, Croutons, Buffalo Mozzarella, Mushrooms, Carrots, Crispy Smoked Pancetta and Pecorino Sardo Cheese
-  CHEF LUCA'S BEEF CARPACCIO \$140  
Porcini Mushrooms and Black Truffle Sauce
- BURRATA \$130 (R) / \$240 (L)  
Spinach, Anchovies and Extra Virgin Olive Oil (Mozzarella cheese available)
- VITELLO TONNATO \$140  
Capers, Orange and "Puntarelle" Chicory
- PAN FRIED SCALLOPS \$160  
Colonnata Lard, Chestnut Foam and Lentil Soup
- SMOKED SALMON TARTARE \$140  
Baby Romaine, Quail Eggs, Dried Cherry Tomatoes and Salsa Verde
- DUCK LIVER AND FIGS \$180  
Swiss Chard and Dolce Forte Crumble
-  SARDINES "IN SAOUR" AND SICILIAN RED PRAWNS \$200  
Parsley Pesto
- TRADITIONAL MINISTRONE SOUP \$90  
Garlic Bruschetta
-  MUSHROOM SOUP \$90  
Croutons

## PASTA

-  GNOCCHI MUSHROOMS \$150  
Taleggio Cheese
  - MEZZE LUNE FILLED WITH PUMPKIN \$160  
Sausage and Butter Sage Sauce
  - RAVIOLI RICOTTA CHEESE AND SPINACH \$180  
Wagyu Beef Ragout
  -  PAPPARDELLE LAMB RAGOUT \$180  
Morel Mushrooms and Artichokes
  - SPAGHETTI CARBONARA \$160  
Pancetta, Organic Egg Yolk and Parmigiano Cheese
  -  SPAGHETTI FISH ROE "CARBONARA" STYLE \$280  
Caviar, Salmon Roe, Sea Urchin and Bottarga Roe
  - TRAPANESI LANGOUSTINE \$210  
Black Squid Ink
  - LINGUINE VONGOLE \$230  
Clams, Shrimps, White Wine and Broccoli Leaves
  - "CAMPOFILONE" TAGLIOLINI LOBSTER \$260  
Tomato Sauce and Baby Spinach
- \* Gluten free pasta, tomato sauce and vegetarian option up to request

## DEGUSTAZIONE

A COLLECTION OF OUR POPULAR PASTA TO SHARE & TASTE, EACH SERVED IN ITS COOKING PAN

- GNOCCHI MUSHROOMS
  - PAPPARDELLE LAMB RAGOUT
  - "CAMPOFILONE" TAGLIOLINI LOBSTER
- \$480 per set

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*If you ask an Italian where the best food is from, they will surely answer from their region! Each part of the country has its own cuisine, imprinted by local history and family traditions, always convivial and generous.*

*At Operetta, we celebrate the Italian way of life and beautiful food culture, where Chef Luca presents regional specialties and seasonal delicacies to share with you a true taste of Home.*”



AUTUMN 2017



## MEAT

-  VEAL OSSOBUCO \$290  
Gremolata and Saffron Risotto
- SLOW COOKED BABY PORK LEG \$260  
Leeks, Brussels Sprouts and Horseradish
-   SPRING CHICKEN "DIAVOLA" \$170 (Half) / \$290 (Whole)  
Chilli, Grilled Vegetables and Rosemary Sauce
- LAMB RACK \$300  
Jerusalem Artichokes and Coffee Sauce
- AUSTRALIAN WAGYU STRIPLON \$320  
Fennel Salad and Mixed Carrots
-  AUSTRALIAN BLACK ANGUS TOMAHAWK \$1,200  
Grilled Vegetables and Herbs

## FISH

-   OVEN BAKED ITALIAN SEA BASS \$430  
Potatoes, Cherry Tomatoes and Black Olives
- WHOLE DOVER SOLE IN LEMON SAUCE \$580  
Savoy Cabbage and Mashed Potatoes
- TUNA STEAK \$260  
Black Olives, Capers and Pizzaiola Sauce
- MONKFISH TAIL WRAPPED IN PANCETTA \$220  
Sicilian Vegetable Caponata

## SIDE DISH \$70 each

- Brussels Sprouts with Garlic, Fennel Salad, Grilled Vegetables, Mashed Potatoes, Mushrooms, Salad, Vegetable Caponata

## PIZZA & CALZONE

-  PIZZA MARGHERITA \$150  
Mozzarella, Tomato Sauce and Fresh Basil
-  PIZZA TONNO \$170  
Tuna, Mozzarella, Tomato Sauce, Rocket, Cherry Tomatoes, Oregano and Mayonnaise
- PIZZA NDUJA "DIAVOLA" \$170  
Nduja Soft Spicy Sausage, Spicy Salame, Mozzarella, Tomato Sauce and Friarielli Broccoli Leaves
- PIZZA CAPRICCIOSA \$180  
Artichokes, Cooked Ham, Mushrooms, Anchovies, Black Olives and Capers
- PIZZA BISMARCK \$190  
Mozzarella, Tomato Sauce, Quail Eggs, Parma Ham and Potatoes
-  CALZONE PROVOLONE \$190  
Mozzarella, Smoked Ham, Tomato Sauce and Thyme
-  CALZONE PUGLIESE \$160  
Mozzarella, Grilled Eggplant, Rocket Pesto, Pecorino Cheese and Fresh Spinach
-  CALZONE FUNGHI \$160  
Mushrooms, Mozzarella, Fontina Cheese and Tomato Sauce

## EXTRA TOPPING \$25 each

- Cooked Ham, Grilled Artichokes, Onions, Anchovies, Sun Dried Tomatoes, Taggiasca Olives

-  VEGETARIAN
-  SIGNATURE
-  GOOD TO SHARE