

APPETIZER

- 1) Assorted seafood soup € 18,00
- 2) Seared amberjack fillet on turnip greens cream € 16,00
- 3) Warm octopus with bell pepper flan € 17,00
- 4) Seared prawns with yogurt and lemon € 17,00
- 5) Baked seafood gratin with aromatic breadcrumbs € 17,00
- 6) Cardoncelli mushrooms on white broad bean cream with black tarallo € 15,00
- 7) Crostini with turnip greens and stracciatella € 13,00
- 8) Burrata in Parmesan and truffle sauce € 14,00
- 9) Beef tartare with carasau bread, stracciatella and chocolate € 17,00
- 10) Rich vegetarian assortment € 14,00



BEFORE ORDERING, please inform the staff of any allergies, intolerances, or dietary restrictions. The management reserves the right to charge for all orders placed.

Cover charge and service € 4,00

RAW FISH

- 11) Bruschetta with cherry tomatoes and fresh tuna € 14,00
- 12) Tartare trio: tuna, amberjack, salmon € 18,00
- 13) Red prawns in olive oil and lemon € 18,00
- 14) French oysters on ice € 16,00
- 15) Raw scampi with salt and pepper € 20,00
- 16) Carpaccio trio: swordfish, salmon and tuna € 18,00
- 17) Sea bass tartare with mint and lime € 16,00
- 18) Chilled raw seafood platter with oysters, tartare trio, Gallipoli purple prawns and scampi € 40,00

PASTA

- 19) Tagliolini with prawns, mango and mint € 16,00
- 20) Seafood amatriciana maccheroncini with cuttlefish ink € 16,00
- 21) Chitarra spaghetti with sea bass in rocket sauce € 14,00
- 22) Bavette with Mediterranean jumbo scampi and cherry tomatoes € 28,00
- 23) Paccheri with sausage and Apulian Murgia mushrooms € 16,00
- 24) Potato gnocchi with porcini mushrooms and walnuts € 15,00
- 25) Orecchiette with turnip greens, stracciatella and anchovies € 13,00

FISH AND MEAT

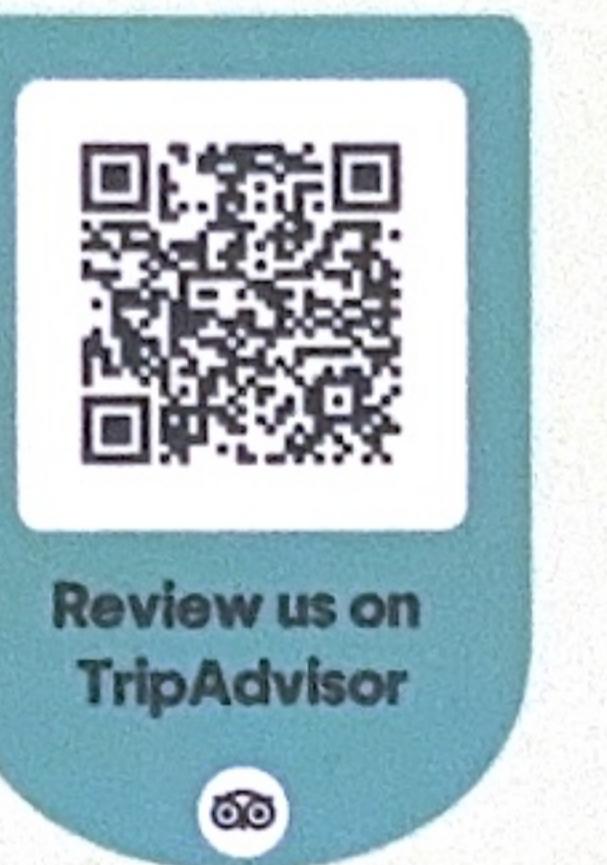
- 26) Sea bream fillet in crispy almond crust € 16,00
- 27) Grilled sea bass slices with fresh salad € 16,00
- 28) Oven-baked umbrine with artichokes € 16,00
- 29) Gratinated monkfish tail with fresh vegetables € 18,00
- 30) Oven-baked turbot with aromatic breadcrumbs and seasonal € 18,00
- 31) Oven-baked turbot with aromatic breadcrumbs and seasonal vegetables € 20,00
- 32) Seared jumbo prawns with pistachio potato flan € 50,00
- 33) Baked octopus "in tiella" with cherry tomatoes, fresh oregano vegetables € 18,00
- 34) Veal escalope with buffalo mozzarella fondue € 15,00
- 35) Veal in Nero di Troia red wine sauce € 15,00
- 36) Beef strips with cardoncelli mushrooms and Grana Padano flakes € 16,00

DESSERTS

Mandarin sorbet	€ 3,00
Warm cinnamon pineapple with cream and wafer	€ 6,00
“Opera” cake with cream, puff pastry and fruit	€ 7,00
Warm Apulian “Sporcamuss” pastries	€ 5,00
Warm flambé custard	€ 5,00
Tiramisu with dark chocolate shavings	€ 6,00
Sweet ricotta cream with salted caramel	€ 6,00
Fior di latte ice cream with zabaglione and almond nougat	€ 6,00
“DolceMary” dessert with gianduja and krapfen	€ 7,00

Some ingredients may be frozen at certain times of the year.
The online menu contains a detailed ingredient list and allergen information as required by law.

Predilection and enhancement of the territory are primary needs of the Opera restaurant, since the first day, in December 2005, there is a selection of Apulian products, the combination of sun, sea, climate and our land gives the raw material excellence and quality, opus and techné are fertilizer for the fruits of mother nature already contested by the Gods and envied by the rest of the world!!



di Palazzo Maria

La Galleria del Gusto s.r.l
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MENU



Dal 2005

