

BEFORE ORDERING, it is recommended to notify the staff of any allergies, intolerances, food restrictions, the management reserves the right to charge on the account all orders placed.



Antipasti

- 1) Hot soup assorted with sea ★ 17,00
- 2) Sautéed squid in black and orange sauce ★ 16,00
- 3) Octopus fried with soya vegetables ★ 17,00
- 4) Steamed prawns with yogurt and liquorice ★ 17,00
- 5) Mixed seafood baked gratin ★ 17,00
- 6) Cod fish with black cherry, raisins and fresh ricotta ★ 16,00
- 7) Bruschetta with turnip tops and stracciatella from Bari ★ 13,00
- 8) Burrata with black wine and crunchy tarallo ★ 14,00
- 9) Beef tartar with black salt, chocolate and stracciatella ★ 16,00
- 10) Rich vegetarian dish ★ 15,00

E per chi ama il pesce crudo

- 11) Salmon carpaccio with wacame and black sesame ★ 15,00
- 12) Filleted sea bass and rose petal sauce ★ 15,00
- 13) Tris tartar with tuna, sea bass and salmon in oil and lemon ★ 18,00
- 14) Tuna tartar and avocado ★ 18,00
- 15) Red shrimp with citronette ★ 18,00
- 16) Oysters with ice and lemon ★ 16,00
- 17) Raw scampi in extra virgin olive oil ★ 20,00
- 18) Tris carpaccio with swordfish, salmon and tuna ★ 18,00
- 19) Sea bass tartar with mint and mango ★ 16,00
- 20) Raw fish compote with oysters, assorted tartar, red shrimp, scampi ★ 38,00

Primi

- 21) Spaghetti with squid ink and salmon tartar ★ 16,00
- 22) Cavatelli with cream of broad beans and white prawns ★ 14,00
- 23) Fresh handmade spaghetti with crab sauce ★ 14,00
- 24) Tagliolino with lobster and fresh tomatoes ★ 38,00
- 25) Truffle paccheri with beef tartar and parmesan ★ 18,00
- 26) wheat soup with sausage and mushrooms ★ 15,00
- 27) Potato gnocchi with spinach cream and Apulian stracciatella ★ 15,00
- 28) Orecchiette with turnip tops and dried tomatoes ★ 14,00

Secondi

- 29) Grilled tuna with warm vegetables ★ 18,00
- 30) Octopus with turnip tops ★ 18,00
- 31) Baked croaker fish with potatoes ★ 17,00
- 32) Gratinated monkfish and fresh salad ★ 18,00
- 33) Baked turbot with vegetables and artichokes ★ 18,00
- 34) Grilled prawns with hot rice ★ 20,00
- 35) Catalan lobster with fresh vegetables ★ 40,00
- 36) Grilled sea bass with mixed salad ★ 15,00
- 37) Sea bream fillet gratin with crunchy almonds ★ 16,00
- 38) Veal with porcini mushrooms and walnuts ★ 16,00
- 39) Escalope with Apulian burrata fondue ★ 16,00

Dolci

- Mandarin orange sorbet ★ 3,00
- Hot cinnamon pineapple with honey and walnut yogurt ★ 5,00
- Liquorice pannacotta ★ 5,00
- Puff pastry with hot cream from Bari ★ 5,00

- Caramelized cream flambè ★ 5,00
- Tiramisu with mint and chocolate ★ 5,00
- Sweet ricotta with toasted almonds and cooked wine ★ 5,00

Covered and Service ★ 4,00

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!!

Alcuni ingredienti potrebbero essere surgelati in determinati periodi dell'anno nel menù online è pubblicato il dettaglio ingredienti



Review us on
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di Palazzo Maria

La Galleria del Gusto s.r.l

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Operaristorante

MENU

Restaurant



FOOD & DESSERTS

Dal 2005