

Opus

restaurant & lounge

Small Plates

Carne Y Queso

Chef's selection of Meats and Cheeses -
Marcona Almonds - Pickled Vegetables - Grapes -
Dried Figs and Apricots -
Calabrian Chili Honey - Toasted Baguette

Spanish Mussels

Peroni Beer - Chorizo - Shallots - Parsley -
Grilled Baguette

Quattro Formaggi Peppers

Hungarian Wax Peppers - Ricotta - Gorgonzola -
Pecorino - Mozzarella
(V)

Trench Coat Pink Gulf Shrimp

Calabrian Chili Honey - Garlic Aioli -
Pickled Vegetables - Chives

Lamb Chops

Shaved Brussell Sprout -
Whole Grain Mustard Vinaigrette
(GF)

Sausage Flatbread

House Sausage - Béchamel -
Mozzarella - Figs - Caramelized Onion -
Arugula

Brussel Sprout & Zucchini Flatbread

Sweet Potato Almond Butter -
Red Onion - Goat Cheese - Lemon Zest
(PB)

Grilled Octopus

Romesco - Fried Spring Onions
(GF)

48 Hour Frites

Harissa Ketchup -
Roasted Garlic Aioli
(GF)

Burrata

Serrano Ham - Pickled Onion -
Vine Ripe Tomato - Basil - Broccolini Pesto -
Fig Balsamic Glaze - Toasted Baguette

Sopa & Insalata

Roasted Vegetable and Chickpea Soup

Zucchini - Eggplant - Peppers -
Corn - Herbs - Spinach -
Bowl / Cup (PB) (GF)

Chef's Seasonal Soup

Bowl / Cup (GF)

Beet Salad

Mixed Summer Berries -
Arugula - Fennel -
Goat Cheese - Toasted Hazelnut -
Za'atar Vinaigrette
(GF) (V)

Nicoise

Seared Tuna -
Fingerling Potatoes -
Boiled Egg - Capers -
Haricots Vert - Olives -
Baby Heirloom Tomatoes -
Boston Bibb Lettuce -
Cucumbers -
Lemon Vinaigrette
(GF)

Chopped Salad

Chickpeas - Heirloom Tomatoes -
Red Bell Pepper - Red Onion -
Cucumbers - Candied Walnuts -
Dried Cranberries - Romaine -
Gorgonzola Dressing
(GF) (V)

Add Protein to any salad (GF)
Steak - Chicken - Shrimp

Seasonal Entrees

House-Made Pappardelle

Short Rib Ragu - Parma Dolce -
Basil

Gulf Catch of the Day

Roasted Spaghetti Squash -
Toasted Pumpkin Seed - Campari Tomatoes -
Salsa Verde
(GF)

Cioppino

Fresh Catch - Seafood Red Sauce - Shrimp -
Mussels - Calamari - Grilled Baguette -
Herbs - Lemon Juice -
Basil Garnish

Roasted Chicken

Calabrian Chili Baby Carrots -
Pomme Puree - Chicken Jus - Chicken
(GF)

House-Made Ricotta Gnudi

Leek Fondue - Rapini -
Cherry Tomatoes - Pecorino - Toasted
Pistachio
(V)

Steak Frites

Butcher Steak -
Salsa Espanola - 48 Hour Frites -
Harissa Ketchup
(GF)

Confit Pork Shank

Farro Succotash -
Apricot Mostarda
(GF)

Flounder Acqua Pazza

Fume - Cherry Tomatoes - Asparagus -
Shallots - Garlic - Crustini - Basil -
Fennel (GF)

Sides

Spinach Bread

Scamorza - Pecorino - Garlic - Butter
(V)

Calabrian Chili Baby Carrots -
(GF) (PB)

Seasonal Vegetable - (GF) (PB)

Farro Succotash - (GF) (V)

Pomme Puree - (GF) (V)

House-Made Dessert

Seasonal Crostata

Frangelico Whipped Cream or Gelato

Olive Oil Chocolate Zucchini Cake

Summer Berry Compote -
Frangelico Whipped Cream
(GF)

Gelato Of the Day

(GF)

(GF) Gluten Free

(PB) Plant Based

(V) Vegetarian

Kyle Harrington
Executive Chef

Richard & Leticia Carney
Proprietors

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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Whole Grain Mustard Vinaigrette
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(GF) (V)

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Platos de Almuerzo

House-Made Pappardelle

Short Rib Ragu - Parma Dolce - Basil

House-Made Ricotta Gnudi

Leek Fondue - Rapini -
Cherry Tomatoes - Pecorino -
Toasted Pistachio
(V)

Chicken Souvlaki Board

Grilled Pita - Grilled Pepper & Onions -
Cucumber and Tomato Salad -
Ricotta Salata - Pickled Onions - Tzatziki

Chef's Daily Luncheon

Half Sandwich - Soup - Salad
Choice of Two

Chef's Trio

Italian Hoagie

Mortadella - Soppressata - Serrano Ham -
Fresh Mozzarella - Banana Peppers -
Tomato - Red Onion - Romaine - Oregano -
Red Wine Vinegar

Eggplant Milanese Sandwich

Aged Provolone - Sofrito Tomato Sauce -
Arugula - Basil - Fig Balsamic Glaze -
French Baguette
(V)

Open Faced Steak Sandwich

Sliced Butcher Steak- Gorgonzola Mouse -
Tomatoes - Red Onion - Grilled Wax Pepper -
Salsa Verde - French Baguette

Sides

Spinach Bread

Scamorza - Pecorino - Garlic - Butter
(V)

Calabrian Chili Baby Carrots -
(GF) (PB)

Farro Succotash - (GF) (V)

Seasonal Vegetable - (GF) (PB)

Pomme Puree - (GF) (V)

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