



FISH MENU

OPERA APPETIZERS

Taste Itinerary: 13 appetizers, raw, cold, hot (2-3-4-1-6-8-10-12-14)	€ 42.00
Taste Itinerary: 8 appetizers, cold and hot (2-3-4-1-6-8-10-12-14)	€ 30.00
Taste Itinerary: 5 raw appetizers (2-3-4-1-6-8-10-12-14)	€ 20.00
Taste Itinerary: 4 cold appetizers (2-3-4-1-6-8-10-12-14)	€ 17.00
Taste Itinerary: 4 Hot Appetizers (2-3-4-1-6-8-10-12-14)	€ 17.00

RAW APPETIZERS

Tuna Tartare with Stracciata and Toasted Pistachio (4-7-8)	€ 18.00
Selection of three Tartare (Tuna, Pink Prawn and Sea Bass) with Seasonal Dressing (1-2-3-4-12)	€ 18.00
Squids with Marinated Onions, Oil, Chili Pepper and Parsley (12-14)	€ 18.00
Pink Prawn Carpaccio, Guacamole Sauce, and Crispy Passion Fruit (2)	€ 15.00

Rattenni Hotel Srl - Via Tito De Caesaris, 8 - 65013 Città Sant'Angelo (PE)

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OPERA

RESTAURANT

FISH MENU

COLD APPETIZERS

Catalan Octopus Salad with Chicory Puntarelle, and Black Garlic Mayonnaise (3-12-14)	€ 16.00
Creamy Codfish with Paprika Potatoes (4-7-12)	€ 18.00
Boiled Fish with Green Sauce (14)	€ 14.00

HOT APPETIZERS

Tempura Cod, Caramelized Onions, Toasted Almonds and Mint (1-4-8-12)	€ 14.00
Prawns, Panko Bread, Soya Mayonnaise (1-2-3-6-12)	€ 13.00
Stewed Prawns, Cognac Prawns, Spicy Prawns, Catalan Prawns Portion (12-12)	€ 33.00
Grilled Squids with Roasted Peppers (2-12)	€ 16.00
Monkfish Tripe (9-12)	€ 13.00



FISH MENU

MAIN DISHES

Homemade Pasta with Chickpeas, Seafood and Dry Pepper (1-2-3-12-14)	€ 16.00
Gnocchi with Prawns and Pumpkin (1-2-3-12)	€ 16.00
Flavoured Bergamot Pasta with Shrimps and Pistachio (1-2-8-12)	€ 17.00
Homemade Pasta with Seafood (1-2-3-12-14)	€ 16.00
Risotto with Seafood (1-2-12-14)	€ 17.00
Rigatoni Pasta with Prawns and Basil (1-2-12)	€ 16.00
Homemade Pasta with Clams, Turnips and Squids, (1-12-14)	€ 16.00
Homemade Pasta with Saffron, Pistachio, Tuna Tartare and Lemon (1-4-8-12)	€ 18.00
Large Spaghetti with Garlic and Oil, Dry Tomatoes, Anchovy Sauce, Fried Breadcrumbs and Chili Pepper (1-4)	€ 16.00

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SECOND DISHES

Grilled Octopus, Seasonal Vegetables, Saffron Purée (3-7-12-14)	€ 25.00
Mixed Roastfish (1-2-4-14)	€ 27.00
Fried Shrimp and Calamari (1-2-14)	€ 22.00
Baked Fish, Stewed Fish, Grilled Fish or Salt Cooked Fish (1-2-3-4-5-6-7-8-9-10-11-12)	Portion € 30.00
Tuna Tataki with Yogurt Sauce, Fennel Salad, Oranges and Dill (4-7-8-12)	€ 23.00
Spicy Fish Soup (1-2-12-14)	€ 30.00



MEAT MENU

APPETIZERS

Selection of Cold Cuts and Cheese, Jams and Marmelades (Two types of Cheese and 3 Cold Cuts) (7-6)	€ 16.00
Cheese in Tempura and Ham (1-7)	€ 15.00
Cheeseballs with Tomato Sauce (Regional Dish) (1-3-7)	€ 10.00
Provola Cheese Fonduta with Regional Salami (1-3-7)	€ 12.00

MAIN DISHES

Homemade Pasta with Meatballs and Tomato Sauce (1-3-7-12)	€ 15.00
Gnocchi with Saffron and Mushrooms Porcino (1-3-12)	€ 15.00
Homemade Pasta with Chickpeas and Dry Pepper (1-3-12)	€ 15.00
Flavoured Bergamot Pasta with Pistachio and Bacon (1-12)	€ 16.00



MEAT MENU

SECOND DISHES

Grilled Lamb with Seasonal Vegetables (12)	€ 18.00
Roasted Meat (Lamb, Beef, Pork, Chicken)	€ 20.00
Grilled Sheep Rib, Chicory and Saffron Saffron Purée (7-12)	€ 18.00
Scottona Sliced Steak with Seasonal Vegetables and Purple Potatoes (1-3-12)	€ 25.00



DESSERTS

<i>Vanilla Cheese Cake with Black Cherry and Sparkling Chocolate</i> (7-8)	€ 6.00
<i>Homemade Ladyfinger Tiramisù</i> (1-7-8)	€ 6.00
<i>Tart “Opera” (Chocolate Tart with Grapefruit Jam, Zabaglione and Chocolate Crumble)</i> (1-3-5-7-12)	€ 6.00
<i>Sicilian Cannolo</i> (1-3-7-8)	€ 6.00
<i>Passion Fruit Semifreddo</i> (1-3-7)	€ 6.00
<i>Selection of Three Desserts</i> (1-3-7-8)	€ 10.00

ELENCO ALLERGENI Reg. (UE) n. 1169/2011

ITALIANO	ENGLISH	FRANCAIS
1. Cereali contenenti glutine, vale a dire: grano (farro e grano khorasan), segale, orzo, avena o i loro ceppi ibridati e prodotti derivati	1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	1. Céréales contenant du gluten à savoir blé (comme épeautre et blé de Khorasan), seigle, orge, avoine ou leurs souches hybridées et produits à base de ces céréales
2. Crostacei e prodotti a base di crostacei	2. Crustaceans and products thereof	2. Crustacés et produits à base de crustacés
3. Uova e prodotti a base di uova	3. Eggs and products thereof	3. Œufs et produits à base d'œufs
4. Pesce e prodotti a base di pesce	4. Fish and products thereof	4. Poissons et produits à base de poissons
5. Arachidi e prodotti a base di arachidi	5. Peanuts and products thereof	5. Arachides et produits à base d'arachides
6. Soia e prodotti a base di soia	6. Soybeans and products thereof	6. Soja et produits à base de soja
7. Latte e prodotti a base di latte (incluso il lattosio)	7. Milk and products thereof (including lactose)	7. Lait et produits à base de lait (y compris le lactose)
8. Frutta a guscio: mandorle (Amygdalus communis L.), nocciole (Corylus avellana), noci (Juglans regia), noci di acagiù (Anacardium occidentale), noci di pecan (Carya illinoensis Wangenh K. Koch), noci del Brasile (Bertholletia excelsa), pistacchi (Pistacia vera), noci macadamia o noci del Queensland (Macadamia ternifolia) e i loro prodotti	8. Nuts namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis Wangenh K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof	8. Fruits à coque : amandes (Amygdalus communis L.), noisettes (Corylus avellana), noix (Juglans regia), noix de cajou (Anacardium occidentale), noix de pécan (Carya illinoensis Wangenh K. Koch), noix du Brésil (Bertholletia excelsa), pistaches (Pistacia vera), noix de Macadamia ou du Queensland (Macadamia ternifolia), et produits à base de ces fruits
9. Sedano e prodotti a base di sedano	9. Celery and products thereof	9. Céleri et produits à base de céleri
10. Senape e prodotti a base di senape	10. Mustard and products thereof	10. Moutarde et produits à base de moutarde
11. Semi di sesamo e prodotti a base di semi di sesamo	11. Sesame seeds and products thereof	11. Graines de sésame et produits à base de graines de sésame
12. Anidride solforosa e solfiti > 10 mg/kg o 10 mg/l SO ₂	12. Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO ₂	12. Anhydride sulfureux et sulfites > 10 mg/kg ou 10 mg/l SO ₂
13. Lupini e prodotti a base di lupini	13. Lupin and products thereof	13. Lupin et produits à base de lupin
14. Molluschi e prodotti a base di molluschi	14. Molluscs and products thereof	14. Mollusques et produits à base de mollusques

OPERA

RESTAURANT

INTERNAL PRODUCTIONS ARE ARTISANAL; AS A CONSEQUENCE IT IS NOT POSSIBLE TO GUARANTEE TOTAL ABSENCE OF ALLERGENS IN THE PRODUCTS, EVEN IF THEY ARE NOT PART OF THE RECIPE. OUR STAFF IS AVAILABLE FOR FURTHER INFORMATION.

ALLERGENS ARE INDICATED IN THE MENU WITH THEIR REFERENCE NUMBER OR LISTED IN THE ALLERGENS REGISTER.

ALL THE FISH MEANT TO BE EATEN RAW IS SUBMITTED TO DECONTAMINATION PRIOR TREATMENTS IN ACCORDANCE WITH CE REQUIREMENTS 853/2004 ANNEX III, SECTION VIII, CHAPTER 3, LETTER D, POINT 3

WHEN FRESH FISH IS NOT AVAILABLE THE RESTAURANT MIGHT USE FROZEN FISH OR FISH FROZEN ON THE SPOT IN ACCORDANCE WITH THE COMPANY'S SELF CONTROL PROCEDURES IN ORDER TO GUARANTEE THE QUALITY AND SAFETY OF FOOD AS PRESCRIBED IN HACCP SELF CONTROL SYSTEM AND REGULATION N. 852/04. THE STAFF IS AVAILABLE TO GIVE ANY FURTHER INFORMATION CONCERNING THE ORIGINS OF FOOD.

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