



DINE OUT LONG BEACH

FEBRUARY. 19-25, 2017

\$30 PER PERSON

FIRST COURSE

CHOICE OF

ARANCINI VEGETALI

Carrot, zucchini, and mozzarella stuffed rice balls

OR

CARPACCIO DI PESCE SPADA

Swordfish carpaccio with olives, capers, sundried tomatoes, orange zest, lemon olive oil, and pink peppercorn.

OR

CROSTINI DI BRESAOLA

Thin sliced cured beef served with arugula and palm heart in lemon olive oil and topped with parmesan cheese.

SECOND COURSE

CHOICE OF

CANNELLONI DI SPINACI E RICOTTA

Home-made cannelloni filled with spinach and ricotta served in bechamel.

OR

QUATTRO FROMAGGI PIZZA CON SPECK

Fontina, mozzarella, parmesan, and smoked mozzarella, speck.

OR

STUFATO DI AGNELLO

Lamb stew served with mashed potatoes and lentil salad.

DESSERT

CHOICE OF

CHEF'S CHOICE GELATO

OR

BREAD PUDDING

Panettone and chocolate bread pudding topped with chocolate sauce.



DINE OUT **LONG BEACH**

RESTAURANT WEEK 2.0

February 19-25, 2017 | www.dineoutlongbeach.com