

# DINE OUT LONG BEACH RESTAURANT WEEK 2.0

## FEBRUARY 25 - MARCH 3, 2018

\$30 PER PERSON

## FIRST COURSE

CHOICE OF

#### SWORDFISH CARPACCIO

Pink peppercorns, sundried tomatoes, capers, lemon, olive oil & orange zest

OR

#### ARUGULA SALAD

Shaved parmesan, heirloom cherry tomatoes, house-made mozzarella & white balsamic vinaigrette

## **SECOND COURSE**

CHOICE OF

#### **BOLOGNESE**

Tagliatelle pasta, beef, pork & veal sauce

OR

#### **POMODORE**

Chitarra pasta with tomatoes, basil, garlic & olive oil

OR

#### CHICKEN PARMESAN

Baked chicken Milanese with house-made mozzarella, tomato sauce, arugula & roasted potatoes

## THIRD COURSE

#### CANNOLI

House-made crunchy shell filled with ricotta cream and chocolate chips.

Dipped in pistachio & candied oranges

