



PASTA

STEAKS

PIZZA

SEAFOOD



DINE OUT **LONG BEACH**

**RESTAURANT
WEEK 2.0**
FEB 25 - MAR 3, 2018

GRUNION GAZETTE
www.THEGRUNION.com

Russo's Neighborhood Ristorante's Dine Out Long Beach Restaurant Week Menu

\$30 per guest, not including tax and gratuity

Choice of:

COCONUT SHRIMP: Jumbo shrimp rolled and cooked in sweet coconut with pineapple mango chutney

GRILLED ARTICHOKE: Served with garlic pesto sauce

BRUSCHETTA: Fresh chopped Roma tomatoes, basil, garlic and olive oil on a crostini

GORGONZOLA WEDGE: Iceberg lettuce with bacon bits, chopped tomatoes, gorgonzola dressing and crumbled gorgonzola

RUSSO'S DELIGHT: Garlic cheese crostini topped with rock shrimp, avocado and creamy cilantro pesto sauce

Choice of:

SAN MARCO LINGUINI DI MARE: Jumbo shrimp, bay shrimp, scallops, calamari, green onions, mushrooms, tomatoes and garlic in a light tomato wine sauce tossed with linguini

SALMON PALERMO: Grilled with a cilantro pesto sauce and topped with feta cheese, served with garlic mashed potatoes and fresh asparagus

POLLO PICATTA: Breaded chicken breast topped with a lemon caper sauce served with rosemary potatoes and sautéed vegetables

SICILIAN WALK VIOLA: Chicken breast pieces, mushrooms, artichoke hearts and sun-dried tomatoes in a garlic cream sauce tossed with fettuccini

RIB EYE STEAK 8oz.: Aged, mid-Western rib eye grilled, topped with a portabello mushroom demi glaze served with garlic mashed potatoes and fresh asparagus

Choice of:

CREME BRULEE: Creamy vanilla bean custard with brandied cherries, caramelized at the table

TIRIMISU: Lady fingers soaked in espresso, brandy, coffee liquor layered with creamy mascarpone

CHOCOLATE LOVERS 3 LAYER CAKE: Chocolate meringue, chocolate fudge, chocolate ganache and whipped cream

HOUSE SPECIAL CANNOLI: Chocolate dipped shell with sweet ricotta and chocolate bits