



~ ANTIPASTI ~

Burrata cheese, snow peas, roasted hazelnuts & green peas \$19

Wine pairing: Antinori Castello della Sala Bramito, Umbria 2019 \$13

~ SECONDI ~

Braised bone in short ribs, fennel mashed potatoes, balsamic mustard & marinated baby vegetables \$42

Wine pairing: Guado al Tasso, Il Bruciato, Tuscany 2019 \$15

~ DOLCE ~

Mango flavored panna cotta, fresh mango chutney & ginger syrup \$14

Wine pairing: Fagher, Le Colture, Valdobbiadene Spumante NV \$12



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