



## DINE OUT LONG BEACH

FEBRUARY 24<sup>TH</sup> - MARCH 2<sup>ND</sup>, 2019  
3 - COURSE DINNER - \$35 PER PERSON  
+\$5 Optional Dessert

### FIRST COURSE

CHOICE OF ONE

#### Grilled Avocado Caprese

grilled avocado, house-made mozzarella, balsamic reduction

#### Meatballs

braised beef, veal, and pork meatballs

#### Wood-Fired Vegetables

seasonal vegetables with lemon and extra virgin olive oil

#### Eggplant

thin layered eggplant stuffed with ricotta, mozzarella, parmesan fondue tomato sauce with basil

### SECOND COURSE

CHOICE OF ONE

#### Cesare

romaine, herbed croutons, white anchovies, grana, and Caesar dressing

#### Fennel & Artichoke

shaved fennel, confit artichokes, goat cheese, oranges, pine nuts, arugula, lemon olive oil dressing

#### Winter Spinach

spinach, pomegranate, Granny Smith apple, red onion, cambozola cheese, cashews, and honey balsamic vinaigrette

### THIRD COURSE

CHOICE OF ONE

#### Spinach Ricotta Ravioli

handmade ravioli pasta stuffed with spinach & ricotta cheese, with fresh butter sage sauce, parmesan, woodfired roasted pistachio

#### Bolognese

tagliatelle pasta, with prime hand-ground beef, pork, and veal sauce

#### Linguine With Clams

manila clams sautéed with white wine garlic and olive oil

#### Chicken Parmigiana

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

#### Short Rib

braised short rib in red wine reduction, served with mashed potatoes

### DESSERT

OPTIONAL + \$5

#### Chef Giuseppe Tiramisu

Lady fingers layered with mascarpone cream, espresso and cocoa.



MENU AVAILABLE SUN - THUR 5PM - 10PM, FRI - SAT 5PM - 11PM