



**DINE | LBC**  
LONG BEACH RESTAURANT WEEK  
**AUGUST 3-11, 2019**

~ANTIPASTI CHOICES~

**VONGOLE SALSICCIA**

Sautéed Clams, Italian Sausage, Basil, Garlic, Piquillo Pepper, Oregano; Grilled Bread

OR

**DELL'OPERA**

Little Gem Lettuce, Radishes, Kalamata Olives, Cherry Tomatoes, Toasted Hazelnuts,  
Shaved Parmigiano, Creamy Garlic Lemon Dressing

~PASTA CHOICES~

**CAPPELLACCI di ZUCCA**

Homemade Ravioli Stuffed with Butternut Squash, Ricotta;  
Spicy Marinara, Brown Butter Sage Sauce, Shaved Parmigiano (contains traces of pine nuts & walnuts)

OR

**SPAGHETTI E ARAGOSTA**

Homemade Spaghetti, Lobster, Crispy Prosciutto, Cherry Tomatoes, Garlic, Basil

~SECONDI CHOICES~

**SALMONE CAPPERI**

Sustainably- Raised Salmon, Caper Aioli, Green Olives, Orange Slices, Celery Leaves, Green Onion;  
Patate al Parmigiano

OR

**ALCI E ARCOBALENI**

Elk Loin, Rainbow Fingerling Potatoes, Spinach, Wild Mushrooms, Cipollini Onions

~DOLCE CHOICES~

**MARIA**

Warm Dark Chocolate Cake, Milk Chocolate; Vanilla Gelato & Callebaut Belgian White Chocolate Shavings  
(contains traces of almonds)

OR

**PANNA COTTA**

Italian Milk Custard, Frangelico, Fresh Fruit & Light Berry Sauce

**\$55.00 per person plus tax & gratuity**