



DINE OUT **LONG BEACH**

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

**GRUNION GAZETTE**  
www.THEGRUNION.com

**FIRST COURSE (*Select one*)**

**CAPRESE VE GF**

Local Burrata, Heirloom Cherry Tomatoes, Pesto (pesto contains traces of pine nuts)

**CARPACCIO CLASSICO GF**

Thinly Sliced Raw Beef Tenderloin, Arugula, Capers, Shaved Parmigiano, Extra Virgin Olive Oil

**CALAMARI FRITTI**

Deep Fried Calamari, White Bait; Spicy Marinara Sauce, Tomato Romesco Sauce  
(romesco sauce contains traces of almonds)

**DELL' OPERA VE GF UPON REQ.**

Little Gem Lettuce, Radishes, Kalamata Olives, Cherry Tomatoes, Toasted Hazelnuts, Shaved Parmigiano,  
Creamy Garlic Lemon Dressing (dressing contains raw egg)

ADD A GLASS OF: Le Colture, Fagher, Valdobbiadene, Prosecco Superiore \$11

**SECOND COURSE (*Select one*)**

**LASAGNA DI POLLO**

Homemade Sheet Pasta Layered with Chicken Ragu, Mozzarella, Ricotta, Parmigiano,  
Spicy Tomato Sauce, Creamy Pesto Sauce

**CAPPELLACCI DI ZUCCA VE**

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

**STRACCETTI DI MANZO GF UPON REQ.**

Grilled Filet Mignon Medallions, Capers, Roasted Garlic, Spinach, White Wine Sauce;  
Fingerling Potatoes, Grilled Vegetable Skewer

**SALMONE DORATO GF**

Sustainably Raised Salmon, Shaved Apple, Fennel, Watercress, Cider Mustard Sauce;  
Fingerling Potatoes, Leeks, Smoked Pancetta (Italian bacon)

ADD A GLASS OF: Castello della Sala, BRAMITO, Chardonnay Umbria 2015 \$11

ADD A GLASS OF: Felsina, Chianti Berardenga 2014 \$14

**THIRD COURSE (*Select one*)**

**MARIA**

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

**PANNA COTTA GF**

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

ADD A GLASS OF: Far Niente "Dolce", Liquid Gold from Napa Valley 2010 \$22

**\$50 per person plus tax and gratuity**

