



Truffle Menu 2007

All Dishes are served with or without white truffles.

Zuppa di Funghi Porcini, Crostino con Fontina

Porcini Mushroom Soup with Fontina Cheese Toast

with out Truffles \$8/with Truffles \$28

Carpaccio di Cappesante con Insalatina di Patate e Funghi

Jumbo Scallops Carpaccio, Potato and Mushroom Salad

with out Truffles \$16/with Truffles \$36

Risotto alla Parmigiana con Fonduta di Formaggio

Risotto with Parmesan and Fontina Cheese Fondue

with out Truffles \$16/with Truffles \$78

Tagliolini All'Uovo, Burro e Parmiggiano

Freshly made Tagliolini Pasta with Butter and Parmesan

with out Truffles \$16/with Truffles \$78

Filetto di Rombo in Guazzetto con Patate e Carciofi

Filet of Fluke in a White Wine Broth with steamed Potatoes and Artichokes

with out Truffles \$30/with Truffles \$85

Filetto di Vitello Arrosto con Funghi Trifolati e Prosciutto

Roasted Filet of Veal with Sautéed Mushrooms and Prosciutto

with out Truffles \$34/with Truffles \$85

Chef Celestino Drago, a pioneer of Los Angeles annual truffle indulgence, has been serving his guests exquisite truffle menus for over 14 years.

This celebration of the season's delicacies will feature classic rustic Italian dishes that both enhance and encase the glorious taste and aroma of these earthy delights.