

# IL GRANO



R I S T O R A N T E

J U N E 7 - 1 9 , 2 0 1 0

AUTHENTICALLY ITALIAN IN LA

## ANTIPASTO

Fiori di Zucca

ricotta and majoram stuffed zucchini blossom

Dungeness Crab

fava pannacotta, dungeness crab, asparagus, micro salad

## SECONDO

Stracci Bolognese

english pea pasta, veal ragout, grated soft pecorino

Fusilli ai Carciofi

house made fusilli, organic artichoke hearts, artichoke saue, shaved ricotta salata

Storione

grilled wild oregon sturgeon, summer caponata

## DOLCE

Gelato & Fruit

daily spun gelato duo and fresh berries

Nutella

warm nutella pound cake, nutella drizzle, white chocolate mocha gelato

LUNCH MENU \$28

3 course menu Choice of one from each section

# IL GRANO



R I S T O R A N T E

J U N E 5 - 2 0 , 2 0 1 0

AUTHENTICALLY ITALIAN IN LA

## ANTIPASTO

Fiori di Zucca

ricotta and majoram stuffed zucchini blossom

Dungeness Crab

fava pannacotta, dungeness crab, asparagus, micro salad

Crudo

today's *crudo* assortment

## PRIMO

Stracci Bolognese

english pea pasta, veal ragout, grated soft pecorino

Fusilli ai Carciofi

house made fusilli, organic artichoke hearts, artichoke saue, shaved ricotta salata

## SECONDO

Storione

grilled wild oregon sturgeon, summer caponata

Filetto

grilled filet mignon, chianti shallot reduction, potato-parsnip lasagna

## DOLCE

Trio di Ciliege

*Brooks* cherry cannolo, *White Renier* cherry lemon meringue lasagna, *Corals* cherry affogato

Nutella

warm nutella pound cake, nutella drizzle, white chocolate mocha gelato

DINNER MENU \$48

4 course menu Choice of one from each section