

617 S. Olive Street
Los Angeles, CA 90014
Phone: (213) 488-9488


Cicada
RESTAURANT

CALL 800-774-3663, PRESS 2
THEN ENTER EXT. 359

EMAIL THIS MENU AT:
YourRestaurantConnection.com



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Appetizers

Ahi Tuna Tartar with Avocado, Piquillo Peppers
and Wasabi Caviar 19-

Polenta-Crusted Sea Scallop with Oven-Dried
Tomatoes, Cream Corn and Shitake Mushrooms 18-



Tiger Shrimp
Stuffed with Lump
Crab Wrapped in
Kataifi (Angel Hair
Pastry Dough) with
Trio Caviar Sauce 19-

Smoked Salmon
Carpaccio with
Asparagus, Red
Onion and Olive

Vinaigrette 17-

Warm Camembert Cheese Wrapped in Prosciutto
with Micro Greens and Balsamic Reduction 17-

Spicy Slices of Beef with Creamy Avocado,
Cucumber and Ginger Lemon Sauce 19-

Salads

Mixed Greens with Corn, Hearts of Palm and
Cherry Tomatoes in Lemon Vinaigrette 12-

Trio of Cheese with Salame Milano, Arugula and
Hint of Tarragon Dressing 14-

Crab Salad with Orange, Grapefruit, Hint of
Celery and Lemon Vinaigrette 19-



Roasted Golden
Beets with Mache,
Grilled Peaches and
Dried Cherry
Vinaigrette 14-

Sliced Beef Steak
Tomato with Watercress, Red Onion, Feta Cheese
and Red Wine Vinaigrette 14-

Caesar Salad with Parmesan Crisp and Garlic
Crouton 11-

Soup

Soup of the Day 10-

Chef's "Five Course Tasting Menu"

2 PERSON MINIMUM

\$95 PER PERSON

Pastas

Penne with Salmon, Asparagus and Peas in Pink
Sauce 23-

Pappardelle with Filet Mignon Traditional
Bolognese Sauce 22-

Risotto with Crabmeat and Vegetables in Smoked
Tomato Coulis 23-

Gnocchi of The Day (Chef's Choice) 22-

Capellini with Porcini, Shitake and Oyster
Mushrooms Wrapped in Filo with Black Truffle
Cheese Sauce 23-

Santa Barbara Shrimp Ravioli with Blood Orange,
Lemon Grass and Crispy Vegetables 24-



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Chicken Tortellini
with Tender
Scallions,
Radicchio, Spinach
and Mascarpone
Pink Peppercorn
Sauce 22-



Rigatoni with Tender Fresh Artichoke, Sun-Dried
Tomato and Garlic Lemon Oil 22-

Lobster Linguine with Tomatoes in Parsley Garlic
Sauce 28-

Entrées

Grilled Veal Chop With Cranberry Olive
Tapénade, Sweet potatoes and Sake-Orange
Sauce 39-

Pistachio Crusted Salmon Over Shrimp Ravioli
and Swiss Chard with Orange Ginger Sauce 35-

Grilled Chicken Breast with Crispy Polenta, Snow
Peas, Cippolini Onion, Pine Nut and
Sage Sauce 29-

New York Steak with Cauliflower Flan, Sautéed
Spinach and Horseradish Cognac Sauce 36-



Grilled Lamb Chops with Potato Gratin, Haricot
Vert and Honey Mustard Sauce 38-

Filet Mignon with Napa Cabbage, Crispy Gnocchi,
and Madeira-Pomegranate Sauce 39-

Seared Dover Sole with Spinach, Roasted
Potatoes and Lemon Herb Sauce 42-

Grilled Swordfish with Apple Fries, Baby Zucchini
and Chili-Cherry Balsamic Sauce 38-

Mixed Grilled Fish (Please Ask Your Server for
Daily Special) M.P.

Desserts

All Desserts and Cookies \$9.50



Chocolate Molten Cake Over Chocolate Orange
Sauce, with Fresh Berries and Chantilly, a Berry
Coulis and Basil Ice Cream

Banana Upside Down Cake Topped with
Chantilly, Peanut Chocolate Bar and Caramelized
Banana over Peanut Mousse, Crumbs, Banana
Ice Cream and Streusel

Tres Leches Sweetened Milk Ice Cream over
Dulce de Leche Topped with Hazelnut Mousse
and Croquant, and Chocolate Cookies in a Crispy
Crepe

Berry Martini Fresh Seasonal Berries Served in a
Martini Glass

Profiterole Candied Pistachios and Strawberry
Ice Cream Profiterole with Pastry Cream, a
Coconut Cookie and Whipped Cream

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Crème Brulee *Vanilla Crème Brulee with Pineapple Infused Caramelized Topping*
Frivolezze of Hand-Crafted Cookies Selection of Homemade Gelatos and Sorbets
Artisan Cheese Plate With Fresh Fruit and House-Made Compotes 18.00

Liquid After Dinner

Cicada serves an extensive library of specialty liquors and libations for your continued dining and after-dining pleasure. Please ask for the list from your server.

Espresso Drinks

Cicada proudly uses Alessandro Caffe Arabica bean for our coffee and espresso. Available also in decaffeinated.

Espresso	4-
Double Espresso	5.50
Macchiato	4.25
Cappucino	4.75
Caffe Latte	4.75
Caffe Au Lait	4.75
Caffe Mocha	4.75

Coffee Drinks

All Coffee Drinks enjoy the added indulgence of Whipped Cream. Available also in decaffeinated.

Cicada Coffee	10-
<i>Nocello Walnut Liqueur, Baily's Irish Cream & Brandy</i>	
Irish Coffee	9.50
<i>Bushmill's Irish Whiskey, Sugar & Cream</i>	
Jamaican Coffee	9.50
<i>Tia Maria & Rum</i>	
Keoke Coffee	9.50
<i>Kahlua & Brandy</i>	
Mexican Coffee	9.50
<i>Kahlua & Tequila</i>	

Hot Tea We serve a lovely array to finish out your dinner. Please ask your server for today's selections.