

617 S. Olive Street
Los Angeles, CA 90014

Phone: (213) 488-9488



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

EMAIL THIS MENU AT:
YourRestaurantConnection.com

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-
- 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-

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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

CRÉME 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-
Nocello Walnut Liquore, Baily's Irish Cream & Brandy	
IRISH COFFEE	9.50
Bushmill's Irish Whiskey, Sugar & Cream	
JAMAICAN COFFEE	9.50
Tia Maria & Rum	
KEOKE COFFEE	9.50
Kahlua & Brandy	
MEXICAN COFFEE	9.50
Kahlua & Tequila	

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

Menu Items and Prices Subject To Change Without Notice