



Saturday May 10, 2008

- 7 PM -

ANTIPASTI

Carpaccio di Storione con Insalatina di Fragole e Acetosa

Fresh wild sturgeon marinated with lemon and white wine served carpaccio style with Italian pancetta, chives, sorrel leaves, capers, organic fresh strawberry in a homemade yogurt

And

Salsiccia Casareccia in Umido con Polenta Fresca

House-made, Italian-style pork sausage stew with braised onions and tomato sauce. served with soft polenta.

Frank Family Champagne Brut, Napa Valley 1998

PASTE

Ravioli di Cipolla tropea e Ricotta al Burro Fuso Prezzemolato

Ravioli filled with tropea onions, ricotta cheese in a golden butter sauce

And

Tortelloni d'Aragosta in Colata di Zafferano

Tortelloni filled with lobster and shrimp, bathed in a creamy saffron sauce.

Frank Family Chardonnay, Napa Valley 2006

SECONDI

Scaloppa di Faraona all'Arancia e Uvetta

Guinea hen scaloppini sautéed in a fresh reduction of orange and raisin sauce

Frank Family Zinfandel, Napa Valley 2006

And

Filetto di Manzo San Daniele

Filet mignon wrapped in San Daniele Prosciutto and radicchio, sautéed with brandy, white wine, green and pink peppercorn

Frank Family Cabernet Sauvignon, Napa Valley 2004

FORMAGGI

Sinfonia di Formaggi Italiani

Cheese plate served with honey made in Tuscany from blossoming acacia tree, Italian quince jam, balsamic vinegar spread, multi seed lavosh and walnut raisin bread.

Vacche Rosse Parmigiano Reggiano: Red cow's milk, (E.Romagna)

Fiore Sardo: Sheep milk cheese (Sardegna,).

Bitto: blend of cow and goat milk (Lombardia)

Brinata: Sheep milk brie (Toscana)

Frank Family Cabernet Sauvignon, Rutherford Reserve 2000 (Library Magnums)

Coffees & Teas

\$ 85 per person plus taxes and gratuity

Reservations -310 575 3530 or ilmororestaurant@verizon.net

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