



PRIVATE ROOM

CELEBRATE AND PLAN YOUR NEXT SPECIAL EVENT WITH US



EVENTS@TANINO.COM

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Tanino Drago
ristorante bar

Appetizers

PASTA E FASUL \$9.50
BORLOTTI BEANS & PASTA SOUP

ZUPPA DI FUNGHI \$12.00
WILD MUSHROOM SOUP WITH FONDUE TRUFFLE CHEESE

MINISTRONE \$9.50
ORGANIC MIXED VEGETABLE SOUP

POLPETTE DI POLLO ALLA PARMIGIANA \$16.50
BAKED CHICKEN MEATBALLS WITH TOMATO
MOZZARELLA AND PARMESAN CHEESE

GAMBERI FRA DIAVOLA \$19.50
SAUTÉED SHRIMP IN A SPICY TOMATO SAUCE
AND GARLIC BREAD

POLENTA E FUNGHI \$16.50
SOFT POLENTA WITH SAUTÉED MUSHROOMS
AND TRUFFLE FONDUE CHEESE SAUCE

PEPATA DI COZZE \$16.95
SAUTÉED MUSSELS IN A BROTH OF WHITE WINE,
LEMON, GARLIC AND HERB

CALAMARI FRITTI \$17.50
FRIED CALAMARI WITH TARTAR SAUCE

PROSCIUTTO DI PARMA E STUZZICHINI \$19.50
IMPORTED ITALIAN PROSCIUTTO WITH
CHUNK PARMESAN CHEESE,
MIXED OLIVES AND SUNDRIED TOMATOES



Insalate

BURRATA CAPRESE \$17.50
SOFT CREAMY MOZZARELLA,
FRESH TOMATO, MICRO BASIL AND MAMMA DRAGO
EXTRA VIRGIN OLIVE OIL

INSALATA DI CESARE \$12.95
ROMAINE LETTUCE TOSSED IN
CLASSIC CAESAR DRESSING, GARLIC CROUTONS
AND SHAVED PARMIGIANO CHEESE
ADD CHICKEN \$4.00. ADD SHRIMP \$6.00

CHEF'S SALAD \$13.50
MIXED LETTUCE, TOMATOES, CUCUMBER, RADISH
AND CARROTS IN RED WINE VINAIGRETTE

CARCIOFI SALAD \$17.95
THIN SLICED FRESH BABY ARTICHOKE
AND ARUGULA SALAD, OLIVE OIL, LEMON VINAIGRETTE
AND SHAVED PARMESAN CHEESE

TRICOLORE SALAD \$16.50
RADICCHIO, ARUGULA, ENDIVE,
SHAVED PARMIGIANO, ROASTED ALMONDS
AND BALSAMIC VINAIGRETTE



Pasta & Grill

SPAGHETTI CARBONARA \$18.95
SPAGHETTI WITH ITALIAN BACON, EGGS,
PARMESAN CHEESE AND CRUSHED BLACK PEPPER

PENNE ARRABBIATA \$17.50
PENNE WITH SPICY TOMATO SAUCE
ITALIAN PARSLEY AND SAUTÉED GARLIC

SPAGHETTI POMODORO \$16.95
SPAGHETTI WITH TOMATO SAUCE, FRESH BASIL
AND PARMESAN CHEESE

FETTUCCINI ALFREDO \$15.95
FETTUCCINI IN A CREAM SAUCE AND PARMESAN SAUCE
ADD CHICKEN \$4.00. ADD SHRIMP \$6.00

FUSILLI PROSCIUTTO E VODKA \$19.95
FUSILLI SERVED WITH PROSCIUTTO VODKA SAUCE

LINGUINI ALLE VONGOLE \$23.00
LINGUINI WITH MANILA CLAMS, GARLIC,
CRUSHED RED PEPPERS, PARSLEY AND
WHITE WINE

MANICOTTI AI FUNGHI E FONTINA \$21.00
RAVIOLI FILLED WITH MUSHROOMS
IN A FONDUE TRUFFLE SAUCE

TORTELLONI DI ZUCCA \$18.50
HOMEMADE GREEN SPINACH TORTELLONI FILLED
WITH PUMPKIN SERVED IN A SAGE AND CREAM SAUCE

RISOTTO FUNGHI \$22.00
PORCINI MUSHROOM AND
MASCARPONE CHEESE RISOTTO

RISOTTO O SPAGHETTI AI FRUTTI DI MARE \$29.95
RISOTTO OR SPAGHETTI WITH SCALLOPS,
CALAMARI, MUSSELS AND CLAMS WITH A
LIGHT SPICY GARLIC TOMATO SAUCE

CAPELLINI ALLA CHECCA \$15.50
ANGEL HAIR WITH FRESH TOMATO,
GARLIC AND BASIL

SPAGHETTI BOLOGNESE \$21.00
SPAGHETTI WITH BEEF RAGU, AND PARMESAN CHEESE

INVOLITINI DI SPAGHETTI \$21.00
BAKED SPAGHETTI WRAPPED WITH EGGPLANT, TOPPED
WITH PROVOLONE CHEESE AND SERVED
IN TOMATO BASIL SAUCE

SCALOPPINI DI POLLO \$29.00
SAUTÉED CHICKEN SCALOPPINI WITH A CHOICE OF:
MARSALA SAUCE, LEMON AND CAPERS
OR MUSHROOM SAUCE

TAGLIATA DI MANZO \$36.50
SLICED GRILLED BEEF TENDERLOIN SERVED
ON A BED OF CELERY ROOT AND POTATO PUREE,
SERVED WITH SAUTÉED VEGETABLES AND
PEPPERCORN SAUCE

SALSICCIE AL SUGO, CROSTINO ALL' AGLIO \$28.95
BAKED ITALIAN SAUSAGE IN A VEGETABLE TOMATO STEW AND
SERVED WITH GARLIC BREAD

POLLO MILANESE \$28.50
PAN FRIED, POUNDED AND BREADED CHICKEN BREAST
SERVED WITH SEASONAL VEGETABLES AND CHECCA SAUCE

COSTOLETTE D'AGNELLO \$36.95
NEW ZEALAND LAMB CHOPS IN A WHITE BALSAMIC
MINT SAUCE, MASHED POTATOES AND SAUTÉED SPINACH

BRANZINO ALL GRIGLIA \$37.00
WHOLE GRILLED BUTTERFLIED LOUP DE MER
SERVED WITH MIXED VEGETABLE AND A
SIDE OF LEMON AND CAPER SAUCE

SALMONE AL GRIGLIA \$33.50
GRILLED ATLANTIC SALMON WITH SUNDRIED TOMATOES,
BLACK OLIVES AND SAUTÉED SPINACH