

erbe matte

hand-crafted food & drink

www.erbematte.com | 340 N. Canon Dr. Beverly Hills , California 90210

antipasti + small plates

Grigliata Calamari	\$ 12
Grilled calamari with white balsamic tomato salsa	
TarTara Di Manzo	\$ 12
Beef tartar with sesame, pear, egg yolk and soy dressing	
Fresco Capesante Croccanti	\$ 14
Pan seared fresh sea scallops with pickled fennel and slow cooked spring onion	
Tonno Di Pepi	\$ 12
Tuna Tataki with roasted pepper, cauliflower puree, snow peas and miso cappucci	
Zuppa Di Cozze	\$ 12
Sautéed clams and mussels in a spicy tomato broth served with garlic crouton	
Granchio Marinate Con Salsa Di Soia	\$ 12
marinated crab with Soy sauce, steamed rice and pickled vegetables	
Radice Di Verdure Gridgliate	\$ 11
Grilled root vegetable with yuzu and whole grain mustard dressing	
Frittella A Base Di Pesce (Haemul Pa Jeon)	\$ 11
Korean style mixed shellfish seafood pancake with spring onion	
Insalata Di Mozzarella Con Avocado Zuppa	\$ 11
Cold Avocado soup with mozzarella salad	
Forno Barbabietole Da Cotta	\$ 10
Oven baked beets with local seasonal apples and honey lemon dressing	
Jap-Che /Traditional Korean Dish	\$ 11
Noodles made from sweet potato, Stir fried in sesame oil with vegetable medley and light soy sauce	

pasta . risotto

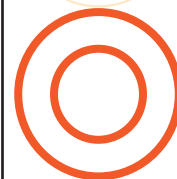
Linguine Alla Romano	\$ 16
Linguine pasta with shaved pecorino romano cheese and crushed black peppercorns	
Linguine Al Tartufo D'Alba	\$ 18
Linguine pasta with wild mushrooms in a shaved white truffle sauce	
Spaghetti Alle Vongle Veraci	\$ 16
Spaghetti with fresh clams, white wine, garlic, dry chili, basil and italian parsle	
Penne Al Oxtail	\$ 18
Penne pasta with braised oxtail in a rosemary tomato sauce	
Chitarre Neri (fresco)	\$ 20
squid ink chitarre pasta with seared leek, apple, mint, prawns and squid "angel hair"	
Saffron Tagliolini (fresco)	\$ 18
Saffron tagliolini with wild & porcini mushrooms	
Agnolotti Classici Della Erba Matte (fresco)	\$ 20
Agnolotti pasta filled with a puree of veal, pork and beef in a mushroom cream sauce	
Risotto Ostriche	\$ 18
Oyster Risotto with Champagne, rosemary, orange and lemon peel	
Risotto Carciofi	\$ 18
Seared Artichoke Risotto with lime, demi-sundried tomato, calamata olive and mascarpone cheese	

plate

Pancetta di maiale brasato	\$ 24
Braised pork belly with cucumber, dill, cranberry, curry, cherry tomato in a Mediterranean cream sauce	
Pan Petto d'anatra arrosto	\$ 26
Pan roasted duck breast with couscous, dry fruit compote and sautéed sweet breads	
Mignon di Vitello	\$ 30
Pan seared veal tenderloin with spinach, golden raisin, walnut, pancetta and gorgonzola cheese sauce	
Costolettine di Agnello	\$ 32
Roasted Lamb Rack with barley risotto, endive, arugula and natural jus	
Gal-bi-zzim (Korean traditional dish)	\$ 26
Short ribs stew with Ginseng, water chestnut, carrot, radish, pinenuts and light soy sauce	
Ribeye alla griglia	\$ 34
Grilled Prime USDA ribeye	
Filetto di Branzino in Crosta di Sale	\$ 24
Oven baked salt crusted sea bass fillet mixed herb's vinaigrette	
Grigliata Mista di Pesci	\$ 26
Combination of grilled seafood with shallot confit , tarragon, sage rosemary and aged balsamic dressing	
Medaglione di Pescatrice Bardato	\$ 26
Angler fish medallion wrapped in Parma Ham with Tuscany style sourdough bread and red onion	
Bi-Bim-Bab (Vegi) (Korean traditional food)	\$ 18
Steamed rice with mixed vegetables , fried egg and chili sauce or light soy sauce	

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dessert



dessert

\$8 or \$9

Sesamo panna cotta

Sesame panna cotta fresh basil and white balsamic reduction

Torta di polenta

Polenta cake with roasted figs and poached pear

Frittelle di mele

Apple fritters with limoncello reduction and caramel sauce

Tiramisu

Traditional Italian dessert

Crostata al cioccolato alla nocciola

Chocolate hazelnut tart with vanilla cream and fresh berries

Marinato di pesca

Marinated Peach with cassis liquor and green tea ice cream

Frutta minestrone

Fresh Fruit minced medley with grenadine soup flavored basil and, tomato granita

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FROM ITALY AND CALIFORNIA

wine

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bubble house

Prosecco extra dry - val d'oca - veneto
Prosecco superiore brut - le manzane - veneto
Peach Bellini
Peach Sorbet Scroppino
Lambrusco " Amore " - Cantina Di Sorbara - Emilia
- Romagna
Moscato D'asti " La Caliera " - Borgo Maragliano
- Piedemonte

white house

2010 Verdicchio Dei Castelli Di Jesi - Ugolino - Marche
2010 Trebbiano D'abruzzo - Faraone
2010 Pino Blanc - Hofstatter - Alto Adige
2010 Pino Grgio - Italia - Delle Venezie
2010 Pino Grgio - Ronco Del Gelso - Friuli
2009 Chadonnay - Planeta - Sicily
2009 Chadonnay - Gaja " Rossj Bass " Piedemonte
2009 Sauvignon Blanc - Turnbull - Napa Valley
2009 Chadonnay - Chalk Hill - Napa Valley
2009 Viognier - Summerland - Santa Barbra
2009 Pinot Gris - J Vineyards - Russian River Valley
2009 Marsanne / Roussanne - Rubicon " Blancaneau "

rose house

2010 Bocca Di Rosa - Umbria

house red

2009 Valpolicella Ripasso - Enzo Vicenzo - Veneto
2009 Valpolicella Ripasso - Domini Vicenzo - Veneto
2007 Amarone - Poggi - Veneto
2008 Nebbiolo Lanche - Nada Fiorenzo - Piedmonte
2007 Barbera - Barbera Da Vine - Piedmonte
2007 Barolo - Terredavino - Piedemonte
2004 Barolo " Bussia " - Ballarin - Piedemonte
2006 Barberesco - Terredavino - Piedmonte
2004 Barberesco - Fontanabianca - Piedmonte
2009 Barbera D'asti - Michael Chiarlo - Piedmonte
2008 Barberesco - Bruno Giacossa - Piedmonte
2006 Brunello Do Montalcono - Pietroso - Toscana
2007 Chianti Montalcino - Faltognano - Toscana
2007 Super Tuscan - Ornellaia " Le Volte " Maremma
2007 Sangiovese " Saggio " Oramgic - Ciu Ciu - Marhce
2007 Montefalco Rosso - Tabarrini - Umbria
2006 Montefalco Sagrantino - " Colle Grimaldesco
" Tamarrini - Umbria
2004 Montepulciano D'arbruzzo " Santa Maria "
- Faraone
2005 Montepulciano D'arbruzzo " Biodynamic "
- Emidio Pepe
2009 Promotivo - Doppio Passo - Puglia
2009 Nero D'avola "N" - Feudo Montoni - Sicily
2004 Etna Rosso "Lu Veru Piaciri " - Al Cantara - Sicilia
2009 Pinot Noir - Manzoni Estate - Santa Lucia Highlands
2009 Pinot Noir - Paraiso - Santa Barbara
2009 Zinfandel - Old Ghost - Lodi
2008 Zinfandel - seghesio - Sonoma
2009 Zinfandel " Dante Dusi Vineyard " - J. Dusi
- Paso Robles
2008 Syrah - Klinker Brick " Farrar " - Lodi
2006 Merlot - Markham - Napa
2009 Petite Sirah - Villa San Juliette - Paso Robles
2009 Petite Sirah - Stag's Leap - Napa White Label
2008 Cabernet Sauvignon - Groth Reserve - Napa Valley
2008 Cabernet Sauvignon - Franciscan Cuvee Sauvage
- Napa Valley
2008 Cabernet Sauvignon - Mettler - Lodi
Dessert
Moscato Di Pantelleria - Donnafugata " Kabir "

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