

Publish Date: May 2010

MEAT PANINI

Espagnola	13
Serrano ham, spanish cheese, roasted red peppers	
Del Pusca	14
Salame toscano, brie, rilette	
Alpino	13
Bresaola, chevre, fresh lemon, arugula	
Parmigiano	13
Prosciutto, tomatoes, Gorgonzola Dolce, Parmigiano	
Del Becco	12
Sopressata, montasio, arugula, balsamic	
Muffaletta	12
Mortadella, olive tapenade, Fontina val d'Aosta, mixed greens, balsamic	
Inglese	12
Prosciutto Cotto, tartar sauce, Cheddar	
Tacchino	12
Smoked turkey, sun-dried tomatoes, Dijon mustard, Montasio Cheese	
Italian Deli	13
Mortadella, salami, prosciutto cotto, tomatoes, arugula, Taleggio, balsamic	
Bufala	13
Fresh mozzarella, prosciutto, heirloom tomatoes, arugula, balsamic	
Froma	12
Assorted charcuterie, selected cheese, fresh tomatoes, arugula and balsamic	
Turkey Pesto	13
Smoked turkey, fresh pesto, Brie, heirloom tomatoes, mixed greens	
Pollo	16
Jidori chicken, wild mushrooms, arugula, goat cheese, sherry vinaigrette	

SOUP/COMBO

Soup du Jour	6
Soup + ½ Salad or ½ Panini	12

SEAFOOD PANINI

Di Mare	14
Smoked salmon, fresh lemon, arugula, chevre	
Spanish Tonno	14
Tuna, capers, tomatoes, mixed greens	
Al Granchio	15
Blue Crab meat, arugula, herb remoulade	
Ahi Tuna Burger	15
Seared Ahi tuna, wasabi mayo, heirloom tomatoes, mixed greens	

ENTREES

Jidori Pollo	18
Jidori Chicken breast seared, served with fingerling rosemary potatoes and sundried tomato pesto, balsamic reduction	
Pork Belly	16
Seared orange glazed, pork belly served with white bean ragout and shaved fennel salad	
Pasta"du jour "	14
Fresh selected pasta of the day	

PLAT de FROMAGE

3 Cheeses/15	4 Cheeses/18
5 Cheeses/ 22	6 Cheeses/25

CHARCUTERIE

3 Meats/15	4 Meats/18
5 Meats/22	6 Meats/25

DOLCE

Flourless chocolate cake, crème fraiche, strawberries	8
Pandoro strawberry shortcake	10



7960 Melrose Ave
Los Angeles, CA 90046

(P) 323-653-3700

(F) 323-653-3703

www.fromaonmelrose.com

Hours: Open 7 Days/Week

Monday –Saturday: 9:00 a.m. To 9:00 p.m.

Sunday: 10:00 a.m. To 9:00 p.m.

Ask about our Wine & Cheese tasting, first and third Saturday of the month

Inquire about a gift ensemble designed especially for the recipient's taste in artisanal food, charcuterie and cheese.

BREAKFAST

Panettone French Toast	11
(Fresh fruit & 100% Maple syrup)	
Granola+Yogurt +Fruit	8
Croissant Sandwich	5
(Prosciutto & Gruyère)	
Breakfast Croissant Sandwich	6
(1 Egg scrambled with ham & cheese)	
Toast or croissant with butter & jam	4
Fresh Fruit Plate Sm 5 Lg7	
Freshly squeezed orange juice	4
Frappe fresh blended fruit	5

EGG DISHES

2 Eggs any style with toast (croissant +1) **6**

3 EGG OMELETS

Plain Omelet	7
Cheddar & Avocado Omelet	10
Artichokes & Roasted Bell Pepper	10
Fresh tomatoes & Basil	9
Ham & Cheese Omelet	11
Serrano Ham & Manchego	12
Salmon & Chives	12
Blue Crab & Arugula	12

Add cheese or extra egg \$1.00

Add Avocado, egg whites only \$2.00

BREAKFAST PANINI

Peanut Butter & Jam Sandwich	7
Pepper & Eggs	8
Two eggs scrambled, roasted red bell peppers	
Cheese & Eggs	8
Two Eggs scrambled with cheese	
Tomato, Basil & Eggs	9
Two Eggs scrambled, fresh tomato slices, basil	
Ham, Cheese & Eggs	11
Two eggs scrambled, cheese, ham	
Prosciutto, Arugula & Eggs	11
Two Eggs scrambled, prosciutto, arugula	

TOAST

Traditional Fontina & ham	9
Farcito Fontina, ham & artichokes	11

Bruschette

Choice of Three	14
Gorgonzola Dolce, Bosc pear, raw wild honey	
Robiola, prosciutto ham, micro greens	
Rilletted(duck-Pork), micro greens	
Fresh Mozzarella, sun-dried tomato chutney,Basil	
Jamón Serrano, manchego, roasted peppers	
Smoked Salmon, herb crème fraiche	
Blue Crab, herb remoulade	
Tuna tartar,capers,olives, anchovy	
Marinated artichoke, Parmigiano	
Roasted red pepper, capers, Sopressata	
Taleggio, black mission figs	

SALADS

Salmon Plate	15
Smoked salmon, herb crème fraiche, capers, chives, toasted baguette	
Tuna Tartare	16
Ahi Tuna, chopped anchovies, capers, black olives, micro greens, lemon vinaigrette	
Niçoise Salad	16
Mixed greens, Haricot Vert, hard boiled eggs, Tuna, potatoes, olives, tomatoes	
Crab Salad	16
Blue Crab, arugula, Belgian Endives, grapefruit, avocado, chives, lemon vinaigrette	
Caprino	13
Belgian endive, arugula, Chevre, dried figs, dried pears, candied pecans, balsamic	

Heirloom **15**

Heirloom tomatoes, burrata cheese, fresh basil,olive oil, balsamic

Mediterraneo **14**

Mixed organic greens, chopped Salame, olives, red bell peppers, artichokes,tomatoes, balsamic vinaigrette and Italian cheese

Bresaola **13**

Bresaola, baby arugula, toasted pine nuts, shaved Parmigiano, lemon vinaigrette

Serrano **16**

Jamón Serrano, baby Belgian endive, Bosc Pear, white balsamic Vinaigrette, Manchego, raw wild honey

Insalata Mista **11**

Organic Mixed Greens, hearts of palm, fresh herbs, Montasio cheese, sherry vinaigrette

Cobb Salad **17**

Smoked turkey or Jidori chicken, bacon, heirloom tomatoes, hard boiled eggs, avocado, blue cheese, romaine lettuce, creamy lemon vinaigrette

VEGETARIAN PANINI

Primavera **12**

Marinated artichokes, roasted bell peppers, balsamic, chevre

Spacca Napoli **12**

Mozzarella fresca, tomatoes, oregano, black pepper (sub burrata 2.00 extra)

Al Formaggio **12**

Onion plum marmalade, select fromage de montagne

Palermo **12**

Burrata, marinated sun-dried tomato chutney, arugula, balsamic

Castagno **12**

Fresh bosc pear, gorgonzola dolce, raw wild honey