

Bestia Restaurant

2121 E 7th Pl 90021-1755 · +12135145724 · Updated: Jan 14, 2026

[View online menu](#)



ANTIPASTI 10

Marinated Olives \$9.00

confit herbs. garlic. star anise. lemon zest. coriander.

Herb Caesar Salad \$19.00

romaine. endive. parmigiano reggiano. squid ink breadcrumbs. lemon zest.

Chopped Salad \$22.00

salami. shaved beets. olives. green garbanzo. oregano. caciocavallo. dried tuna.

Housemade Buttermilk Ricotta \$18.00

aged balsamic. fennel pollen. herb oil. lava salt. grilled bread.

Peruvian Scallop Crudo* \$26.00

meyer lemon cream. chili herb oil. strawberry. fennel pollen.

Beef Tartare Crostino* \$28.00

tonnato. egg yolk jam. rosemary. cured peppercorns. radish.

Roasted Marrow Bone \$26.00

spinach gnocchetti. smoked breadcrumbs. aged balsamic.

Grilled Blue Caledonian Prawns \$32.00

salsa roja & verde. preserved lemon. star anise. aleppo.

Mussels \$28.00

spicy 'nduja. garlic. lemon. tomato. fennel pollen. grilled bread.

Salumi \$34.00

italian & spanish styled cured meats. housemade pickles & mustard.

PIZZE 5

Margherita \$22.00

san marzano tomatoes. mozzarella. basil. olive oil. sea salt.

Burrata \$25.00

san marzano tomatoes. castelvetrano olives. oregano. fermented chilies.

Gorgonzola \$24.00

broccoli di ciccio. mozzarella. grana padano. green peppercorn. olive oil. sea salt.

Sage & Mortadella	\$25.00
grana padano. caciocavallo. aged balsamic.	
Soppresata & Honey	\$26.00
san marzano tomatoes. mozzarella. red onion. poppyseed. morita chili.	

PASTE 6

Oxtail alla Vaccinara	\$28.00
pappardelle. cocoa powder. burrata. brown butter. pine nuts.	
Ricotta Gnocchi	\$25.00
tomato sugo. saffron. basil. marjoram. grana padano.	
Chestnut & Mushroom Agnolotti	\$26.00
mascarpone. fried sage. fennel pollen.	
Ricotta Tortelli	\$25.00
guanciale. zia tomatoes. cream. calabrian chili. wildflower honey.	
Squid Ink Spaghetti	\$36.00
lobster. serrano. micro basil. meyer lemon.	
Cavatelli alla Norcina	\$48.00
ricotta dumplings. black truffles. pork sausage. fresh thyme.	

SECONDI 4

Grilled Branzino	\$48.00
pine nut pesto xo. fresno chili. mixed basil. lemon.	
Slow Roasted Lamb Neck	\$48.00
smoked anchovy creme fraiche. gem lettuce. herbs.	
Fennel & Coriander Crusted Pork Loin	\$59.00
marinated cabbage. guanciale. ginger. marigold flowers.	
32 oz Wagyu Ribeye	\$185.00
shaved turnips & mushrooms. fried sage. fermented black garlic & porcini cream.	

DOLCI 6

Crème Fraîche Panna Cotta	\$13.00
winter citrus. wildflower honey & blood orange syrup. meyer lemon cookies.	
Zabaglione	\$15.00
blood orange sorbet. brown sugar pine nut meringue. candied blood orange peel.	
Frozen Creamsicle Torte	\$16.00
buttercake. bearss lime. sour tangerine. meyer lemon. italian meringue. toasted coconut	

Warm Fuyu Persimmon & Ricotta Tart	\$16.00
frangipane. buttermilk ice cream. huckleberry jam.	
Bar au Chocolat Bittersweet Chocolate Budino Tart	\$16.00
salted caramel. cacao crust. olive oil. sea salt.	
"Coffee & Donuts"	\$16.00
spiced chestnut zeppole. whipped cream. coffee ice cream. (min of 10 minutes)	

COCKTAILS 10

Gwendolyn's Will	\$16.00
rosso vermouth. sardinian orange. amaro. prosecco.	
Cheap Sunglasses	\$17.00
blanco tequila. manzanilla sherry. cucumber. ricotta whey. lime. soda. mint.	
Ain't No Connoisseur	\$17.00
calvados. apple. red wine. cinnamon. lemon. soda. candied ginger.	
Personality Crisis	\$17.00
mezcal. herbs. celery. lime. borage flower.	
'O Sole	\$17.00
gin. bergamot. grappa. egg white. lemon. expressed lemon. dill.	
Suffer No Fool	\$17.00
cognac. armagnac. pineapple two ways. cinnamon. lime.	
Search & Destroy	\$17.00
rhubarb amaro. sardinian orange. lime. simple.	
White Negroni	\$18.00
gin. bianco aperitivo. gentian aperitif. grapefruit oil.	
Killer on the Loose	\$18.00
rye. amaro. pear eau de vie. rosso vermouth. cherry.	
Chef's Old Fashioned, Chapter 3	\$19.00
smoked bone marrow washed bourbon. calvados. morita. bitters. expressed lemon.	

BEER & CIDER 6

1903 Lager	AVAILABLE OPTIONS
Draft. Craftsman Brewing Company. Pasadena. CA.	half: \$6.00
	full: \$10.00
Heavenly Hefe	AVAILABLE OPTIONS
Draft. Craftsman Brewing Company. Pasadena. CA.	half: \$6.00
	full: \$6.00

Mosaic Pale Ale

Draft. Figueroa Mountain Brewing Company. Santa Barbara. CA.

AVAILABLE OPTIONS

half: \$6.00

full: \$10.00

West Coast IPA

Draft. Skyduster Beer. Los Angeles. CA.

AVAILABLE OPTIONS

half: \$6.00

full: \$10.00

Saison Dupont

Bottle. Brasserie Dupont. Tourpes. Belgium.

\$14.00

Boemius

Bottle. La Ferme d'Hotte. Champagne. France.

\$55.00
