

# IL SEGRETO

It's understandable to think that Chef Giacomino Drago's newest restaurant, Il Segreto – which means “The Secret” in Italian - takes its name from its hidden location. You'll find it at the end of a covered corridor, tucked in the back of Los Angeles' tony Glen Centre atop Beverly Glen at Mulholland Drive. But it's not the restaurant's secretive locale that was the impetus for its name. Instead, when acclaimed Chef Giacomino Drago opened Il Segreto in July 2013, the Italian eatery was without a listed telephone number and it had no sign. It was, he thought, the ultimate secret hideaway. And yet, with no signage leading diners down the walkway, and no telephone number to be found, Drago disciples discovered it anyway. It's almost as if Drago regulars from his other dining establishments wandered into Il Segreto by osmosis.

Il Segreto is an intimate and romantic spot, with white linen-covered and candlelit tables, a classic barrel-vaulted ceiling, modern stylized Italian lighting, and authentic polished Venetian-plastered walls. Al fresco dining is offered on the front patio, and a private room for parties and celebrations overlooks the entire restaurant from a glass-enclosed second floor and seats up to 20 guests. On the restaurant's main countertop sits an overflowing bowl of fresh berries, lemons, or tomatoes – whatever is in season at the time – as a nod to Giacomino's commitment to serving seasonal produce and ingredients. It's all so unmistakably Italian.

Il Segreto serves a blend of modern and traditional Italian cuisine. Menu items include **Caprese Salad**, **Spinach Ravioli** and **Ossobuco**. A skilled pizza chef works the wood-burning oven preparing thin-crust pizzas offered with a large

variety of toppings that include fresh arugula, prosciutto, and **fresh buffalo mozzarella**.

Il Segreto is the latest in a collection of fine dining restaurants from celebrated chef Giacomino Drago, the youngest Drago brother in one of Los Angeles' most lauded restaurant families. It is situated directly behind another of Giacomino's popular restaurants at the Glen Centre, Shu Sushi House Unico, a sushi house that features subtle and delicious Italian /Japanese fusion cuisine. Chef Giacomino Drago's other restaurants include the wildly popular Il Pastio , Via Alloro, Picolo Paradiso and Yojisan, all located in the center of the Beverly Hills shopping district. He also owns with his family the legendary Celestino restaurant, Il Buco Ristorante, and Panzanella.

The beauty of Giacomino's restaurants is that each has its own distinct personality and décor; not one Drago restaurant is like another. But consistent to each restaurant is an overwhelming sense among patrons that they are dining with friends and family. Giacomino employs family members – sisters, brothers-in-law, cousins – at each of his restaurants, making us all feel as though we are a part of his warm and welcoming family. That genuine warmth is in abundance at Il Segreto, where the restaurant is helmed by both his sister Carolina and his cousins Salvatore Truglio, who has for years, managed many Drago restaurants.

Il Segreto is open for lunch and dinner Monday through Friday, and for dinner only Saturday and Sunday.

2932 Beverly Glen Circle, Bel Air, Ca. 90077

[310-474-8644](tel:310-474-8644)