

DRAGO

CENTRO

per cominciare “to begin”

Insalata Di Lattughe Novelle

mixed baby lettuces, balsamic vinaigrette, shaved parmesan reggiano 14

Burrata E Prosciutto

burrata, parma prosciutto, cherry tomatoes, crispy basil 16

Cesare

caesar salad, shaved parmesan, focaccia croutons 13

Barbabietole E Caprino

red beets puree, yellow roasted beet, goat cheese, olive oil powder, orange segment, crispy olive 17

Salumi con Gnocco Fritto

house selection of charcuterie, gnocco modena style 20

Zuppa Di Pomodoro E Granchio

tomato soup, crab meat, sicilian oregano 15

Polpo E Cipolla

octopus, red onion puree, potato chips, cappers, garden leave 18

primi piatti “pasta”

Agnolotti, Crema Di Parmigiano E Amaretti

*agnolotti filled with short ribs, cream of parmesan, amaretti crumble 24
(add shaved truffles 35)*

Garganelli E Salsicce

garganelli, pork sausage, parmesan, fennel seeds 22

Gnocchi Di Patate, Melanzane E Provola

potato gnocchi, eggplant puree, tomato concasse, smoked provola cheese 20

Spaghetti Puttanesca con Gamberi

spaghetti, spicy tomato, garlic, capers, olives, tiger shrimp 24

Orecchiette con Broccoli

orecchiette, broccoli puree, anchovy, aromatique bread, garlic foam 22

Risotto Alla Milanese con Ossobuco

saffron risotto, gremolada, veal osso buco 28

Lasagna Bolognese

bolognese meat lasagna, parmesan cheese 20

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secondi piatti “entree”

Cappesante, Cavolfiore, Riso Al Salto

diver scallop, garlic risotto cake, parsnip puree, cauliflower, endive, almond gremolata 34

Salmone E Trofie

roasted salmon, trofie, asparagus, peas, carrots, olive oil foam 34

Branzino Al Forno, Vongole E Finocchio

branzino, polenta, asparagus, clams, turnips, fennel, black garlic aioli 36

Petto Di Pollo Tartufato

truffle crusted chicken breast, wild mushrooms, green beans, truffle crème 32

Costolette D’Agnello Scottadito

pan roasted lamb chop, potato, red onion and bell pepper sauce, rosemary oil 36

Bistecca, Fonduta Alla Salvia

new york steak, potato puree, brussel sprouts, sage fonduta 38

dolci “dessert”

12

Bomboloni

bomboloni, rhubarb compote, anise doughnut, ricotta cream, honey tuile, vanilla ice cream

Panna Cotta

panna cotta, passion fruit, ginger, milk chocolate

Terrina

chocolate mousse, blood orange, marsala zabaione, crème fraiche, ice cream

Torta Al Pistacchio

pistachio nut tart, poppy ice cream, meringue

Tiramisu

tiramisu cake, amaretto, mascarpone, cocoa powder

*3 course menu \$65pp
(starter, entrée, dessert)*

*4 course menu \$75pp
(starter, pasta, entrée, dessert)*

(all items available a la carte)

Chef: Celestino Drago

Chef di Cucina: Matthew Haro

*filtered water will be served upon request
a service charge of 20% will be automatically added for parties of six or more*