

Drago Centro

menu degustazione

Five Course Tasting Menu 85

Granchio e Pomodoro

alaska king crab, fantasy of tomato 20
Franciacorta, Ferghettina "Brut", Lombardia, Italy NV

Tonno e Vitello

veal loin, homemade mayo, tuna tartar, lemon dressing 20
Pelaverga, Fratelli Alessandria, Piemonte, Italy 2014

Risotto

risotto, assorted seafood lobster bisque, lemon foam 29
Lazio Bianco, Monastero Suore Cistercensi "Coenobium", Lazio, Italy 2014

Guancia Di Manzo

slow cooked beef cheek, apple puree, cocoa, orange zest, frittelle 39
Negroamaro, Masseria Altemura, Salento, Puglia, Italy 2014

Dolce

white sponge cake, strawberry mousse, basil, balsamic ice cream 12
Amaro D'arancia Rossa Sicilia, Italy NV

All dishes also available a la carte
Wine pairing optional \$ 50

chef: Celestino Drago

chef di cucina: Antonio Totaro

antipasti

per cominciare “to begin”

la burrata 15

burrata, shaved fennel, endive, crostini, balsamic

il tonno 15

seared albacore tuna, capers, radish, salsa verde aioli, olive oil pearls

il polpo 16

seared octopus, potato gnocchi, pickled peppers, sunchoke, soybeans

il tagliere di affettati con gnocco fritto 22

house selection of charcuterie, gnocco modena style

il crudo 17

yellowtail crudo, grapefruit, kumquats, radish, olive oil pearls

la zuppa 12

roasted butternut squash soup, chive whipped cream, rosemary breadcrumbs

le insalate “the salads”

l’insalata di mela 13

pink lady apple salad, arugula, candied walnuts, bacon, champagne vinaigrette

le lattughe miste 12

mixed baby lettuces, balsamic vinaigrette, shaved parmigiano reggiano

l’insalata di cesare 13

romaine, caesar dressing, shaved parmesan, garlic crostini

primi piatti

le paste all' uovo *"fresh egg pasta"*

gli spaghetti alla chitarra con il pesto 19

basil spaghetti alla chitarra, sicilian almond-tomato and basil pesto

gli spaghetti 19

spaghetti, spicy tomato, garlic, basil, burrata

le pappardelle al fagiano 22

pappardelle, roasted pheasant, morel mushrooms

il fazzoletto 22

handkerchief pasta, jumbo lump crab, arugula pesto, chile flakes, lemon

le paste di grano duro *"hard durum pasta"*

le linguine 19

linguine, manila clams, garlic, white wine

il torchio 19

torchio, spicy calalrian chiles, nduja, ricotta salata, bread crumbs

le orecchiette 19

orecchiette, chicken sausage, caperberries, peppers, garlic foam

i garganelli 21

garganelli, pork sausage, parmesan, fennel seeds

le farfalle 19

farfalle alla vodka, prosciutto, marinara, cream, parmesan

le paste ripiene e al forno *"filled and baked pasta"*

gli agnolotti 19

roasted butternut squash agnolotti, ricotta cheese, sage foam

i ravioli 19

black and white shrimp ravioli, royal red shrimp, white wine, garlic

le lasagne alla bolognese 18

bolognese meat lasagne

i risotti *"vialone nano rice dishes"*

il risotto ai funghi 19

risotto, wild mushrooms, parmesan

il risotto alla pancetta 19

risotto, crispy pancetta, shaved zucchini, pecorino

secondi piatti

i pesci “fish”

capesante 36

scallops, spinach, crispy potato, capers, olives, tomatoes

il branzino 36

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

il salmone 32

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

le carni “meat”

la tagliata per due 115

bone-in ribeye table side carving for two, truffle potato puree, brown butter fonduta

le quaglie 32

two semiboneless quail stuffed with farro, baby kale, salsify, apricot mostarda

il pollo 29

truffle crusted chicken, wild mushrooms, green beans, truffle cream sauce

la bistecca 37

new york steak, brussel sprouts, garlic confit, tomatoes, olives, parmesan creme

il maiale 32

boneless pork chop, semolina gnocchi alla norma, tomato, eggplant, aged ricotta

filtered water will be served upon request

20% service charge will be added to final bill for parties of six or more