

DRAGO

C E N T R O

Antipasti

“starter”

Salumi con Gnocco Fritto 18

house selection of charcuterie, fried bread

IL Polpo 18

seared octopus, potato, red onion sauce, caper flower, herb micro greens

Barbabietole Arrosto e Caprino 14

roasted red and yellow beets, goat cheese, radish, olive oil

Zuppa di Zucca 11

butternut squash soup, chives whipped cream, rosemary breadcrumbs

Insalata di Mele 13

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

Insalata di Lattughe Novelle 12

baby mixed lettuces, balsamic vinaigrette, shaved parmesan cheese

Le Insalate

“main salad”

La Caprese 22

imported buffalo mozzarella, heirloom tomato, eggplant puree, prosciutto San Daniele

Insalata di Cose Buone 20

chopped salad, turkey, bacon, gorgonzola, eggs

Insalata di Gamberoni 22

baby kale, mixed lettuces, marinated shrimp, orange segments, fine herbs dressing

Insalata di Cesare 18

romaine lettuce, chicken, crispy parmesan, focaccia croutons

Insalata Nizzarda 24

seared tuna, haricot-vert, potato, cherry tomato, imported anchovies,
65 degrees cooked egg on brioche

Pizze

“pizza”

Margherita 15

organic tomato sauce, buffalo mozzarella, basil

Prosciutto 18

organic tomato sauce, mozzarella, rocket, prosciutto di parma

Melanzane 15

organic tomato sauce, eggplant puree, buffalo mozzarella, ricotta cheese, basil

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Le Paste

“pasta”

Lasagne alla Bolognese 17

baked lasagna, bolognese meat ragout, parmesan

Farfalle Prosciutto e Vodka 14/18

bowtie pasta, prosciutto, alla vodka sauce

Pappardelle Fagiano e Morelle 14/20

wide fettucine, roasted pheasant, morel mushrooms

Fazzoletto 14/20

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

Garganelli con Salsicce 14/18

garganelli pasta, pork sausage, parmesan, fennel pollen

Orecchiette 14/18

orecchiette, chicken sausage, caperberries, peppers, garlic foam

Linguine alle Vongole 14/19

linguine, manila clams, garlic, white wine

Risotto con Funghi 14/19

vialonen nano risotto, seasonal mushrooms, parmesan

Secondi Piatti

“main course”

Capesante Puttanesca 26

pan roasted jumbo scallops, olives, capers, tomato

Branzino al Forno, Vongole e Finocchio 28

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

Salmone 26

poached salmon, mixed green vegetables, lemon mayo, balsamic foam

Bianco di Pollo Tartufato 25

truffle crust breast of jidori chicken, mushrooms, green beans, truffle cream sauce

Agnello 30

roasted lamb chop, red pepper sauce, fingerling potatoes, ricotta gnocchi

Chef: Celestino Drago

Chef di Cucina: Antonio Totaro

filtered water will be served upon request
a service charge of 20% will be included on parties of 6 or more