

DRAGO

C E N T R O



Antipasti

"starter"

Burrata 15

burrata, shaved fennel, endive, crostini, balsamic

Tonno 17

seared yellowfin tuna, peas, citrus sauce, olive oil powder

Polpo 22

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

Salumi con Gnocco Fritto 22

house selection of charcuterie, fried bread

Granchio 20

alaska king crab, tomato mayo, heirloom carrots, peach salad

Zuppa del Giorno 12

soup of the day

Le Insalate

"salad"

Insalata di Mele 13

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

Insalata di Lattughe Novelle 12

mixed baby lettuces, balsamic vinaigrette, shaved parmesan cheese

Insalata di Cesare 13

romaine, caesar dressing, shaved parmesan, garlic crostini

primi piatti

"pasta"

Spaghetti alla Chitarra 19

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

Spaghetti 19

spaghetti, spicy tomato, garlic, basil, burrata

Pappardelle 22

pappardelle, roasted pheasant, morel mushrooms

Fazzoletto 22

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

Linguine 19

linguine, manila clams, garlic, white wine

Orecchiette 19

orecchiette, chicken sausage, caperberries, peppers, garlic foam

Garganelli 21

garganelli, pork sausage, parmesan, fennel seeds

Farfalle 19

farfalle alla vodka, prosciutto, marinara, cream, parmesan

Agnolotti 19

roasted butternut squash agnolotti, ricotta cheese, sage foam

Ravioli 19

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

Lasagne alla Bolognese 18

bolognese meat lasagna

Risotto ai Funghi 19

risotto, wild mushrooms, parmesan

Risotto alla Pancetta 19

risotto, crispy pancetta, shaved zucchini, pecorino

secondi piatti

"main course"

Pesci

"fish"

Capesante 36

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

Branzino 36

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

Salmone 32

roasted salmon, mashed fava beans and yukon potato, basil sauce, lemon foam

Carni

"meat"

Tagliata per due 115

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

Pollo 29

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

Costolette 32

braised short ribs, saffron risotto alla milanese, gremolata

Bistecca 37

pan roasted prime ny steak, soft polenta, roasted vegetables, bagna cauda béarnaise

Buon Appetito!

Chef: Celestino Drago

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