

# 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 puree, sunchoke, scallion*

Barbabietole Arrosto e Caprino 14

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

Zuppa del Giorno 11

*soup of the day*

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

*vialone 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

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

Bianco di Pollo Tartufato 25

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

Bistecca 32

*pan roasted prime nysteam, pee wee potato, rapini, cipollini*

**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*