

DRAGO

C E N T R O



Antipasti

“starter”

Burrata 16

burrata, basil pesto, endive, speck, balsamic

Crudo 18

hamachi, avocado puree, fennel, pickled kohlrabi, coral crisp, lemon prosecco vinaigrette

Polpo 22

seared octopus, potato puree, sunchoke, scallion

Salumi con Gnocco Fritto 22

house selection of charcuterie, fried bread

Zuppa del Giorno 12

soup of the day

Le Insalate

“salad”

Insalata di Mele 13

pink lady apple salad, arugula, mixed greens, 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, focaccia croutons

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

Tagliatelle 31

black squid ink tagliatelle, lobster, lobster bisque, chive

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

Lasagne alla Bolognese 18

bolognese meat lasagna

Risotto ai Funghi 19

risotto, wild mushrooms, parmesan

Risotto ai Frutti di Mare 28

risotto, calamari, spot prawn, asparagus, saffron

secondi piatti

“main course”

Pesci

“fish”

Capesante 36

Scallops, roasted cauliflower, fregola, pickled raisins, pine nuts

Branzino 36

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

Salmone 32

roasted salmon, english peas, pearl onions, farro, basil foam

Carni

“meat”

Bistecca per due 145

ribeye, creamy polenta, roasted spring vegetables

Pollo 29

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

Agnello 38

roasted lamb, artichoke, snap peas, carrots, panelle, romesco, lamb jus

Bistecca 37

pan roasted prime ny steak, 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 for parties of 6 or more*