

Antipasti

"starter"

Cioppino 25

dover sole, mussel, clams, stone crab, calamari, focaccia, aioli

Salumi con Gnocco Fritto 19

house selection of charcuterie, fried bread

L'Polpo 19

seared octopus, potato puree, celery root, scallion

Spicchio di Insalata 16

wedge salad- cherry tomatoes, quinoa, pepperoncini, garbanzos, pancetta, creamy herb dressing

Zuppa del Giorno 12

soup of the day

Insalata di Mele 14

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

Insalata di Lattughe Novelle 13

baby mixed lettuces, balsamic vinaigrette, shaved parmesan cheese

Le Insalate

"main salad"

Barbabietole 15

roasted beets, crispy beet nest, orange supremes,
pistachios, endive, rose water vinaigrette

Insalata di Cose Buone 21

chopped salad, turkey, bacon, gorgonzola, cherry tomatoes, eggs

Insalata di Gamberoni 23

baby kale, mixed lettuces, marinated shrimp, orange segments, citrus vinaigrette

Insalata di Cesare 19

romaine lettuce, chicken, crispy parmesan, focaccia croutons

Insalata Nizzarda 24

seared tuna, haricot-vert, potato, cherry tomato, imported anchovies, eggs, red wine vinaigrette

DRAGO

C E N T R O

Le Paste

" pasta "

Farfalle Prosciutto e Vodka 14/19

bowtie pasta, prosciutto, marinara, cream, parmesan

Pappardelle Fagiano e Morelle 14/20

wide fettucine, roasted pheasant, morel mushrooms

Garganelli con Salsicce 14/19

garganelli pasta, pork sausage, parmesan, fennel pollen

Fettuccine al Tartufo 35/55

fettuccine, wild mushrooms ragu', truffle butter sauce, shaved black truffle, parmesan cheese

Linguine alle Vongole 14/19

linguine, manila clams, garlic, white wine

Corzetti 24

corzetti, crab, tomato, capers, dehydrated olives, parsley foam

Risotto con Funghi 14/19

vialone nano risotto, seasonal mushrooms, parmesan

Lasagne alla Bolognese 18

bolognese meat lasagna

Secondi Piatti

" main course "

Capesante 26

pan roasted jumbo scallops, roasted cauliflower, fregola, pickled raisins, pine nuts

Branzino al Forno, Vongole e Finocchio 28

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

Salmone 27

english peas, pearl onions, farro, basil foam

Bianco di Pollo Tartufato 26

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

Bistecca 32

pan roasted prime ny steak, truffle potato pure, brussel sprouts, roasted sunchokes

Buon Appetito!

Chef: Celestino Drago

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