

DRAGO

C E N T R O

Festa della Mamma

“Mother’s day lunch menu”

per cominciare *“to begin” choice of:*

seared ahi tuna, eggplant puree, roasted tomato 18

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burrata, asparagus, polenta croutons, speck, corn truffle cream 16

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pink lady apple salad, arugula, mixed greens, candied walnuts,
bacon, champagne vinaigrette 15

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roasted corn soup, miatake mushroom, parmesan cheese 13

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seared octopus, potato puree, celery root, scallion 19

secondi piatti *“main course” choice of:*

braised short ribs, beet risotto 36

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herb roasted breast of chicken, squash, potato, saltimbocca sauce 29

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pork belly, sunny side egg, potato hash, amatriciana sauce 26

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fresh tagliatelle, shrimp bolognese 28

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halibut, asparagus, heirloom rainbow carrots, creamy polenta, gremolata 38

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veal agnolotti, truffle cream sauce 32

dolci *“dessert” choice of:*

12

tiramisu mascarpone, shaved valrhona chocolate

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vanilla panna cotta, cremeux, grappa marinated pears, blood orange sorbet

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mimosa cake, pastry cream, grand marnier sponge cake,
white chocolate flower garden

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dark chocolate cremeux, cacao almond, streusel,
milk chocolate chantilly, hazelnut gelato

3 course \$62pp

All items also available a la carte

chef: *Celestino Drago*

chef di cucina: *Edgar DeLaRosa*