

# DRAGO

C E N T R O

## ***Antipasti***

*"starter"*

Salumi con Gnocco Fritto 21

*house selection of charcuterie, fried bread*

IL 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***

*"salad"*

Burrata 16

*asparagus, speck, polenta croutons, com truffle cream*

Barbabietole 15

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

Insalata di Cose Buone 23

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

Insalata di Gamberoni 26

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

Insalata di Cesare 20

*romaine lettuce, chicken, crispy parmesan, focaccia croutons*

Insalata Nizzarda 26

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

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## **Le Paste**

"pasta"

Farfalle Prosciutto e Vodka 16/21

*bowtie pasta, prosciutto, marinara, cream, parmesan*

Pappardelle Fagiano e Morelle 17/22

*wide fettucine, roasted pheasant, morel mushrooms*

Garganelli con Salsicce 15/20

*garganelli pasta, pork sausage, parmesan, fennel pollen*

Fettuccine al Tartufo 30/45

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

Linguine alle Vongole 18/24

*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 19

*bolognese meat lasagna*

## **Secondi Piatti**

"main course"

Halibut 35

*alaskan halibut, jumbo asparagus, heirloom rainbow carrots, creamy polenta mint gremolata*

Branzino al Forno, Vongole e Finocchio 31

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

Salmone 29

*english peas, pearl onions, farro, basil foam*

Bianco di Pollo Tartufato 30

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

Bistecca 34

*prime New York steak, sprouting cauliflower, favas, olive tapenade, oven dried tomato, potato fondant, beef jus*

**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*