

DRAGO
CENTRO
BENVENUTI!

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SCAN QR CODE
Buon Appetito!

Antipasti e Insalate

La Burrata con Prosciutto di Parma 17

“Arugula, burrata cheese, tomato, aged prosciutto, aged balsamic vinegar”

Il Polpo 22

“Seared octopus, potato puree, baked onions and parsley”

Il Timballo di Melanzane 16

“Sicilian eggplant timbale, goat cheese, baked tomato puree”

Il Carpaccio di Bue 22

“Thin sliced beef tenderloin, shaved parmesan, mustard dressing”

Il Tagliere di Formaggi e Affettati 15

“Assorted charcuterie meats, cheeses, fried bread”

Le Cozze e Le Vongole 16

“Mussels and clams steamed in a tomato, garlic and white wine broth”

L’Insalata di Carciofini e Arugula 14

“Shaved raw baby artichokes, arugula, shaved parmesan cheese”

L’Insalata “Caesar” 15

“Organic romaine lettuce, classic caesar dressing, croutons and shaved parmesan”

L’Insalata di Lattughe Novelle 12

“Assorted baby mixed lettuces, champagne vinaigrette”

La Zuppa del Giorno 12

“Soup of the day”

filtered water will be served upon request- service charge of 20% will be included for parties of 6ppl

D R A G O

C E N T R O

Le Paste ed i Risotti

Gli Spaghetti alla Chitarra 23

“Basil infused, almonds, tomato and basil pesto”

I Garganelli al Sugo di Salsicce e Finocchietto 24

“Garganelli pasta, pork sausage, parmesan, wild fennel seeds”

Le Pappardelle al Ragù di Fagiano e Funghi Morel 24

“Wide fettuccini, roasted pheasant and morel mushrooms sauce”

Gli Spaghetti ai Frutti di Mare 28

“Assorted seafood, light spicy tomato broth”

I Tagliolini con Fiori di Zucchine e Salvia 22

“Green and white tagliolini, zucchini flower and sage”

I Gli Agnolotti di Mais e Tartufo 45

“Agnolotti filled with corn puree, shaved summer truffles”

Risi E Bisi con Gamberoni 23

“Venetian classic risotto, english peas, roasted shrimps”

Le Carni e I Pesci

Il Petto di Pollo in Crosta Tartufata 35

“Truffle crusted breast of chicken, mushrooms, green beans, truffle cream sauce”

La Bistecca di Bue 38

“Prime NY steak, balsamic béarnaise”

Il Branzino in Padella 38

“Pan roasted Mediterranean bass, artichokes and clams”

Il Salmerino all’Acetosella 28

“Fillet of baby salmon, tomato and sorrel broth”

Dolce

Il Tiramisu 13

“Layered ladyfingers, mascarpone cheese, cocoa, shaved valrhona chocolate”

Il Cioccolato 13

“Dark chocolate cremeux, almond, chocolate chantilly, streusel topping, hazelnut gelato”

La Panna cotta 13

“Vanilla panna cotta, basil sponge, mango, strawberry meringue, rose raspberry sorbet”

L’Affogato 10

“Pasquini espresso, poured over a scoop of vanilla gelato”

La Pesca Nettareina con Sorbetto 10

“Amaretto cake, passion fruit sabayon, coconut sorbet”

Chef: Celestino Drago

Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness