

DRAGO

Antipasti e Insalati

Calamari Fritti \$11

Crispy Fried Calamari

Cozze e Vongole in Brodetto di Pomodoro e Aglio \$14

Sautéed Mussels and Manilla Clams, Tomato and Garlic Broth

Carpaccio di Tonno con Insalatina di Granchio \$14.50

Ahi Tuna Carpaccio, Dungeness Crab Salad with Ginger dressing

Burrata con Prosciutto di Parma e Pomodori \$12

Buttery Mozzarella with Parma Prosciutto and Tomatoes

Carpaccio di Bue, Insalata Riccia, Pere, Parmigiano e Tartufo \$14

Beef Carpaccio, Summer Truffle, Frisee, Pear and Parmesan Salad

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Insalata di Cesare \$10

Organic Baby Romaine, Parmesan Pannacotta and Ciabatta Crostino

w/ chicken or shrimp add \$5

Insalata di Lattughe Novelle \$9

Mixed Baby Lettuce, Tomato with Balsamic Vinaigrette

Panzanella Salad \$13

Heirloom Tomatoes, Cucumber, Mozzarella and Bread Salad

Insalata Primavera \$11

Mixed Greens, Roasted Bell Peppers, Grilled Eggplant and Goat Cheese

Barbabietole Arrosto e Formaggio Caprino \$11/Main Course - \$14

Roasted Beet and Goat Cheese Salad

Funghi Trifolati Conditimento al Tartufo \$13/Main Course - \$16

Warm Fresh Seasonal Mushrooms and Truffle Dressing

Delizie dell'Orto \$14

**Chopped Salad with Romaine, Radicchio, Cucumber, Tomato, Cannellini Beans,
Speck and Blue Cheese and Champagne Dressing**

Salmon in Crosta di Sesamo, Farro e Agrumi \$14/Main Course - \$18

Sesame Crusted Salmon served with Spelt Salad and Citrus Dressing

Insalata di Pollo e Vegetali e Uva, Salsa all'Aneto \$14/Main Course - \$18

Grilled Breast of Chicken, Vegetables and Grape Salad with Mustard and Dill Dressing

Pasta e Risotti

Capelli D'Angelo al Pomodoro e Basilico \$13

Angel Hair Pasta with Fresh Tomatoes and Basil

Tortelloni di Zucca alla Salvia \$15.50

Our Famous Pumpkin Tortelloni with Creamy Sage Sauce

Pennette con Pomodorini, Mozzarella e Melanzane \$14.50

Pennette with Cherry Tomatoes, Mozzarella and Crispy Eggplant

Risotto al Nero di Seppie \$16

Seafood Risotto with Black Squid Ink

Risotto al Tartufo Nero di Norcia \$28

Risotto with Black Truffles and Fontina Cheese Fondue

Lasagnette Bianchi e Neri con Crostaci \$18

Black and White Flat Noodles with Crab, Shrimp and Lobster Sauce

Spaghetti al Cartoccio \$36 (per due - for 2)

Seafood Spaghetti in Papillotte

Orecchiette con Polpettine di Pollo e Rapini \$16

Ear shaped Pasta with Miniature Chicken Meatballs, wild Broccoli and Tomato sauce

Pappardelle al Sugo di Fagiano e Morelle \$16.50

Wide Pasta in a Pheasant and Morel Mushroom Sauce

Umbricelli alla Norcina \$17

Short Umbrian pasta with Sausage and Black Truffle Sauce

Zuppe

Minestrone di Verdure \$6

Vegetable Soup

Pappa al Pomodoro \$7

Bread and Tomato Soup

Pesce e Carne

Filetti di Sogliola alla Mugnaia \$22

Sautéed Filet of Dover Sole, White Wine and Lemon Sauce

Orata del Mediterraneo al Forno \$26

Imported Sea Bass, Baked with Fresh Herbs, Roasted Fingerling Potatoes and Shallots

Scallopini di Pollo ai Funghi Porcini \$19

Chicken Scallopini with Porcini Mushroom Sauce

Vitella alla Parmigiana \$24

Veal Parmigiana

Tagliata di Bue con Rucola, Parmiggiano e Balsamico \$24

Sliced, Pan Roasted Hanger Steak Served with Arugula shaved Parmesan and Aged Balsamic Vinegar