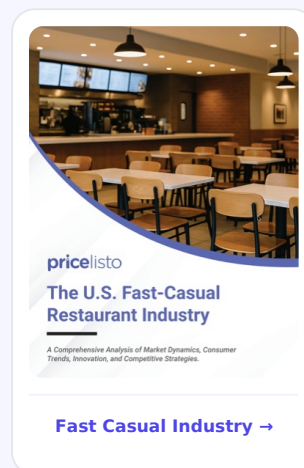




DRAGO Centro

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Antipasti

ITEM	PRICE
Burrata Burrata, basil pesto, endive, speck, balsamic.	\$17.00
Crudo Yellowtail, fennel, citrus segments, meyer lemon puree olive.	\$18.00
Polpo Seared octopus, potato puree, sunchoke, scallion.	\$22.00
Salumi con Gnocco Fritto House selection of charcuterie, fried bread.	\$26.00

Le Insalate

ITEM	PRICE
Insalata Di Mele Pink lady apple salad, arugula, mixed greens, candied walnuts, bacon, champagne vinaigrette.	\$13.00
Insalata Di Lattughe Novelle Mixed baby lettuces, balsamic vinaigrette, shaved Parmesan cheese.	\$12.00
Insalata Di Cesare Romaine, caesar dressing, shaved Parmesan, garlic crostini.	\$13.00

Primi Piatti

ITEM	PRICE
Spaghetti Alla Chitarra Basil spaghetti alla chitarra, sicilian almond-tomato and basil pesto.	\$19.00
Spaghetti Spaghetti, spicy tomato, garlic, basil, Burrata.	\$19.00
Pappardelle Pappardelle, roasted pheasant, morel mushrooms.	\$24.00
Linguine Linguine, manila clams, garlic, white wine.	\$23.00
Orecchiette Orecchiette, chicken sausage, caperberries, peppers, garlic foam.	\$19.00
Tagliatelle Black squid ink tagliatelle, lobster, lobster bisque, chive.	\$31.00
Garganelli Garganelli, pork sausage, Parmesan, fennel seeds.	\$23.00
Farfalle Farfalle alla vodka, prosciutto, marinara, cream, Parmesan.	\$24.00
Risotto Ai Funghi Risotto, wild mushrooms, Parmesan.	\$19.00
Risotto Alla Pancetta Risotto, crispy pancetta, shaved zucchini, pecorino.	\$19.00
Spaghetti Bolognese	\$22.00
Caramelle Pasta with the Ricotta	\$24.00

Secondi Piatti - Pesci

ITEM	PRICE
Branzino Branzino, polenta, asparagus, clams, turnips, fennel, black garlic aioli.	\$36.00
Salmone Roasted salmon, mashed fava beans and yukon potato, basil sauce, lemon foam.	\$32.00

Secondi Piatti - Carni

ITEM	PRICE
Pollo Truffle Crusted chicken, wild mushrooms, green beans, truffle cream sauce.	\$32.00
Costolette Braised short ribs, saffron risotto alla milanese, gremolata.	\$32.00
Bistecca Pan roasted prime N.Y. Steak, pee wee potato, rapini, cipollini.	\$37.00

Antipasti

ITEM	PRICE
Salumi Con Gnocco Fritto House selection of charcuterie, fried bread.	\$18.00
IL Polpo Seared octopus, potato puree, sunchoke, scallion.	\$18.00
Barbabietole Arrosto E Caprino Roasted red and yellow beets, goat cheese, radish, olive oil.	\$14.00
Insalata Di Mele Pink lady apple salad, arugula, candied walnuts, bacon, champagne vinaigrette.	\$13.00
Insalata Di Lattughe Novelle Baby mixed lettuces, balsamic vinaigrette, shaved Parmesan cheese.	\$12.00

Le Insalate

ITEM	PRICE
La Caprese Imported buffalo Mozzarella, heirloom tomato, eggplant puree, prosciutto san daniele.	\$22.00
Insalata Di Cose Buone Chopped salad, turkey, bacon, Gorgonzola, eggs.	\$20.00
Insalata Di Gamberoni Baby kale, mixed lettuces, marinated shrimp, orange segments, fine herbs dressing.	\$22.00
Insalata Di Cesare Romaine lettuce, chicken, crispy Parmesan, focaccia croutons.	\$18.00
Insalata Nizzarda Seared tuna, haricot-vert, potato, cherry tomato, imported anchovies, 65 degrees cooked egg on brioche.	\$24.00

Pizze

ITEM	PRICE
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Margherita Organic tomato sauce, buffalo Mozzarella, basil.	\$15.00
Prosciutto Organic tomato sauce, Mozzarella, rocket, prosciutto di parma.	\$18.00
Melanzane Organic tomato sauce, eggplant puree, buffalo Mozzarella, Ricotta cheese, basil.	\$15.00

Le Paste

ITEM	PRICE
Farfalle Prosciutto E Vodka Bowtie pasta, prosciutto, alla vodka sauce.	\$14.00
Pappardelle Fagiano E Morelle Wide fettuccine, roasted pheasant, morel mushrooms.	\$14.00
Fazzoletto Handkerchief pasta, lump crab, arugula pesto, chile flakes, lemon zest.	\$14.00
Garganelli Con Salsicce Garganelli pasta, pork sausage, Parmesan, fennel pollen.	\$14.00
Orecchiette Orecchiette, chicken sausage, caperberries, peppers, garlic foam.	\$14.00
Linguine Alle Vongole Linguine, manila clams, garlic, white wine.	\$14.00
Risotto con Funghi Vialone nano risotto, seasonal mushrooms, Parmesan.	\$14.00
Spaghetti Bolognese	\$22.00
Caramelle Pasta with the Ricotta	\$24.00

Secondi Piatti

ITEM	PRICE
Capesante Puttanesca Pan roasted jumbo scallops, olives, capers, tomato.	\$26.00
Branzino Al Forno, Vongole E Finocchio Branzino, clams, asparagus, turnips, fennel, crispy polenta, black garlic aioli.	\$28.00
Salmone Roasted salmon, mashed fava beans and yukon potato, basil sauce, lemon foam.	\$26.00
Bianco Di Pollo Tartufato Truffle crust breast of jidori chicken, mushrooms, green beans, truffle cream sauce.	\$25.00
Bistecca Pan roasted prime N.Y. steak, pee wee potato, rapini, cipollini.	\$32.00