★ Rate your favorite items and earn points →

pricelisto

DRAGO Centro

Menu Prices — October 24, 2026

DRAGO Centro menu with prices in United States, updated October 2019: 51 items across 8 categories, prices from $12.00 to $37.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

DRAGO Centro Menu with Prices (United States)

DRAGO Centro menu with prices in United States, updated October 2019: 51 items across 8 categories, prices from $12.00 to $37.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/drago-centro

Menu categories: Antipasti · Le Insalate · Primi Piatti · Secondi Piatti - Pesci · Secondi Piatti - Carni · Pizze · Le Paste · Secondi Piatti

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**

ITEM	PRICE
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**

ITEM	PRICE
Insalata Nizzarda Seared tuna, haricot-vert, potato, cherry tomato, imported anchovies, 65 degrees cooked egg on brioche.	**$24.00**

Pizze

ITEM	PRICE
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**