

# DRAGO

2628 Wilshire Blvd. • Santa Monica, CA 90403

Phone: (310) 828-1585 • Fax: (310) 582-2294

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Menu Items And Prices Subject To Change Without Notice

## LUNCH

### Insalate e Antipasti

<b>Insalata di Cose Buone</b>	<b>\$13</b>
<i>Chopped Salad, Radicchio, Cucumber, Beans, Provolone, Balsamic Dressing choice of Chicken Breast or Shrimp</i>	
<b>Panzanella</b>	<b>\$13</b>
<i>Heirloom Tomato, Cucumbers, Onions, Olives, Bread, Balsamic Dressing</i>	
<b>Primavera</b>	<b>\$9</b>
<i>Mixed Greens, Eggplant, Bell Peppers, Goat Cheese, Balsamic Dressing</i>	
<b>Cesare</b>	<b>\$10</b>
<i>Cesar Salad with Baby Romaine Lettuce, Crostini</i>	
<b>Mista</b>	<b>\$7</b>
<i>Mixed Greens, Lemon Dressing</i>	
<b>Burrata</b>	<b>\$12</b>
<i>Creamy Mozzarella, Heirloom Tomato, Basil, Olive Oil, Crostini, Balsamic</i>	
<b>Pappa al Pomodoro</b>	<b>\$7</b>
<i>Thick Tomato and Bread Soup</i>	
<b>Minestra di Verdure</b>	<b>\$7</b>
<i>Market Vegetable Minestrone Soup</i>	

### Paste e Risotti

<b>Spaghetti ai Frutti di Mare</b>	<b>\$19</b>
<i>Seafood spaghetti, Light Tomato-Garlic Sauce</i>	
<b>Pappardelle al Sugo di Fagiano e Morelle</b>	<b>\$15</b>
<i>Pappardelle with Roasted Pheasant and Morells Mushrooms</i>	

<b>Tortelloni alla Salvia e Burro</b>	<b>\$14</b>
<i>Pumpkin filled tortelloni with sage, butter and cream sauce</i>	
<b>Cecaluccoli al Pesto</b>	<b>\$14</b>
<i>Hand rolled short pasta and traditional pesto sauce</i>	
<b>Fettuccine alla Bolognese</b>	<b>\$13</b>
<i>Fettuccine in a Meat Sauce</i>	
<b>Rigatoni Mezze Maniche, Salsicce e Funghi Porcini</b>	<b>\$14</b>
<i>Short Rigatoni, Sausage and Porcini Mushrooms</i>	
<b>Capelli D'Angelo Pomodoro e Basilico</b>	<b>\$13</b>
<i>Angel Hair Pasta, Fresh Tomato, Basil and Garlic</i>	
<b>Spaghetti con Sarde alla Siciliana</b>	<b>\$16</b>
<i>Sardines, Fennel, Raisins and Pinenuts</i>	
<b>Risotto con Asparagi</b>	<b>\$16</b>
<i>Asparagus, Bacon, Parmesan</i>	

### Pesci e Carne

<b>Pesce Spada con Caponata alla Siciliana</b>	<b>\$24</b>
<i>Lightly Breaded Sword Fish, Asparagus, Eggplant Caponata</i>	
<b>Branzino in Guazzetto</b>	<b>\$24</b>
<i>Fillet of Mediterranean Seabass in a White Wine Broth, Spinach and Thyme</i>	
<b>Petto di Pollo Farcito con Prosciutto e Formaggio</b>	<b>\$22</b>
<i>Pan Roasted Breast of Chicken, Fontina, Prosciutto and Mushrooms</i>	
<b>Scaloppine al Limone</b>	<b>\$22</b>
<i>Veal Scaloppine, Market Vegetables, Lemon Caper Pan Sauce</i>	

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## DINNER

### ANTIPASTI

<b>Fiori di Zucchine Fritte</b> <i>fried squash blossoms, fresh ricotta, arrabiata</i>	\$12
<b>Involto di Coniglio</b> <i>rabbit roulade, fava beans, carrots, oregano</i>	\$14
<b>Assortimento di Salumi con Gnocco Fritto</b> <i>prosciutto, salame, mortadella, speck, gnocco fritto</i>	\$15
<b>Zuppa di Farro e Fagioli Borlotti</b> <i>spelt and borlotti beans soup</i>	\$10
<b>Minestrone di Verdure</b> <i>market vegetable minestrone soup</i>	\$9

### INSALATA

<b>Carpaccio con Carciofi</b> <i>beef carpaccio, artichoke salad, arugula, parmesan, lemon vinaigrette</i>	\$14
<b>Insalata di Barbabietole e Burrata</b> <i>burrata, market beets, arugula, pistachio, fried shallot</i>	\$13
<b>Insalata Cesare</b> <i>baby romaine, anchovy dressing, parmesan, crostini</i>	\$10
<b>Primavera</b> <i>mixed lettuce, eggplant, bell pepper, goat cheese, balsamic dressing</i>	\$9
<b>Insalata ai Frutti di Mare</b> <i>warm seafood salad, teeny greens, citrus vinaigrette</i>	14

### PASTE

<b>Tortelloni</b> <i>filled with pumpkin, sage, butter, parmesan cheese</i>	\$16
<b>Spaghetti al Cartoccio (for two)</b> <i>seafood spaghetti, light tomato-garlic sauce</i>	\$38
<b>Pappardelle</b> <i>roasted pheasant, morel mushroom</i>	\$18
<b>Capelli d'Angelo Pomodoro e Basilico</b> <i>angel hair, fresh tomato, basil, garlic</i>	\$14
<b>Cecaluccoli al Sugo</b> <i>hand rolled rustic pasta, wild boar ragout, pecorino</i>	\$16
<b>Mezze Maniche All' Amatriciana</b> <i>small rigatoni, bacon, onion, tomato</i>	\$16

<b>Fettuccine al Sugo di Carne</b> <i>fettuccine, veal, beef &amp; pork ragu</i>	\$15
<b>Spaghetti Con Sarde Alla Siciliana</b> <i>spaghetti, sardine ragu, fennel, raisins</i>	\$17
<b>Spaghetti Con Bottarga di Tonno</b> <i>spaghetti, cured tuna, oil, garlic, lemon zest</i>	\$17

### RISIE

#### Risotto "Vialone Nano"

<b>Risotto con Asparagi</b> <i>asparagus, bacon, parmesan</i>	\$17
<b>Risotto Nero</b> <i>squid ink and seafood risotto</i>	\$17

### ENTRATE

<b>Le Cappelante</b> <i>pan seared diver scallops, english peas, pearl onion, gremolata, fried onions</i>	\$28
<b>Branzino Arrosto</b> <i>oven roasted mediterranean seabass, cauliflower, spinach</i>	\$27
<b>Storione Scottato</b> <i>pan seared sturgeon, broccoli puree, cauliflower florets, cavier cream</i>	\$28
<b>Petto di Pollo</b> <i>tomato parmesan crusted chicken breast, broccoli, peewee potato, prosciutto parmesan sauce</i>	\$25
<b>Costolette d'Agnello</b> <i>oven roasted lamb rack, sous-vide fennel, farro, orange demi</i>	\$28
<b>Lombatina di Vitello</b> <i>pan roasted veal chop, chanterelles, celery root</i>	\$34
<b>Brasato di Bufalo</b> <i>sous-vide beef short ribs, red beet polenta, beet greens, beet chips</i>	\$26
<b>Duo di Maiale</b> <i>roasted pork loin and braised belly, cabbage, parsnip, red wine sauce</i>	\$27
<b>La Bistecca Per Due</b> <i>usda prime bone in rib eye for two, potato bacon terrine, mushroom hollandaise, morel powder</i>	\$85

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## PRI FIX

### TUTTO ANATRA

six course dinner 59

wine pairings 29

*chef/owner: celestino drago*

*executive chef: evan gotanda*

#### **il fegato**

*foie gras torchon, pickled vegetables, toasted brioche, marsala reduction  
valter scarbolo, pinot grigio, friuli, 2009*

#### **l'uovo**

*63 degree duck egg, pomme paille, potato espuma, teeny greens  
castello della sala, bramito, chardonnay, umbria, 2009*

#### **gli agnolotti**

*duck mousse filled agnolotti, crispy duck skin, butter glaze  
lasseter family winery, syrah rose, sonoma valley, 2009*

#### **il risotto**

*duck confit risotto, amarone wine reduction  
miura, pinot noir, monterey county, 2008*

#### **il petto**

*seared duck breast, collard green and farro ragout, pearl onion and blood orange  
fuedo maccari, saia, nero d'avola, sicilia, 2007*

#### **gli involtini dolci**

*peanut butter foie gras roulade, cherry strawberry jam, cherry gelato  
maculan, dindarello, moscato, veneto, 2009*