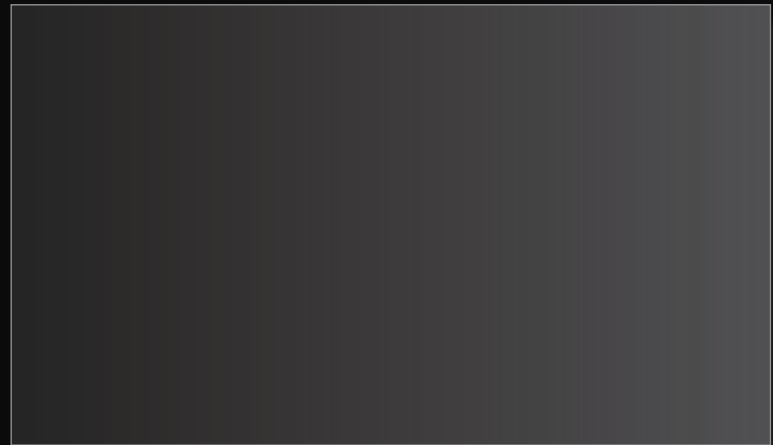


DRAGO

2628 Wilshire Blvd. • Santa Monica, CA 90403
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Menu Items And Prices Subject To Change Without Notice



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LUNCH

Insalate e Antipasti

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

Paste e Risotti

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

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

Pesci e Carne

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

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DINNER

ANTIPASTI

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

INSALATA

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

PASTE

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

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

RISIE

Risotto "Vialone Nano"

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

ENTRATE

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