

## appetizers

### ANTIPASTO CASERECCIO - 21.00

MIXED COLD CUT  
(PROSCIUTTO, SALAMI PICCANTE, MORTADELLA,  
SOPPRESSEDATA, MIXED OLIVES, SUNDRIED TOMATOS  
AND A CHUNK OF PARMESAN CHEESE)

### CALAMARI FRITTI - 16.95

FRIED CALAMARI WITH SPICY TOMATO SAUCE

### FIORI DI ZUCCA - 16.95

FRIED ZUCCHINI BLOSSOMS STUFFED WITH RICOTTA,  
MOZZARELLA & DICED TOMATOES  
SERVED WITH TOMATO SAUCE

### POLPETTE DI TACCHINO - 16.50

TURKEY MEATBALLS TOPPED WITH  
TOMATOES AND MOZZARELLA ON  
BED OF SPINACH & GARLIC

### BURRATA - 18.00

SOFT CREAMY MOZZARELLA WITH TOASTED  
BREAD, EXTRA VIRGIN OLIVE OIL, BASIL,  
TOMATO AND SEA SALT

### PARMIGIANA DI MELENZANE - 17.50

BREADED EGGPLANT WITH TOMATO SAUCE, BASIL  
AND PARMESAN CHEESE

### POLIPO GRIGLIATO - 19.50

GRILLED OCTOPUS SERVED  
WITH DICED POTATOES AND GREEN BEANS  
IN A PARSLEY AND GARLIC VINAIGRETTE

### VITELLO TONNATO - 21.00

THIN SLICED CHILLED, ROASTED VEAL WITH  
CREAMY TUNA SAUCE

### CARPACCIO DI MANZO - 19.95

BEEF CARPACCIO WITH BABY ARTICHOKE,  
ARUGULA SALAD, OLIVE OIL AND SHAVED PARMIGIANO

### CARPACCIO DI TONNO CON PANZANELLA - 22.00

THIN SLICED SEARED TUNA SERVED WITH A SALAD OF  
ORGANIC CHERRY TOMATOES, ONION, CUCUMBER,  
CIABATTA CROUTONS AND EXTRA VIRGIN OLIVE OIL

### BRESAOLA E CARCIOFI - 19.95

AIR CURED BEEF WITH BABY ARTICHOKE,  
ARUGULA, OLIVE OIL-LEMON DRESSING,  
AND SHAVED PARMIGIANO CHEESE

### CAPELANTE - 24.00

SAUTÉED DIVER SCALLOPS WITH FARRO,  
MUSHROOMS, AND FRESH BLACK TRUFFLES

### TORTINO DI FUNGHI - 16.50

MUSHROOM SOUFFLE WITH BLACK TRUFFLE  
FONDUE CHEESE SAUCE

### PEPATA DI COZZE - 16.50

SPRING SALT MUSSELS IN A BROTH OF WHITE WINE,  
HERB, GARLIC, RED CHILI PEPPERS AND FRESH LEMON

## pizza

### MARGHERITA - 17.95

FRESH MOZZARELLA, TOMATO, OREGANO AND  
FRESH BASIL

### TANINO DRAGO - 19.50

FRESH MOZZARELLA, TUNA, TROPEA ONIONS, TOMATO SAUCE  
AND JALAPEÑOS

### NAPOLETANA - 18.95

FRESH BUFFALO MOZZARELLA, TOMATO SAUCE,  
OREGANO AND BASIL

### BIANCA CON PROSCIUTTO E ARUGULA - 19.95

FRESH MOZZARELLA, ARUGULA AND SAN DANIELE PROSCIUTTO

### PIZZA AL TARTUFO - MP

CHEESE PIZZA TOPPED WITH FRESH BLACK TRUFFLE

### PIZZA GUATTRO FORMAGGI AND PANCETTA - 19.50

FOUR CHEESE PIZZA TOPPED WITH CRISPY BACON

### PIZZA BARESE - 18.50

THIN CRUST PIZZA WITH TOMATO, MOZZARELLA,  
GROUND ITALIAN SAUSAGE AND WILD BROCCOLI

GLUTEN FREE PIZZA AVAILABLE - \$ 5.00 EXTRA

## soups

**MINISTRONE - 9.50**  
ORGANIC VEGETABLE SOUP

**FARRO E FUNGHI - 12.75**  
SPELT AND MUSHROOM SOUP

**ZUPPA DI LENTICCHE - 9.50**  
GREEN LENTIL SOUP

## salads

SALADS CHOPPED, ADD \$3

### CHEF PAOLO - 15.75

ROMAINE LETTUCE, ARUGULA, FRESH FENNEL, TOMATO,  
CUCUMBER, BLACK OLIVES, CORNISHONS, ONIONS,  
RED VINEGAR, EXTRA VIRGIN OLIVE OIL

### "VIA ALLORO" - 11.50

WILD ARUGULA, OVEN-ROASTED  
TOMATOES & SHAVED PARMIGIANO WITH  
BALSAMIC DRESSING

### CESARE - 13.95

ROMAINE LETTUCE TOSSED WITH CLASSIC CAESAR DRESSING,  
GARLIC CROUTONS, AND  
SHAVED PARMIGIANO CHEESE

### TRICOLORE - 15.50

RADICCHIO, ARUGULA, ASPARAGUS, ENDIVE,  
SHAVED PARMIGIANO, ROASTED ALMONDS  
AND BALSAMIC VINAIGRETTE

### PANZANELLA DI FARRO - 17.50

TOMATO, CUCUMBER, SPELT (ANCIENT WHOLE GRAIN),  
TROPEA ONION SALAD WITH BASIL &  
EXTRA VIRGIN OLIVE OIL, TOPPED WITH MICRO BASIL

### TONNO E FAGIOLI - 18.95

CANNELLINI BEANS WITH CHUNK TUNA IN OLIVE OIL,  
ARUGULA, ORGANIC CHERRY TOMATOES,  
RED ONIONS, LEMON DRESSING

### INSALATA DEL SALUMIERE - 18.95

CHOPPED ICEBERG LETTUCE, TOMATO, SHARP PROVOLONE  
CHEESE, GARBANZO BEANS, SALAMI, MOZZARELLA,  
PEPERONCINI, BLACK OLIVES &  
SICILIAN OREGANO-RED WINE VINAIGRETTE

### COBB SALAD - 18.95

CHOPPED ROMAINE, CHICKEN BREAST, BACON,  
HARD-BOILED EGG, AVOCADO, GORGONZOLA CHEESE,  
TOMATO AND CLASSIC COBB SALAD DRESSING

### RISO CROCCANTE E TONNO - 18.95

SPICY TUNA TARTARE & CRISPY RISOTTO WITH  
BABY MIXED GREENS, JALAPEÑOS, CUCUMBER,  
SEAWEED AND YUZU BALSAMIC DRESSING

### INSALATA DI GAMBERI E CALAMARI - 19.75

SHRIMP AND CALAMARI SAUTÉED WITH GARLIC & RED ONIONS,  
TOSSED WITH CHOPPED ROMAINE LETTUCE, FRESH TOMATOES  
AND CANNELLINI BEANS, SERVED WITH  
OLIVE OIL AND LEMON



GLUTEN-FREE PASTA  
AVAILABLE.  
PLEASE ASK YOUR SERVER.  
ADDITIONAL CHARGES  
MAY APPLY

## risotto

PLEASE ALLOW 20 MINUTES

### RISOTTO AI FUNGHI - 24.00

PORCINI MUSHROOM AND MASCARPONE CHEESE RISOTTO

### RISOTTO AL NERO - 27.00

BLACK RISOTTO WITH SQUID INK, FRESH CALAMARI, SHRIMP AND BAY SCALLOPS

## pasta

### CAPELLINI ALLA CHECCA - 14.95

ANGEL HAIR PASTA WITH FRESH TOMATO, GARLIC AND BASIL

### GNOCCHI AL PESTO GENOVESE - 18.95

POTATO GNOCCHI IN A PESTO SAUCE

### PENNE ARRABBIATA - 17.00

PENNE WITH A LIGHT SPICY TOMATO-GARLIC

### RICCIARELLE CON VITELLO E PORCINI - 26.95

ARTISANAL LONG CORKSCREW PASTA WITH VEAL AND PORCINI MUSHROOM RAGÚ

### GARGANELLI VERDI CON SALSICCIA E BROCCOLI - 18.95

HOMEMADE SPINACH PASTA WITH ITALIAN SAUSAGE, BROCCOLI, PECORINO CHEESE AND TOASTED BREAD CRUMBS

### SPAGHETTI CACIO E PEPE - 18.50

SPAGHETTI WITH ROMANO CHEESE, BLACK PEPPER

### RAVIOLI RIPIENI DI GAMBERI - 24.00

RAVIOLI FILLED WITH ARTICHOKE IN A WHITE WINE SAUCE, ROCK SHRIMP AND BLACK TRUFFLE

### LASAGNA BOLOGNESE - 21.00

SPINACH PASTA LASAGNA, BEEF RAGÚ AND BESCAMEL SAUCE

### FETTUCCINE BOSCAIOLA - 21.50

HOMEMADE FETTUCCINI PASTA SERVED WITH MEAT SAUCE, MUSHROOMS, PEAS AND A TOUCH OF CREAM

### RAVIOLI DI BURRATA - 21.95

HOMEMADE SPINACH RAVIOLI, FILLED WITH BURRATA CHEESE, AND TOMATO SAUCE

### PACCHERI PAPA DRAGO - 18.50

ARTISANAL JUMBO RIGATONI WITH GARLIC, TOMATO, BASIL AND PARMIGIANO

### TORTELLONI DI MAIS - 23.50

HOMEMADE TORTELLONI FILLED WITH SWEET CORN, AND TRUFFLE FONDUE

### STOZZAPRETI ALLA VODKA - 19.95

TWISTED PASTA WITH PROSCIUTTO AND PINK VODKA SAUCE

### LINGUINE ALLE VONGOLE - 22.00

LINGUINE PASTA WITH CLAMS, GARLIC, CRUSHED RED PEPPER, PARSLEY

### TAGLIATELLE PORCINI - 24.00

PORCINI MUSHROOM TAGLIATELLE WITH SAUTEED GARLIC AND PARMIGIANO

### SPAGHETTI CON ARAGOSTA E

### FRUTTI DI MARE - 32.00

SPAGHETTI WITH A HALF LOBSTER, SCALLOPS, CALAMARI, MUSSELS AND CLAMS WITH A LIGHTLY SPICY GARLIC TOMATO SAUCE

### LINGUINE AL GRANCHIO - 39.50

LINGUINE PASTA WITH DUNGENESS CRAB MEAT, A LIGHTLY SPICY TOMATO SAUCE WITH SHALLOTS, WHITE WINE, BRANDY, AND ORGANIC CHERRY TOMATOES

### MELANZANE ALLA CHARLESTON - 19.95

OVEN BAKED WHOLE EGGPLANT TOPPED WITH RING SHAPED PASTA, MOZZARELLA, EGGPLANT RAGÚ AND RICOTTA SALATA CHEESE

GLUTEN-FREE PASTA AVAILABLE.  
PLEASE ASK YOUR SERVER.  
ADDITIONAL CHARGES MAY APPLY

## fish

### SALMONE ALL 'ISOLANA - 33.50

BROILED WILD NEW ZEALAND SALMON FILET WITH SAUTEED SPINACH, SUNDRIED TOMATO AND BLACK OLIVE VINAIGRETTE

### BRANZINO AL CARTOCCIO - 39.00

DEBONED AND BUTTERFLIED SEA BASS BAKED IN PARCHMENT ("EN PAPILOTTE") WITH ROASTED TOMATO, CAPERS, BLACK OLIVES AND SICILIAN OREGANO

### SOGLIOLA - 52.00

WHOLE DOVER SOLE, OVEN-BAKED WITH LEMON AND CAPER SAUCE DEBONED TABLESIDE

### LANGOSTINO - 49.95

FLAME-GRILLED LANGOUSTINES WITH OLIVE OIL AND LEMON

### TONNO ESOTICO - 34.00

SEARED AHI TUNA SERVED SLICED ON A BED OF GREEN BEANS AND TOPPED WITH A PAPAYA-BELL PEPPER SALSA

## meats

paired with the chef's choice of fresh seasonal vegetable, or salad

### PAILLARD DI POLLO - 24.95

GRILLED THIN-POUNDED CHICKEN BREAST SERVED WITH TOMATO, ARUGULA, ONION SALAD AND ROASTED POTATOES

### POLLO MILANESE - 26.95

PAN-FRIED, POUNDED BREADED CHICKEN BREAST SERVED WITH SEASONAL VEGETABLES AND CHECCA SAUCE

### POLLO RUSPANTE - 32.00

ROASTED HALF FREE-RANGE CHICKEN IN A WHOLE-GRAIN MUSTARD SAUCE SERVED WITH SHOESTRING POTATOES AND ARUGULA

### STINCO D' AGNELLO - 36.00

BRAISED LAMB SHANK SERVED ON A BED OF MASHED POTATOES AND MIXED VEGETABLES

### TAGLIATA DI BUE - 36.50

SLICED GRILLED BEEF TENDERLOIN WITH ROASTED POTATOES, ARUGULA, SHAVED PARMIGIANO, AND A WORCESTERSHIRE DRESSING

### BRACIOLE DI BUE - 34.00

BEEF BRACIOLE IN A TOMATO, VEGETABLE SAUCE, SERVED WITH SOFT POLENTA

### COSTOLETTA DI VITELLO PARMIGIANA - 48.00

16 OUNCE BREADED BONE-IN VEAL CHOP TOPPED WITH TOMATO SAUCE AND MELTED FRESH MOZZARELLA

### COSTATA DI MANZO - 46.00

GRILLED BONE-IN RIBEYE, SERVED ON BED OF CELERY ROOT PUREE, WITH VEGETABLES AND A SIDE OF PEPPERCORN SAUCE

### VITELLO ALLA GRIGLIA - 52.00

GRILLED RACK OF VEAL SERVED WITH BRAISED RADICCHIO, EXTRA VIRGIN OLIVE OIL AND SEA SALT



18% GRATUITY WILL BE ADDED  
TO PARTIES OF 6 OR MORE.  
\$3.50 PLATE SPLITTING CHARGE.  
WE RESERVE THE RIGHT  
TO REFUSE SERVICE TO ANYONE  
[WWW.GIACOMINODRAGO.COM](http://WWW.GIACOMINODRAGO.COM)