

Father's Day Tasting Menu

available on Saturday, June 16h & Sunday, June 17th

six course tasting menu 60

beer pairing 30

prosciutto, fresh ricotta cheese, crispy onions

ALLAGASH, WHITE, MAINE

white sea bass, cannellini beans, pancetta, pea tendrils

FRANZISKANER, HEFE WEISSE, GERMANY

truffle agnolotti, shaved summer truffles

VAL-DIEU, TRIPLE, BELGIUM

crispy pork belly, gnocchi, smoked tomato fonduta, chile foam

ANDERSON VALLEY, BOONT AMBER, CALIFORNIA

lamb osso buco, gorgonzola piccante, garlic polenta

NORTH COAST, OLD RASPUTIN, RUSSIAN IMPERIAL STOUT, CALIFORNIA

chocolate crème, peroni beer gelato, blackberry

LINDEMANS, FRAMBOISE LAMBIC, BELGIUM

chef: celestino drago

chef di cucina: ian gresik

direttore: matteo ferdinandi

DRAGO
CENTRO