

VIA ALLORO

RESTAURANT | PATIO | LOUNGE

301 N. CANON DR. BEVERLY HILLS, CA 90210 (T) 310.275.2900

RISOTTO

PLEASE ALLOW 20 MINUTES

RISOTTO AI FUNGHI - 22.00
PORCINI MUSHROOM AND MASCARPONE CHEESE RISOTTO

RISOTTO AL NERO - 23.00
BLACK RISOTTO WITH SQUID INK, FRESH CALAMARI, SHRIMP
AND BAY SCALLOPS

PASTA

CAPELLINI ALLA CHECCA - 13.95
ANGEL HAIR PASTA WITH FRESH TOMATO,
GARLIC AND BASIL

SPAGHETTI POMODORO - 15.50
SPAGHETTI WITH TOMATO SAUCE AND BASIL

PENNE ARRABBIATA - 15.95
PENNE PASTA WITH A LIGHT SPICY
TOMATO-GARLIC-PARSLEY SAUCE

RICCIARELLE CON VITELLO E PORCINI - 26.95
ARTISANAL LONG CORKSCREW PASTA WITH
VEAL AND PORCINI MUSHROOM RAGU

RIGATONI CON SALSICCIE DI TACCHINO - 17.50
RIGATONI PASTA WITH SLICED TURKEY SAUSAGE, PEAS,
PINK SAUCE AND PARMIGIANO

SPAGHETTI CACIO E PEPE - 16.95
SPAGHETTI WITH ROMANO CHEESE, BLACK PEPPER

PACCHERI PAPÀ DRAGO - 16.95
ARTISANAL JUMBO RIGATONI WITH
GARLIC, TOMATO, BASIL, AND PARMIGIANO

GNOCCHI BOLOGNESE - 19.95
HOMEMADE GREEN SPINACH-POTATO DUMPLINGS IN
A BOLOGNESE SAUCE WITH PARMIGIANO

FETTUCCINE BOSCAIOLA - 18.95
HOMEMADE FETTUCCINI PASTA SERVED WITH MEAT SAUCE,
MUSHROOMS, PEAS AND A TOUCH OF CREAM

MELANZANE ALLA CHARLESTON - 19.95
OVEN-BAKED WHOLE EGGPLANT TOPPED WITH
RING-SHAPED PASTA, MOZZARELLA, EGGPLANT
RAGOUT AND RICOTTA SALATA CHEESE

RAVIOLI DEL PLIN - 21.75
RAVIOLI FILLED WITH VEAL AND VEGETABLES TOSSED IN
SAGE BUTTER AND PARMIGIANO

RAVIOLI DI BURRATA - 19.95
HOMEMADE SPINACH RAVIOLI, FILLED WITH BURRATA,
SERVED WITH TOMATO SAUCE

STROZZAPRETI ALLA VODKA - 18.95
TWISTED PASTA WITH PROSCIUTTO
AND PINK SAUCE MADE WITH TOMATO, VODKA,
AND A TOUCH OF CREAM

TORTELLONI DI MAIS - 21.00
HOMEMADE TORTELLONI FILLED WITH SWEET CORN,
SERVED WITH TRUFFLE FONDUE

PAPPARDELLE AL RAGU D'ANATRA - 19.95
WIDE RIBBON PASTA IN A DUCK RAGU
WITH PARMIGIANO

LINGUINE ALLE VONGOLE - 19.95
LINGUINE PASTA WITH CLAMS, GARLIC,
CRUSHED RED PEPPERS, PARSLEY

TAGLIATELLE PORCINI - 21.50
PORCINI MUSHROOM TAGLIATELLE
WITH SAUTEED GARLIC AND PARMIGIANO

SPAGHETTI CON ARAGOSTA E FRUTTI DI MARE - 29.95
SPAGHETTI WITH A HALF LOBSTER,
SCALLOPS, CALAMARI, MUSSELS AND CLAMS
WITH A LIGHTLY SPICY GARLIC TOMATO SAUCE

LINGUINE AL GRANCHIO - 38.50
LINGUINE PASTA WITH DUNGENESS CRAB MEAT,
A LIGHTLY SPICY TOMATO SAUCE WITH SHALLOTS,
WHITE WINE, BRANDY, AND ORGANIC CHERRY TOMATOES

KAMUT, GLUTEN-FREE, QUINOA AND
SPELT PASTA ARE AVAILABLE.
PLEASE ASK YOUR SERVER.
ADDITIONAL CHARGES MAY APPLY

FISH

PAIRED WITH THE CHEF'S CHOICE
OF FRESH SEASONAL VEGETABLES

SALMONE ALL 'ISOLANA - 29.95
BROILED WILD NEW ZEALAND SALMON FILET
WITH SAUTÉED SPINACH, SUNDRIED TOMATO
AND BLACK OLIVE VINAIGRETTE

TONNO ESOTICO - 29.95
SEARED AHI TUNA SERVED SLICED ON A BED OF
GREEN BEANS AND TOPPED WITH
A PAPAYA-BELL PEPPER SALSA

BRANZINO AL CARTOCCIO - 37.00
DEBONED AND BUTTERFLIED SEA BASS BAKED
IN PARCHMENT ("EN PAPILOTTE") WITH ROASTED
TOMATO, CAPERS, BLACK OLIVES AND
SICILIAN OREGANO

SOGLIOLA - 46.00
WHOLE DOVER SOLE, OVEN-BAKED
WITH LEMON AND CAPER SAUCE
DEBONED TABLESIDE

LANGOSTINO - 49.95
FLAME-GRILLED LANGOUSTINES WITH OLIVE OIL AND LEMON

MEATS

PAIRED WITH THE CHEF'S CHOICE OF
FRESH SEASONAL VEGETABLE, OR SALAD

PAILLARD DI POLLO - 23.95
GRILLED THIN-POUNDED CHICKEN BREAST SERVED
WITH TOMATO, ARUGULA, ONION SALAD AND ROASTED POTATOES

POLLO MILANESE - 24.50
PAN-FRIED, POUNDED BREADED CHICKEN BREAST SERVED WITH
SEASONAL VEGETABLES AND CHECCA SAUCE

POLLO RUSPANTE - 28.95
ROASTED HALF FREE-RANGE CHICKEN IN
A WHOLE-GRAIN MUSTARD SAUCE
SERVED WITH SHOESTRING POTATOES AND ARUGULA

STINCO D' AGNELLO - 33.95
BRAISED LAMB SHANK SERVED ON
A BED OF MASHED POTATOES AND MIXED VEGETABLES

TAGLIATA DI BUE - 35.50
SLICED GRILLED BEEF TENDERLOIN
WITH ROASTED POTATOES, ARUGULA, SHAVED PARMIGIANO,
AND A WORCESTERSHIRE DRESSING

COSTATA DI MANZO - 41.00
GRILLED BONE-IN RIBEYE, SERVED ON BED OF
CELERY ROOT PUREE, WITH VEGETABLES AND
A SIDE OF PEPPERCORN SAUCE

AGNELLO SCOTTADITO - 35.50
LAMB CHOPS SERVED WITH MIXED VEGETABLE RATATOUILLE
AND WHITE BALSAMIC-MINT SAUCE

COSTOLETTA DI VITELLO PARMIGIANA - 46.00
16 OUNCE BREADED BONE-IN VEAL CHOP
TOPPED WITH TOMATO SAUCE AND
MELTED FRESH MOZZARELLA

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

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APPETIZERS

APRISTOMACO - 13.95
IMPORTED SPICY SALAMI, CHUNKY PARMIGIANO CHEESE,
TOASTED BREAD, AND BLACK OLIVES

CALAMARI FRITTI - 15.50
FRIED CALAMARI WITH SPICY TOMATO SAUCE

FIORI DI ZUCCA - 16.50
FRIED ZUCCHINI BLOSSOMS STUFFED WITH RICOTTA,
MOZZARELLA & DICED TOMATOES
SERVED WITH TOMATO SAUCE

POLPETTE DI TACCHINO - 15.95
TURKEY MEATBALLS TOPPED WITH
TOMATOES AND MOZZARELLA ON
BED OF SPINACH & GARLIC

BURRATA - 16.95
SOFT CREAMY MOZZARELLA WITH TOASTED
BREAD, EXTRAVIRGIN OLIVE OIL, BASIL,
TOMATO AND SEA SALT

MELANZANE JOE PESCI - 16.95
EGGPLANT CROQUETTE WITH FRESH TOMATO,
BASIL, GARLIC, AND OLIVE OIL
TOPPED WITH FRESH RICOTTA CHEESE

POLIPO GRIGLIATO - 16.95
GRILLED OCTOPUS SERVED
WITH DICED POTATOES AND GREEN BEANS
IN A PARSLEY AND GARLIC VINAIGRETTE

VITELLO TONNATO - 19.50
CHILLED VEAL IN A TUNA SAUCE
WITH SHAVED PARMESAN

CARPACCIO DI TONNO CON PANZANELLA - 18.50
THIN-SLICED SEARED TUNA SERVED WITH A
SALAD OF ORGANIC CHERRY TOMATOES, ONION,
CUCUMBER, CIBATTA CROUTONS, EXTRA VIRGIN OLIVE OIL

CARPACCIO DI MANZO - 18.50
RAW BEEF CARPACCIO, ARTICHOKES, ARUGULA SALAD,
OLIVE OIL AND SHAVED PARMIGIANO

PROSCIUTTO E MELONE - 18.95
PARMA PROSCIUTTO WITH CANTALOUPE MELON

BRESAOLA E CARCIOFI - 18.50
AIR CURED BEEF WITH BABY ARTICHOKE,
ARUGULA, OLIVE OIL-LEMON DRESSING,
AND SHAVED PARMIGIANO CHEESE

CAPELANTE - 21.50
SAUTÉED DIVER SCALLOPS WITH FARRO,
MUSHROOMS, AND FRESH BLACK TRUFFLES

PIZZA

MARGHERITA - 16.95
FRESH MOZZARELLA, TOMATO, OREGANO
AND FRESH BASIL

TANINO DRAGO - 18.50
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

QUATTRO STAGIONI - 19.95
MOZZARELLA, TOMATO SAUCE, BLACK OLIVES, COOKED HAM,
ARTICHOKES, AND MUSHROOMS

PIZZA AL TARTUFO NERO DI NORCIA - M.P.
CHEESE PIZZA TOPPED WITH FRESH BLACK TRUFFLE

GLUTEN FREE PIZZA AVAILABLE - \$ 5.00 EXTRA

SOUPS

MINISTRONE - 8.95
ORGANIC VEGETABLE SOUP

FARRO E FUNGHI - 11.00
SPELT AND MUSHROOM SOUP

PEPATA DI COZZE - 13.95
SAUTÉED MUSSELS IN A BROTH OF WHITE WINE, LEMON,
GARLIC,
CRUSHED PEPPERS AND PARSLEY

SALADS

SALADS CHOPPED, ADD \$3

"VIA ALLORO" - 9.95
WILD ARUGULA, OVEN-ROASTED
TOMATOES & SHAVED PARMIGIANO WITH
BALSAMIC DRESSING

CESARE - 11.95
ROMAINE LETTUCE TOSSED WITH CLASSIC CAESAR DRESSING,
GARLIC CROUTONS, AND
SHAVED PARMIGIANO CHEESE

TRICOLORE - 14.25
RADICCHIO, ARUGULA, ASPARAGUS, ENDIVE,
SHAVED PARMIGIANO, ROASTED ALMONDS
AND BALSAMIC VINAIGRETTE

BABY KALE SALAD - 16.50
BABY KALE WITH PEAR, WALNUTS, ROBIOLA CHEESE IN
HONEY BALSAMIC DRESSING

PANZANELLA DI FARRO - 15.50
TOMATO, CUCUMBER, SPELT (ANCIENT WHOLE GRAIN),
TROPEA ONION SALAD WITH BASIL &
EXTRA VIRGIN OLIVE OIL, TOPPED WITH MICRO BASIL

TONNO E FAGIOLI - 18.50
CANNELLINI BEANS WITH CHUNK TUNA IN OLIVE OIL,
ARUGULA, ORGANIC CHERRY TOMATOES,
RED ONIONS, LEMON DRESSING

SALUMIERE - 17.95
CHOPPED ICEBERG LETTUCE, TOMATO, SHARP PROVOLONE
CHEESE, GARBANZO BEANS, SALAMI, MOZZARELLA,
PEPERONCINI, BLACK OLIVES &
SICILIAN OREGANO-RED WINE VINAIGRETTE

BARBABIETOLE - 18.00
BEETS, ROMAINE, SHRIMP, PINE NUTS, GOAT CHEESE
TOSSED IN RED WINE VINAIGRETTE

COBB SALAD - 17.95
CHOPPED ROMAINE, CHICKEN BREAST, BACON,
HARD-BOILED EGG, AVOCADO, GORGONZOLA CHEESE,
TOMATO AND CLASSIC COBB SALAD DRESSING

RISO CROCCANTE E TONNO - 17.95
SPICY TUNA TARTARE & CRISPY RISOTTO WITH
BABY MIXED GREENS, JALAPEÑOS, CUCUMBER,
SEAWEED AND YUZU BALSAMIC DRESSING

GAMBERI E CALAMARI - 18.95
SHRIMP AND CALAMARI SAUTÉED WITH GARLIC & RED ONIONS,
TOSSED WITH CHOPPED ROMAINE LETTUCE, FRESH TOMATOES
AND CANNELLINI BEANS, SERVED WITH
OLIVE OIL AND LEMON

KAMUT, GLUTEN-FREE, QUINOA AND
SPELT PASTA ARE AVAILABLE.
PLEASE ASK YOUR SERVER.
ADDITIONAL CHARGES MAY APPLY