

— DRAGONARA CASINO —  
**BRASSERIE**

### ANTIPASTI

#### CARPACCIO DI CERNIA

Grouper Carpaccio, Burned Garlic Oil, Maldon Salt,  
Orange Gel, Water Cress.

€14.00

#### CARPACCIO DI MANZO

Pepper Crusted Beef Fillet Carpaccio With Seasonal Leaves,  
Yellow Cherry Tomatoes, Parsley & Parmigiano Crumble.

€14.00

#### PRAWN TEMPURA

King Prawns In Tempura Served With Yuzu  
Sauce And Seasonal Leaves.

€12.50

#### CAPRESE

Mozzarella Di Bufala From Campania Served  
With Tomatoes & Basil.

€10.00

#### CURED SALMON

Seasonal Leaves, Served With Lemon & Orange Dressing.

€13.00

#### VEGETARIANA

Fried Camembert Cheese Set On Grilled Vegetables,  
Caramelized Onions & Sour Honey Dressing.

€10.00

### SOUPS

#### MEDITERRANEAN FISH SOUP

Mediterranean Soup With Seasonal Fish And Shellfish  
Flavored With Tomato, Garlic & Fresh Herbs.

€10.00

#### SOUP OF THE DAY

€6.00

### PASTA

#### RAVIOLONI BURRATA & PESTO

Ravioli Stuffed With Burrata Cheese With Rucola Pesto  
& Cherry Tomato Sauce.

€10.00

#### BUSIATA CERNIA, FINOCCHIETTO E MANDORLE

Fresh Eggs Pasta, Grouper, Dill & Almonds.

€14.00

#### TAGLIATELLE BOLOGNESE

Beef Ragout With Seasonal Vegetables, Tomato Sauce.

€10.00

#### AL POLLO

Garganelli Pasta With Chicken Breast, Parma Ham,  
Pistachio & Parmesan Cheese With A Light Cream Sauce.

€13.50

#### CALAMARATA FRUTTI DI MARE, FINOCCHIO E CIPOLLINA

Pasta Rings Cooked With Fresh Seafood, Local Fennel,  
Garnished With Fresh Chives.

€14.00

### FROM THE GRILL

#### CHICKEN\*

400g Free Range Chicken Thigh Marinated In Chimichurri.

€18.00

#### BEEF RIB-EYE\*

300g Uruguayan Beef Rib-Eye.

€23.00

#### BEEF FILLET\*

300g Beef Fillet.

€29.00

\*SERVED WITH A SELECTION OF 2 SIDES

### SIDES

ROASTED VEGETABLES	€2.50
RUCOLA & PARMESAN SALAD	€2.50
ROAST POTATOES	€2.50
FRENCH FRIES	€2.50
MASHED POTATOES	€2.50

### SAUCES

PEPPER SAUCE	€2.00
MUSHROOM SAUCE	€2.00
RED WINE JUS	€2.00

### FISH

#### PAN-SEARED FRESH SALMON

On A Sweet Potato Puree Served With Lemon Grass  
& Coconut Sauce, Blue Potato Chips.

€22.00

#### FRESH MEAGRE

Served On Pea Sauce, Lemon, Brushed With  
Beetroot, Black Olive Crumble.

€22.00

#### CALAMARI BLACK & WHITE

Pan Seared Marinated Calamari,  
Served With Black Ink Sauce & Spinach.

€20.00

### DESSERTS

#### TIRAMISÚ

Biscuits Drowned In Coffee Topped With  
Mascarpone Cheese & Cocoa Powder.

€4.00

#### CAPPUCCINO CAKE

Chocolate Crumble Base With Creamy Coffee,  
Milk Mousse Topped With Cocoa Powder.

€5.00

#### MANGO CHEESECAKE

Cinnamon Biscuit Base, Sweet Creamy Cheese  
Topped With Mango Gel.

€5.00

#### CHOCOLATE & CARAMEL DUO

Chocolate Biscuit Base With Layers Of Cocoa, Chocolate  
Mousse Creamy Caramel & Finished With Chocolate Chips.

€5.00

#### CARAMEL DELIGHT

Caramel Biscuit Base, Caramel Heart Filling With  
Guérande Salt & Finished Decorated With Caramel Crumble.

€5.00

#### ICE CREAM & SORBET

€4.00