



Allegro

MODERN ITALIAN FARE

Group & Dining Menus

LITTLE ITALY
SAN DIEGO, CA





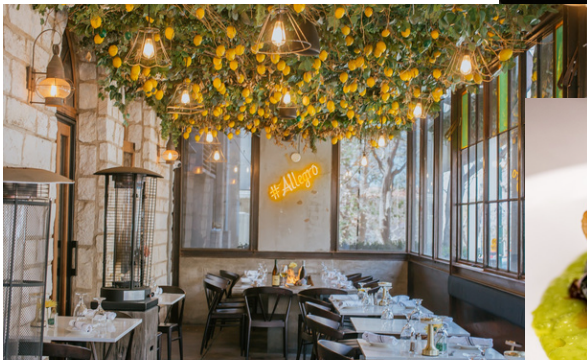
DETAILS MATTER IN EVERYTHING WE DO

Allegro

At Allegro, we are committed to making your event the one to remember. Our staff has extensive experience in coordinating large events and understand the needs of these groups. Every element of Allegro has been carefully curated with attention to every detail.

We are passionate about exceeding our clients' expectations. Our goal is exceptional service and genuine hospitality. Let Allegro make your next occasion truly remarkable.

Located in the heart of Little Italy, our restaurant boasts some of the cities' finest pasta, seafood, and steak dishes defined by our Sicilian roots. But we are so much more than just an Italian restaurant. We are a true social destination. Our guests are consistently impressed by the vibrant, energetic and inviting ambiance of Allegro.





Allegro

Group Dining Capacities

Room	Seated	Reception	Features
Lemon Garden	45	50	Private
The Amalfi	50	55	Semi Private
The Lounge	75	100	Semi Private

Full/Partial Buyouts Available

Banquet Menus

We have course selections and sample menus available for you. Allegro will personalize and print these menus for you at no cost. State taxes and 20% gratuity are automatically charged on banquets.

Beverages


All beverages are billed on consumption. If you require a beverage consumption control, we can quote your group with a bar package.

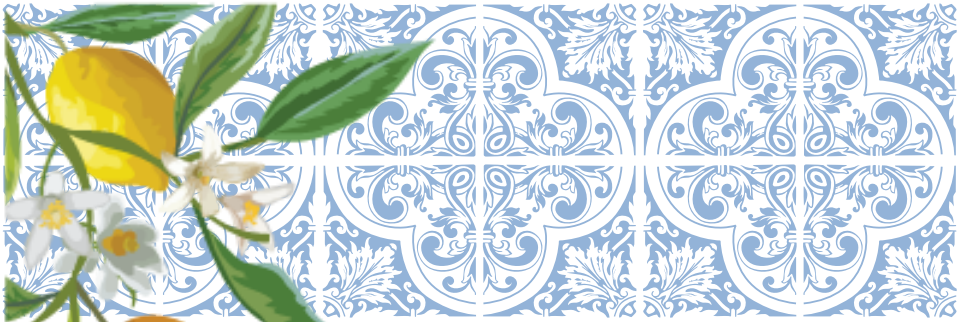
Minimum Spend Requirements

Allegro reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or a guaranteed minimum number of attendees. If on the evening of the event, the total dollar amount of the bill for food and beverage does not reach the specified requirement, the difference will be assessed as a room fee charge.

Billing/Payment

Allegro reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization form has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms. The following credit cards are accepted: Visa, MasterCard, Discover, Diners Club and American Express.





Allegro

Menu 1

\$55 per person

(excluding taxes and gratuity)

FIRST COURSE

family style:

CAESAR SALAD

CHARCUTERIE BOARD

SECOND COURSE

choice of:

GNOCCHI CACIO E PEPE

PAPPARDELLE BOLOGNESE

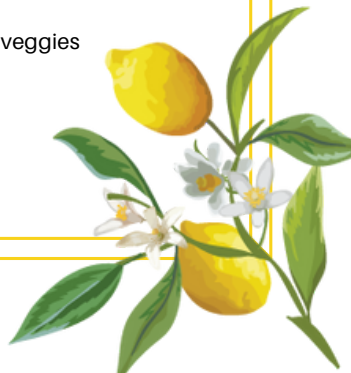
slowly braised beef and pork

CAPRI LEMON CHICKEN

lemon and caper sauce, seasonal veggies

THIRD COURSE

LIMONCELLO CAKE





Allegrò

Menu 2

\$65 per person

(excluding taxes and gratuity)

FIRST COURSE

choice of:

CAESAR SALAD
SOUP OF THE DAY

family style:

CALAMARI FRITTI

SECOND COURSE

choice of:

SALMONE AL VINO BIANCO

Fresh salmon , Chardonnay dijon mustard creamy
sauce, garlic spinach.

RIGATONI SICILIANI

Fresh homemade mezzi rigatoni, Italian sausage,
diced tomato, light tomato sauce, mozzarella cheese.

CAPRI LEMON CHICKEN

lemon and caper sauce, seasonal veggies

THIRD COURSE

choice of:

LIMONCELLO CAKE
TIRAMISU





Allegro

Menu 3

\$79 per person

(excluding taxes and gratuity)

FIRST COURSE

choice of:

SOUP OF THE DAY

PROSCIUTTO E BURRATA

CAESAR SALAD

SECOND COURSE

CHEF'S PARMESAN CHEESE WHEEL PASTA

THIRD COURSE

choice of:

FRESH CATCH OF THE DAY

FILETTO AL CHIANTI

Filet mignon , spinach potato pureé, wine reduction.

LOBSTER TORTELLINI

pink vodka sauce

FOURTH COURSE

choice of:

LIMONCELLO CAKE

TIRAMISU

CANNOLI SICILIANI





Allegrò

Menu 4

\$99 per person

(excluding taxes and gratuity)

FIRST COURSE

for each guest:

CAESAR SALAD

for the table:

AHI TUNA TARTARE BRUSCHETTA

PROSCIUTTO E BURRATA

CALAMARI FRITTI

SECOND COURSE

CHEF'S PARMESAN CHEESE WHEEL PASTA

THIRD COURSE

choice of:

WHITE SEABASS

lemon butter sauce

RIBEYE STEAK

roasted garlic, porcini mushroom, truffle butter, grilled asparagus

SURF & TURF

filet mignon in cabernet sauce & grilled jumbo shrimp

FOURTH COURSE

choice of:

LIMONCELLO CAKE

TIRAMISU

CANNOLI SICILIANI

