

Allegro

Restaurant Week



\$49 Per Person

FIRST COURSE

(Choice Of)

SHRIMP COCKTAIL

FRITTURA DI CALAMARI

Fried calamari, served with marinara sauce and aioli.

ARTICHOKE ALLA ROMANA

grilled and served in a lemon butter sauce with fresh herbs

ALLEGRO SALAD

butter lettuce, blue cheese, pears, walnuts whole grain mustard vinaigrette

PESTO BURRATA

heirloom tomato, imported burrata cheese baby arugula, pesto, balsamic vinegar EVOO.

SECOND COURSE

(Choice Of)

FETTUCCINE PESTO E GAMBERI

shrimp, garlic, pesto sauce

SPAGHETTI CARBONARA

Crispy guanciale, egg yolk, creamy parmigiano

FILETTO AL CHIANTI

Filet mignon , over spinach potato pureé, red wine reduction

SALMONE AL VINO BIANCO

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

POLLO FIORENTINO

Organic chicken breast , spinach, prosciutto, cherry tomatoes sauce

SAN DIEGO

**Restaurant
Week**

SEPT 22 - 29

Presented by California Restaurant Association

Dessert Course

LIMONCELLO

CHOCOLATE MOUSSE

