

# Allegro

WELCOME TO MODERN FINE ITALIAN

## ANTIPASTI

### SMOKED SALMON CARPACCIO

Thinly sliced smoked salmon with arugula, capers, and EVOO. 19

### BEEF TARTARE

coturnix quail egg, stone ground capers, shallots truffle, ciabatta crostini, citrus segment. 22

### FRITTURA DI CALAMARI

Fried & served with marinara sauce and aioli. 20

## SALAD & SOUP.

### BUFALA CAMPANA

heirloom tomato, imported bufalo mozzarella cheese, baby arugula, truffle balsamic vinegar EVOO. 26

### CAESAR SALAD

romaine lettuce, shaved parmesan cheese, croutons 14

### ALLEGRO SALAD

butter lettuce, blue cheese, pears, walnuts whole grain mustard vinaigrette. 17

### SOUP OF THE DAY MP

### ARTICHOKE ALLA ROMANA

grilled and served in a lemon butter sauce with fresh herbs. 18

### SHRIMP COCKTAIL

Cocktail sauce, horseradish. 20

### CHARCUTERIE BOARD

Chef's selection of cured meat and cheese (serves 2 people) 30

### GRILLED OCTOPUS

potatoes, roasted bell pepper and onions scallion, chimichurri sauce. 22

### FRESH OYSTERS

Half dozen 22  
dozen 39

## SIGNATURE DISHES

### SEAFOOD TOWER

Maine Lobster, jumbo shrimp, oysters, crudo of the day. For two \$80 | for more \$130

### SCALLOPS & SHRIMP

Over lobster mashed potatoes, blood orange citrus emulsion 44

### PAPPARDELLE TARTUFO

creamy porcini mushrooms and truffle sauce. 35

### BONE MARROW

roasted bone marrow served with crostini bread 29

### AUSTRALIAN WAGYU A9

10 oz grilled asparagus and mashed potato MP

## SIDES

TRUFFLE FRIES 14

BURNT CARROTS 15

GRILL ASPARAGUS 15

CHAMPAGNE RISOTTO 19

GARLIC KNOTS 14

## ENTREES

### ELK CHOP

porto wine reduction, fresh Italian herbs risotto. 53

### CHICKEN

organic chicken breast, spinach, prosciutto, cherry tomatoes sauce. 32

### FILETTO

filet mignon, over spinach potato puré, red wine reduction. 50

### RIBEYE STEAK

Perfect grilled prime ribeye, grilled asparagus, porcini creamy sauce. 55

### SALMON

fresh salmon, Chardonnay creamy sauce, garlic spinach. 34

### CHILEAN SEABASS

Ratatouille mashed potatoes, pomegranate sauce. 54

## PASTA

All pasta made fresh in-house | Gluten-Free +\$3

### SHORT RIB PAPPARDELLE

slowly cooked ragu 29

### FETTUCCINE PESTO E GAMBERI

shrimp, garlic, pesto sauce. 30

### HALF RIGATONI CARBONARA

Crispy guanciale, egg yolk, creamy parmigiano. 28

### GNOCCHI CACIO E PEPE

ricotta cheese stuffed gnocchi peppers creamy. 27

### RAVIOLI ALLA ARAGOSTA

roasted cherry tomato vodka sauce. 32

### LINGUINE VONGOLE

Manila clams, garlic, lemon zest, lemon butter sauce. 34

## CHEESE WHEEL

Based on the availability, house made pasta chef selection daily different MP

18% gratuity charged for parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. 3.95% surcharge will be added to all the guest checks to cover increasing costs & support recent min wage & benefits for our dedicated team.



# Allegro

MODERN FINE ITALIAN CUISINE

