

Allegro

WELCOME TO MODERN FINE ITALIAN



APPETIZERS

CRAB CAKE 20.95

Maryland crab cakes, fresh lump crab meat, lemon mustard honey aioli.

SHRIMP COCKTAIL 22.95

* **BEEF TARTARE 21.95**
filet mignon tartar, stone ground capers, shallots truffle. served with crositni.

FRITTURA DI CALAMARI 19.95

Fried calamari, served with marinara sauce and aioli.

POLPETTE SICILIANE. 15.95

Homemade Sicilian meatballs, tomato sauce,

* FRESH OYSTERS

Half dozen 22.95 |
Dozen 39.95

FIORI DI ZUCCHINA 18.95

tempura style Zucchini blossoms, stuffed with garlic, ricotta, figs jam sauce.

GRILLED OCTOPUS 23.95

potatoes, roasted bel pepper an onions scallion, chimichurri sauce.

CHARCUTERIE BOARD 28.95

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

ARTICHOKE ALLA ROMANA 16.95

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

AHI TUNA TARTARE 24.95

ponzu, soy sauce, lemon zest, avocado, jalapeno infused oil. served with crostini.

POLLO ALLA FIORENTINA 31.95

Organic chicken breast, spinach, prosciutto, cherry tomatoes sauce.

FILETTO AL CHIANTI 49.95

Filet mignon, over spinach potato puree, red wine reduction.

SALADS

PESTO BURRATA 15.95

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

CAESAR SALAD 13.95

romaine lettuce, shaved parmesan cheese, croutons.

ALLEGRO SALAD 16.95

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

PROSCIUTTO E MELONE 17.95

Cantaloupe melon, wrapped in Parma prosciutto.

PARMESAN WHEEL

CHEF'S SPECIAL PASTA
TOSSED INTO THE PARMIGIANO WHEEL

MP

ENTREES

SALMONE AL VINO BIANCO 32.95

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

CHILEAN SEA BASS 55.95

fresh ginger, spinach, soy broth,

STUFFED WHOLE LOBSTER. MP

Live Maine lobster, stuffed with crab meat, bread crumbs over mashed potato, seasonal veggies, clarified butter.

PASTA

| Gluten-Free +\$3 / add chicken +\$5 / shrimp +\$9 / burrata +\$4 / meatballs +\$8

SPAGHETTI ALLA CARBONARA 24.95

Crispy guanciale, egg yolk, creamy parmesan and pecorino cheese, black pepper.

GNOCCHI CACIO E PEPE 27.95

Ricotta filled gnocchi with creamy black pepper sauce.

RIGATONI SICILIANI 25.95

Italian sausage, diced tomato, light tomato sauce, mozzarella cheese.

PAPARDELLE BOLOGNESE 28.95

slowly cooked ragu

LINGUINE VONGOLE 26.95

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

LOBSTER RAVIOLI 35.95

Roasted cherry tomato vodka sauce.

TORTELLACCI DI CARNE 28.95

Homemade large tortello stuffed with shredded ossobuco in marsala creamy sauce.

FUSILLI ZUCCHINE E ZAFFERANO 24.95

Corkscrew pasta, roasted zucchini, stracciatella, zucchini blossoms, in a saffron sauce.

CHEF'S SIGNATURE

SEAFOOD TOWER

Small 69.95

(6 Oysters, 4 shrimp, half Maine lobster, Tuna Tartare

Large 120.95

(12 Oysters, 8 Shrimp, Whole Maine Lobster, Tuna Tartare

SCALLOPS & SHRIMP 47.95

Over lobster mashed potatoes, blood orange citrus emulsion.

BONE-IN RIBYE STEAK 65.95

20 oz Bone-in Ribeye steak, Sicilian style served with grilled asparagus, porcini creamy sauce.

ALLEGRO LASAGNA 35.95

Lump crab meat bisque sauce, stracciatella cheese, breadcrumb, lemon zest.

SIDES

GRILL ASPARAGUS 13

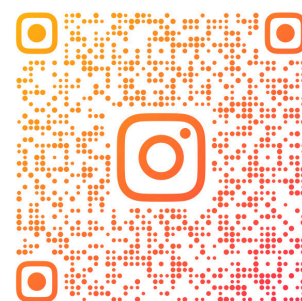
TRUFFLE FRIES 11

GARLIC KNOTS 14

SAUTEED BABY SPINACH 13

CRISPY BRUSSEL SPROUTS 14

bacon, balsamic glaze.



@ALLEGRO_SD

Vegetarian Gluten Free Signature

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.