

Allegro

happy new year!

THREE-COURSE MENU \$79 PER PERSON

STARTERS

choose one

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| LEMON BURRATA 22 heirloom tomato, imported burrata cheese lemon reduction, lemon zest EVOO. | SIGNATURE CAESAR 16 little gems, house-made Caesar dressing, Parmesan tuille croutons. |
| RUCOLETTA 18 arugula, cannellini beans, roasted beets, goat cheese lemon honey dressing. | SHRIMP COCKTAIL 28 |
| FRITTURA MISTA 25 Fried calamari, shrimp, octopus, mahi mahi, lemon mustard aioli. (FOR 2 PEOPLE). | GRILLED ARTICHOKEs 21 local mint, caper, citrus white wine sauce. |
| 6 FRESH OYSTERS 25 | AHI TUNA TARTARE 28 ponzu, soy sauce, lemon zest, avocado, jalapeno infused oil. |

MAIN COURSE

choose one

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| LOBSTER RAVIOLI 39 homemade lobster ravioli, cream tomato vodka sauce. | FILETTO AL CABERNET 55 8oz beef filet over spinach potato puree, cabernet reduction. |
| FETTUCCHINE PESTO E GAMBERI 30 Shrimp, pesto creamy sauce. | SALMON AL VINO BIANCO 38 Fresh salmon, Chardonnay dijon mustard creamy limoncello sauce, garlic spinach. |
| RAVIOLI OSSOBUCO 42 Homemade large tortello stuffed with shredded ossobuco in marsala creamy sauce truffles. | CHILEAN SEA BASS 55 Seared Over roasted beets mashed potatoes in a pomegranate red wine reduction. |
| GNOCCHI CACIO E PEPE 30 homemade potato dumpling, stuffed with ricotta cheese, pecorino, cream sauce, black pepper. | |

CHEF'S FAVORITES

LOBSTER FETTUCCHINE +\$25

Half live maine lobster with baby shrimp, scallops in pink vodka sauce.

SURF & TURF +35

Half Maine lobster & 8oz filet Mignon in a cabernet sauce.

DESSERTS

choose one

LIMONCELLO CAKE 14

TIRAMISU 14

CHOCOLATE MOUSSE 14