



Allegro

Buon Natale!

Three-Course prix-fix Menu \$69 per person OR choose a la Carte

FIRST COURSE

choose one

| | |
|--|----|
| 6 FRESH OYSTERS | 25 |
| CHARCUTERIE BOARD | 38 |
| Serves 2: chef's selection, imported cured meats / cheeses | |
| RUCOLETTA | 18 |
| arugula, cannellini beans, roasted beets, goat cheese lemon honey dressing | |
| SIGNATURE CAESAR | 15 |
| little gems, house-made Caesar dressing, Parmesan tuille croutons | |
| WAGYU BEEF TARTARE | 28 |
| coturnix quail egg / tone ground capers, shallots / truffle / ciabatta crostini / citrus segment | |
| LEMON BURRATA | 22 |
| heirloom tomato, imported burrata cheese lemon reduction, lemon zest EVOO | |
| GRILLED ARTICHOKE | 21 |
| local mint, caper, citrus white wine sauce | |
| FRITTURA MISTA | 23 |
| fried calamari, shrimp, octopus, mahi mahi, lemon mustard aioli | |
| POLPETTE SICILIANE | 19 |
| meat balls served with tomato sauce | |

SECOND COURSE

choose one

| | |
|--|-------|
| LOBSTER RAVIOLI | 38 |
| cream tomato vodka sauce | |
| PACCHERI PESTO E GAMBERI | 36 |
| Shrimp, pesto creamy sauce | |
| PAPPARDELLE BOLOGNESE | 34 |
| braised beef and pork | |
| GNOCCHI CACIO E PEPE | 30 |
| homemade potato dumpling, stuffed with ricotta cheese, pecorino, cream sauce, black pepper | |
| FILETTO AL CABERNET | 55 |
| 8oz beef filet over spinach potato puree, cabernet reduction | |
| SALMON AL VINO BIANCO | 38 |
| Fresh salmon, Chardonnay dijon mustard creamy sauce, garlic spinach | |
| CHILEAN SEABASS | 49.95 |
| spinach, ginger and chef's ponzu sauce | |

THIRD COURSE

choose one

| | |
|------------------|----|
| LIMONCELLO CAKE | 14 |
| TIRAMISU | 14 |
| CHOCOLATE MOUSSE | 14 |



CHEF'S FAVORITES

LOBSTER FETTUCCHINE +25

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

VEAL OSSOBUCO +\$35

Slowly braised veal shank served with over saffron risotto.

18% Gratuity will be added for party of 6 or more. 3.95% surcharge will be added to all the guest checks to cover increasing costs & support recent min wage & benefits for our dedicated team