

Allegro



HAPPY 2025!

THREE-COURSE MENU \$79 PER PERSON OR A LA CARTE

STARTERS

choose one

LEMON BURRATA

heirloom tomato, imported burrata cheese
lemon reduction, lemon zest EVOO. 22

RUCOLETTA

arugula, cannellini beans, roasted beets,
goat cheese lemon honey dressing. 18

FRITTURA MISTA

Fried calamari, shrimp, octopus, mahi mahi,
lemon mustard aioli. (FOR 2 PEOPLE). 25

6 FRESH OYSTERS 25

SIGNATURE CAESAR

little gems, house-made Caesar dressing,
Parmesan tuille croutons. 16

SHRIMP COCKTAIL 28

GRILLED ARTICHOKE

local mint, caper, citrus white wine sauce. 21

AHI TUNA TARTARE

ponzu, soy sauce, lemon zest, avocado,
jalapeno infused oil. 28



MAIN COURSE

choose one

LOBSTER RAVIOLI

homemade lobster ravioli, cream tomato
vodka sauce. 39

FETTUCCINE PESTO E GAMBERI

Shrimp, pesto creamy sauce. 30

RAVIOLI OSSOBUCO

Homemade large tortello stuffed with shredded
ossobuco in marsala creamy sauce truffles. 42

GNOCCHI CACIO E PEPE

homemade potato dumpling, stuffed with ricotta
cheese, pecorino, cream sauce, black pepper. 30

FILETTO AL CABERNET

8oz beef filet over spinach potato puree,
cabernet reduction. 55

SALMON AL VINO BIANCO

Fresh salmon, Chardonnay dijon mustard
creamy limoncello sauce, garlic spinach. 38

CHILEAN SEA BASS

Seared Over roasted beets mashed potatoes
ina pomegranate red wine reduction. 55



CHEF'S FAVORITES

A LA CARTE ONLY:



OSETRA CAVIAR MP

LOBSTER FETTUCCINE MP

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

SURF & TURF MP

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

DESSERTS

choose one

LIMONCELLO CAKE 14

TIRAMISU 14

CHOCOLATE MOUSSE 14