

Allegro

I LOVE YOU A BUNCH!

3-COURSE PRIX-FIX MENU

ONE

CHOOSE ONE:

CALAMARI FRITTI

fried calamari, spicy marinara sauce, lemon spicy aioli

PROSCIUTTO E BURRATA

Organic heirloom tomato, fresh burrata, prosciutto, touch of basil

BIG EYE TUNA TARTARE

Served with ciabatta crostini

CAESAR SALAD

little gems, house-made caesar dressing, parmesan tuille croutons

RUCOLETTA

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

GRILLED ARTICHOKEs

local mint, caper, citrus white wine sauce

TWO

CHOOSE ONE:

GNOCCHI CACIO E PEPE

Homemade gnocchi filled with ricotta, cacio cheese and black pepper, truffle infusion

RAVIOLI INNAMORATI

heart shape ricotta and spinach ravioli with butter and sage sauce.

PAPPARDELLE AL TARTUFO

homemade pasta, porcini creamy truffle & Parmigiano sauce.

FILETTO AL CABERNET

8oz filet mignon over spinach mashed potato with cabernet reduction sauce.

CHICKEN FIORENTINA

Organic chicken breast topped with spinach, prosciutto, mozzarella, white wine sauce.

SALMONE VENEZIANO

Salmon, spinach, mashed potato creamy whole grain mustard chardonnay sauce

THREE

CHOOSE ONE:

RASPBERRY CHOCOLATE MOUSSE

Heart shape chocolate mousse

LIMONCELLO CAKE

Sponge cake layered with limoncello cream.

\$69 per person
(plus tax and gratuity)

15% 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

AMORE MIO...

3-COURSE PRIX-FIX MENU

ONE

CHOOSE ONE:

INSALATA INVERNALE

Babykale, toasted pecans, red onion, goat cheese, pomegranate, Dijon dressing.

CALAMARI FRITTI

fried calamari, spicy marinara sauce, lemon spicy aioli

SHRIMP COCKTAIL

house-made cocktail sauce and mustard aioli

CAESAR SALAD

little gems, house-made caesar dressing, parmesan tuille croutons

BEEF TARTARE

coturnix quail egg, stone ground capers, shallots, truffle, ciabatta crostini, citrus segmen

LEMON BURRATA

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

TWO

CHOOSE ONE:

GNOCCHI CACIO E PEPE

Homemade gnocchi filled with ricotta, cacio cheese and black pepper, truffle infusion

LOBSTER RAVIOLI

light tomato, vodka, touch of cream sauce

RAVIOLI INNAMORATI

heart shape ricotta and spinach ravioli with butter and sage sauce.

LOBSTER FETTUCCINE +\$5

fresh fettuccine, baby scallops, baby shrimp half Maine lobster, pink vodka sauce.

SURF & TURF +\$15

8oz beef tenderloin over mashed potato topped with cabernet wine reduction & two jumbo shrimp. Sub shrimp for half Maine Lobster

SWORDFISH PALERMITANA

bread crumbs with seasonal veggies, cheery tomato, caperswhite wine sauce.

SCALLOPS & SHRIMP

Over lobster mashed potato and blood orange emulsion

THREE

FOR THE TABLE:

RASPBERRY CHOCOLATE MOUSSE

Heart shape chocolate mousse.

Includes two glasses of Prosecco

\$95 per person

(plus tax and gratuity)

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