Allegro

MODERN FINE ITALIAN CUISINE

SHAREABLES

ARANCINI SICILIANI
Sicilian rice balls, stuffed with mozzarella cheese, green peas, ground beef over light tomato sauce. 16

MINESTRONE SOUP
Traditional Italian vegetable soup. 16

FRITTURA MISTA
Fried calamari, shrimp, lemon mustard aioli, and marinara sauce. 23

POLPETTE SICILIANE
Homemade Sicilian meatballs, tomato sauce, parmigiano. 18

GARLIC KNOTS
Served with tomato sauce. 16

SHRIMP COCKTAIL
served with cocktail sauce. 22

LEMON BURRATA
Heirloom tomato, imported burrata, lemon zest extra virgin olive oil. 19
Add Parma Prosciutto +4

LAMB LOLLIPOPS
Lightly breaded, chimi churri sauce. 26

CHARCUTERIE BOARD
Selection of Imported Italian cured meat and cheeses. 35 (serves two)

*FRESH OYSTERS
Horse radish, tabasco, mignonette
Half dozen 22 | One dozen 40

ANTIPASTO VEGETARIANO
Grilled eggplant, zucchini, artichokes, sun dried tomatoes, pesto oil. 20
add fresh Burrata +$6

ARTICHOKE ALLA ROMANA
Grilled and served in a lemon sauce with fresh herbs. 18

BRUSSEL SPROUTS
Roasted, balsamic glaze. 18

*BEEF TARTARE
Stone ground capers, olive tapenade, shallots, truffle, ciabatta crostini. 24

BRUSCHETTA AL POMODORO
Chopped tomato, garlic, basil, Parmesan rain. 16

GRILLED OCTOPUS
Roasted potatoes, bell pepper an onions scallion, chimichurri sauce. 25

*SEAFOOD TOWER
6 Oysters, 4 shrimp, half Maine lobster, Tuna tartare, **serves two**. 75

*AHI TUNA TARTARE
Ponzu, soy sauce, lemon zest, avocado, jalapeno infused oil. served with crostini. 24

ALLEGRO SALAD
butter lettuce, blue cheese, pears, walnuts whole grain mustard vinaigrette. 16

CAESAR SALAD
Romaine lettuce, shaved parmesan cheese, croutons. 14

RUCOLETTA SALAD
Arugula, carrots julienne, roasted beets, goat cheese, dry cranberries, lemon honey dressing. 15

TRUFFLE FRIES
Truffle oil, Parmesan cheese. 12

Pasta

Gluten-Free penne +$3 |. add chicken +$6 | shrimp +$9 | . burrata +$7 | meatballs +$8

LOBSTER RAVIOLI
Roasted cherry tomato vodka sauce. 36

SPAGHETTI CARBONARA
Crispy guanciale, egg yolk, pecorino cream sauce. 27

PAPARDELLE BOLOGNESE
Slowly cooked beef and pork ragú. 28

CONCHIGLIE SHORT RIB
Fresh homemade shell shape pasta with baraised shredded short rib, in a red tomato sauce. 29

GNOCCHI CACIO E PEPE
Ricotta filled gnocchi with creamy black pepper sauce. 28

TORTELLINI EMILIANI
Cheese tortellini, Italian ham, green peas, creamy Pamigiano sauce. 28

LINGUINE VONGOLE AMALFI
Manila clams, garlic , lemon zest white wine sauce . 33

RADIATORI CONTADINA
Organic tomato sauce, smoked provolone cheese, fresh basil, crunchy bread crumbs. 22

ZITI PESTO E GAMBERI
Homemade Ziti pasta with shrimp, creamy pesto sauce, parmesan cheese. 32

RIGATONI MARE E MONTI
homemade rigatoni, baby scallops, shrimp, wild mushrooms, brandy creamy sauce. 32

ALLEGRO LASAGNA
crab meat, lobsters bisque sauce, stracciatella cheese, lemon zest. 39

CHEESE WHEEL
CHEF'S SPECIAL OF THE DAY



BOOK YOUR NEXT PARTY WITH US!
Scan to learn more and request availability

Entrees

POLLO FIORENTINO
Organic chicken breast, eggwash, prosciutto, mozzarella, cherry tomato white wine sauce, served with mashed potato. 37

FILETTO AL CHIANTI
Filet mignon , over spinach potato pureé, red wine reduction. 49

BONE-IN RIBYE STEAK
20 oz Bone-in Ribye steak, served with truffle fries, porcini creamy sauce. 67

LAMB CHOPS
served with roasted potatoes in a fig jam reduction sauce. 58

BLACK COD
Pan seared over ginger, spinach, in a soy broth, 45

SCALLOPS & SHRIMP
Over lobster mashed potatoes, blood orange citrus emulsion. 48

SALMONE VINO BIANCO
Fresh salmon, chardonnay dijon mustard sauce, garlic spinach mashed potatoes. 38

Vegeterian Vegan Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk gf of foodborne illness especially if you have certain medical conditions.
A 20%d gratuity charged for parties of 6 or more. Surcharge 3.95%