

Allegro

Restaurant Week



(Choice Of)

BIG EYE TUNA TARTARE

Served with ciabatta crostini

FRIED CALAMARI

fried calamari, spicy marinara sauce lemon spicy aioli

GRILLED ARTICHOKE

PROSCIUTTO E BURRATA

Organic heirloom tomato, fresh burrata, prosciutto
toss basil pesto

CAESAR SALAD

Little gems, house-made Caesar dressing, croutons

Second Course

(Choice Of)

SHORT RIB PAPPARDELLE

Oxtail Short rib ragu, touch vodka sauce

GNOCCHI CACIO E PEPE

Homemade gnocchi filled with ricotta cheese
in a caio creamy sauce and black pepper

FETTUCCHINE PESTO E GAMBERI

Basil pesto cream sauce and baby shrimp

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

FILETTO AL CABERNET +\$5

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

SAN DIEGO
**Restaurant
Week**  2023 
MAR 26 - APR 2

Dessert Course

LIMONCELLO

CANNOLI

