



Allegro

MENU 1

First Course

FAMILY STYLE:

SIGNATURE CAESAR SALAD

CALAMARI FRITTI

SICILIAN GRILLED ARTICHOKE

local mint, caper, citrus white wine sauce.

Second Course

CHOICE OF:

GNOCCHI CACIO E PEPE

Gnocchi filled with ricotta cheese, parmesan creamy sauce black pepper.

SALMONE VENEZIANO

Scottish salmon seared, over spinach mashed potato,
creamy whole grain mustard chardonnay sauce

CHICKEN FIORENTINA

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

Third Course

CANNOLI SICILIANI

MENU 2

First Course

FAMILY STYLE:

**SIGNATURE CAESAR
&
CHARCUTERIE BOARD**

Second Course

CHOICE OF:

LOCAL SEABASS

Roasted sea bass in scampi sauce seasonal veggies and mashed potato

CHICKEN FIORENTINA

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

PAPPARDELLE BOLOGNESE

Homemade pappardelle, braised beef ragu and parmesan cheese.

Third Course

CHOICE OF:

LIMONCELLO CAKE

OR

TIRAMISU

MENU 3

First Course

CHOICE OF:

AHI TUNA TARTARE

Chef's signature tuna tartare, served with ciabatta crostini.

CALAMARI FRITTI

HEIRLOOM TOMATO BURRATA

Organic heirloom tomato, fresh burrata, basil pesto.

Second Course

CHEF'S SPECIAL PASTA TOSSED IN THE PARMESAN WHEEL

Third Course

CHOICE OF:

FILET MIGNON

with mashed potato, spinach in Cabernet reduction sauce.

LOCAL SEA BASS

Roasted sea bass in scampi sauce seasonal veggies and mashed potato

or

TORTELLINI PANNA PROSCIUTTO

beef tortellini with creamy parmesan sauce, green peas and Italian ham.

Fourth Course

CHOICE OF

LIMONCELLO CAKE

TIRAMISU

CANNOLI SICILIANI

MENU 4

First Course

FOR EVERY GUEST:

CAESAR SALAD

Second Course

AHI TUNA TARTARE CROSTINI

CHARCUTERIE BOARD

CALAMARI FRITTI

Third Course

CHEF'S SPECIAL PASTA TOSSED IN THE PARMESAN WHEEL

Fourth Course

CHOICE OF:

LOCAL SEABASS

served over mashed potatoes, lime, coconut milk sauce.

RIBEYE STEAK

Porcini mushroom sauce, seasonal veggies

LOBSTER RAVIOLI

Fifth Course

CHEF'S SELECTION OF DESSERTS