

Allegro

HAPPY NEW YEAR!

THREE-COURSE MENU \$75 PER PERSON OR A LA CARTE MENU

STARTERS

choose one

PROSCIUTTO E BURRATA

fresh burrata / parma prosciutto, / fig jam. 22

INSALATA ALLEGRO

butter lettuce, roasted walnuts, pears, crumbled blue cheese, whole grain mustard vinaigrette. 18

CALAMARI FRITTI

fried calamari, spicy marinara, lemon spicy aioli. 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

TORTELLINI DI ARAGOSTA

homemade lobster ravioli, cream tomato vodka sauce. 39

FETTUCCHINE 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 LIMONCELLO

Scottish salmon seared, seasonal roasted vegetables chardonnay limoncello sauce. 38

CHILEAN SEA BASS

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

CHEF'S FAVORITES

only a la carte

LOBSTER FETTUCCHINE 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 sauce.

DESSERTS

choose one

LIMONCELLO CAKE 14

TIRAMISU 14

CHOCOLATE MOUSSE 14