

Allegro

WELCOME TO MODERN FINE ITALIAN

ANTIPASTI

PORTOBELLO ORIGANATO

Jumbo portobello mushrooms, parmigiano, Italian herbs, Gorgonzola, bread crumbs garlic, white wine sauce 21

BEEF TARTARE

coturnix quail egg, stone ground capers, shallots truffle, ciabatta crostini, citrus segment. 23

FRITTURA DI CALAMARI

Fried & served with marinara sauce and aioli. 19

POLPETTE SICILIANE

Homemade Sicilian meatballs, tomato sauce, 17

SHRIMP COCKTAIL 22

GRILLED OCTOPUS

potatoes, roasted bel pepper an onions scallion, chimichurri sauce. 22

FRESH OYSTERS

Half dozen 22 | dozen 39

CHARCUTERIE BOARD

Chef's selection of cured meat and cheese (serves 2 people) 28

ARTICHOKE ALLA ROMANA

grilled and served in a lemon butter sauce with fresh herbs. 18

AHI TUNA BRUSCHETTA

ponzu, soy sauce, lemon zest, avocado, jalapeno infused oil. 24

SIGNATURE DISHES

SEAFOOD TOWER

Maine Lobster, jumbo shrimp, oysters, crudo of the day. Small \$70 | Large \$120

SCALLOPS & SHRIMP

Over lobster mashed potatoes, blood orange citrus emulsion. 46

BONE-IN RIBYE STEAK

20oz Bone-in Ribye steak, Sicilian style served with grilled asparagus, porcini creamy sauce. 65

OSSOBUCO DI AGNELLO

braised lamb shanks in a hearty wine- and vegetable-based sauce ,over saffron risotto. 44

SALADS

PROSCIUTTO E BURRATA

heirloom tomato, imported burrata cheese ,and Parma Prosciutto, baby arugula, balsamic vinegar EVOO. 19

CAESAR SALAD

romaine lettuce, shaved parmesan cheese, croutons. 14

ALLEGRO SALAD

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

PARMESAN WHEEL

PAPPARDELLE TARTUFO

creamy porcini mushrooms and truffle sauce. MP (serves two)



BOOK YOUR NEXT PARTY WITH US!
Scan to learn more about our private dining options and to request availability

PASTA

All pasta made fresh in-house | Gluten-Free +\$3

LOBSTER RAVIOLINI

Roasted cherry tomato vodka sauce. 34

RAVIOLI DI OSSOBUCO

Homemade large tortello stuffed with shredded ossobuco in marsala creamy sauce. 28

SPAGHETTI CARBONARA

Crispy guanciale, egg yolk, creamy parmigiano. 23

FETTUCCINE PESTO E GAMBERI

shrimp, garlic , pesto sauce. 27

PAPARDELLE BOLOGNESE

slowly cooked ragu 26

GNOCCHI CACIO E PEPE

Ricotta filled gnocchi with creamy black pepper sauce. 26

MEZZI PACCHERI ALLA SICILIANI

Fresh homemade half paccheri , Italian sausage, diced tomato, light tomato sauce, mozzarella cheese. 26

PICI AMATRICIANA

Thick spaghetti, Italian bacon, onions, light spicy tomato sauce. 23

LINGUINE VONGOLE

Manila clams, garlic, lemon zest, lemon butter sauce. 26

ENTREES

POLLO ALLA FIORENTINA

Organic chicken breast , spinach, prosciutto, cherry tomatoes sauce. 31

FILETTO AL CHIANTI

Filet mignon , over spinach potato pureé, red wine reduction. 52

SALMONE AL VINO BIANCO

Fresh salmon , Chardonnay dijon mustard creamy sauce, garlic spinach. 32

SEA BASS AL LIMONE

Seasonal veggies, lemon butter sauce. 39

SIDES

TRUFFLE FRIES II

SAUTEED BABY SPINACH 13

GRILL ASPARAGUS 13

GARLIC KNOTS 13

18%d 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 o all the guest checks to cover increasing costs & support recent min wage & benefits for our dedicated team.



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MODERN FINE ITALIAN CUISINE

