

Allegro

WELCOME TO MODERN FINE ITALIAN

ANTIPASTI

CRAB CAKE

Maryland crab cakes, fresh lump crab meat, lemon mustard honey aioli. 20.95

SHRIMP COCKTAIL

22.95

* BEEF TARTARE

filet mignon tartar, stone ground capers, shallots truffle. served with crositni. 21.95

FRITTURA DI CALAMARI

Fried calamari, served with marinara sauce and aioli. 19.95

POLPETTE SICILIANE

Homemade Sicilian meatballs, tomato sauce. 15.95

* FRESH OYSTERS

Half dozen 20.95 | dozen 35.95

GRILLED OCTOPUS

potatoes, roasted bel pepper an onions scallion, chimichurri sauce. 22.95

CHARCUTERIE BOARD

Chef's selection of cured meat and cheese (serves 2 people) 28.95

ARTICHOKE ALLA ROMANA

grilled and served in a lemon butter sauce with fresh herbs. 16.95

AHI TUNA TARTARE

* ponzu, soy sauce, lemon zest, avocado, jalapeno infused oil. served with crostini. 24.95

SIGNATURE DISHES

SEAFOOD TOWER

Small 69.95

(6 Oysters, 4 shrimp, half Maine lobster, Tuna Tartar)

Large 120.95

(12 Oysters, 8 Shrimp, Whole Maine Lobster, Tuna Tartar)

SCALLOPS & SHRIMP

Over lobster mashed potatoes, blood orange citrus emulsion. 47.95

BONE-IN RIBYE STEAK

20oz Bone-in Ribye steak, Sicilian style served with grilled asparagus, porcini creamy sauce. 65.95

ALLEGRO LASAGNA

Lump crab meat, lobsters bisque sauce, stracciatella cheese, lemon zest. 38.95

SALADS

PESTO BURRATA

heirloom tomato, imported burrata cheese baby arugula, pesto, balsamic vinegar EVOO. 15.95

CAESAR SALAD

romaine lettuce, shaved parmesan cheese, croutons. 13.95

ALLEGRO SALAD

butter lettuce, blue cheese, pears, walnuts whole grain mustard vinaigrette. 16.95

PROSCIUTTO E MELONE

Cantaloupe melon, Parma prosciutto wraps, Italian style. 17.95



PARMESAN WHEEL

CHEF SPECIAL MP

(serves two)



BOOK YOUR NEXT PARTY WITH US!

Scan to learn more about our private dining options and to request availability

PASTA

| Gluten-Free +\$3 / add chicken +\$5 / shrimp +\$9 / burrata +\$4 / meatballs +\$8

LOBSTER RAVIOLI

Roasted cherry tomato vodka sauce. 35.95

TORTELLACCI DI CARNE

Homemade large tortello stuffed with shredded short ribs in marsala creamy sauce. 28.95

SPAGHETTI CARBONARA

Crispy guanciale, egg yolk, creamy parmigiano. 24.95

FETTUCCINE PESTO E GAMBERI

shrimp, garlic, pesto sauce. 29.95

PAPARDELLE BOLOGNESE

slowly cooked ragù 28.95

GNOCCHI CACIO E PEPE

Ricotta filled gnocchi with creamy black pepper sauce. 27.95

RIGATONI SICILIANI

Italian sausage, diced tomato, light tomato sauce, mozzarella cheese. 25.95

FUSILLI ZUCCHINE E ZAFFERANO

Corkscrew pasta, roasted zucchini, stracciatella, zucchini blossoms, in a saffron sauce. 22.95

LINGUINE VONGOLE

Manila clams, garlic, lemon zest, lemon butter sauce. 26.95

ENTREES

POLLO ALLA FIORENTINA

Organic chicken breast, spinach, prosciutto, cherry tomatoes sauce. 31.95

FILETTO AL CHIANTI

Filet mignon, over spinach potato puree, red wine reduction. 49.95

SALMONE AL VINO BIANCO

Fresh salmon, Chardonnay dijon mustard creamy limoncello sauce, garlic spinach. 32.95

CHILEAN SEA BASS

fresh ginger, spinach, soy broth. 48.95

STUFFED WHOLE LOBSTER

Live Maine lobster, stuffed with crab meat, bread crumbs over mashed potato, seasonal veggies, clarified butter. MP

SIDES

TRUFFLE FRIES II

SAUTEED BABY SPINACH 13

CRISPY BRUSSEL SPROUTS 14

bacon, balsamic glaze.

GRILL ASPARAGUS 13

GARLIC KNOTS 14

18% 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.





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MODERN FINE ITALIAN CUISINE

