

# ALLEGRO DATE NIGHT

\$69 Per Couple

## Antipasti

Choose one to share:

### PORK BELLY WITH CRISPY POLENTA

Port wine reduction sauce

### SUPPLÌ ALLA ROMANA

Arborio rice, tomatoes sauce e mozzarella

### BOSCO MARE SALAD

Arugula, steamed calamari, shrimp, octopus. In in evoo lime vinaigrette

### CRISPY BURRATA

Burrata in carrozza style, breadcrumbs tomato sauce.



## Main Course

Choose one:

### FETTUCCHINE CREAMY PARMESAN SAUCE

Add fresh Black Truffle +\$19

### TORTELLINI EMILIANI

Italian ham, peas, alfredo creamy sauce.

### ALLEGRO LASAGNA

lump crab meat, lobsters bisque sauce, stracciatella cheese, lemon zest.

### POLLO MARSALA

Mushroom Marsala Sauce

### FILETTO AL CHIANTI +\$15

filet mignon, over spinach potato pureé, red wine reduction.

### CAPONE LIVORNESE

Mahi Mahi chopped tomato, black olives, capers Onions, light tomato sauce.



## Desserts

Choice of:

### CANNOLI SICILIANI

### TIRAMISU

Bottle of House Red or White \$40

House Champagne \$35

Allegro