

Allegro

THE STARTERS

Charcuterie board 23

Serves 2: chef's selection, imported cured meats and cheeses with accompaniments

Signature Shrimp Cocktail 22

house-made cocktail sauce and mustard aioli

Stuffed Eggplant Roll 17

stuffed with ricotta, burrata, and spinach in a light tomato sauce, topped with melted mozzarella

Prosciutto & Burrata 19

imported burrata wrapped with parma prosciutto, served with fig jam

Garlic bread knots 12

served with a light spicy tomato sauce

Oysters (6) on the half shell 16

baked oysters, served with house made cocktail sauce, cucumber mignonette

Tuna Tartare 19

avocado, tobiko caviar, ponzu citrus, sesame chili oil

Signature Crabcake 19

lumb snow crab, whole grain mustard aioli

Burrata Caprese Style 18

heirloom tomatoes, basil vinaigrette, arugula, balsamic drizzle

Roasted Bone Marrow 19

fig jam, tostitini

Calamari Fritti 19

fried calamari, spicy marinara, lemon spicy aioli

Spanish Octopus 21

fingerling potatoes, roasted scallion, chimichurri

Grilled Artichokes 17

local mint, caper, citrus white wine sauce

Carpaccio 22

prime beef carpaccio, arugula, E.V.O.O, lemon, Parmesan tuille black truffles

Baked Oysters 22

garlic horseradish butter served with roasted bone marrow and toasted bread

SALADS

Insalata Misticanze 11

organic mixed greens, cherry tomatoes balsamic vinaigrette

Signature Caesar 12

little gems, house-made Caesar dressing, Parmesan tuille croutons

Insalata Allegro 14

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

Insalata Toscana 13

baby organic Arugula, portobello mushrooms, pomegranate seeds, shaved Parmesan cheese, lemon vinaigrette

PASTA

Pappardelle Duck Ragu' 24

large fettucini pasta with braised duck ragu

Bucatini Carbonara 26

onions, pancetta, smokey cream parmesan, egg yolk, topped with braised pork belly

Fig Ravioli 22

homemade, stuffed with sheep ricotta, figs, pesto creamy sauce

Fettuccine Mare e Monti 29

baby scallops, baby shrimp, porcini mushroom, rosé cream sauce

Ravioli all'Aragosta 32

homemade lobster ravioli, cream tomato vodka sauce

Gnocchi Cacio e Pepe 24

homemade potato dumpling, stuffed with ricotta cheese, pecorino, cream sauce, black pepper

Tortellacci Siciliana 24

house-made pasta dumpling filled with ricotta, Sicilian veal-beef ragu, peas, mushrooms topped with basil ricotta

Orecchiette Baresi 21

roasted garlic, Italian sausage, sun dried tomato, rapini, toasted pistachio crumbs

Parpadelle Norma 24

allegro version, heirloom cherry tomato sauce, topped with stuffed eggplant roll

Gluten Free Penne available + \$3

ENTREE

Venison Chop 45

porcini crusted, seared, fig jam, roasted garlic mashed potato.

Chilean Sea Bass 38

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

Salmon Limoncello 29

Scottish salmon seared, seasonal roasted vegetables chardonnay limoncello sauce

Capri Style Chicken 26

organic Jidori chicken, garlic white wine, lemon, rosemary, au jus, fingerling potatoes, broccolini.

Tuna 36

Black peppercorn crusted, shallots, Pinot Noir reduction topped with pomegranate seeds, tobiko caviar

Seared Scallops 39

Over lobster mashed potatoes, blood orange citrus emulsions

Filetto Di Manzo 42

8oz beef filet over spinach potato puree, cabernet reduction

RibEye 48

16oz boneless, pistachio bread-crumb crust, fresh herbs, black truffle bordelaise sauce
Served with truffle rosemary fries

TABLE SIDE

upon availability

Parmigiano wheel MP

chef's selection of pasta tossed in cheese wheel
minimum for two

SIDES

Sautéed wild mushroom 12

With roasted shishito peppers

Lobster mashed potato 24

Mashed Potato 9

organic mashed potatoes

Creamy Spinach 10

Brûlé style

Brussels Sprouts 14

pomegranate seeds, balsamic glaze

Rosemary - Parmesan fries 11

home-made ketchup, creamy mustard truffle

18% Gratuity will be automatically apply to the final check for all party of 6 or more.



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