

# Allegro

## STARTERS

### SIGNATURE SHRIMP COCKTAIL

house-made cocktail sauce, capers, baby cilantro. 22

### LOBSTER SALAD

Chef's signature lobster salad 28

### GARLIC BREAD KNOTS

served with a light spicy tomato sauce. 12

### \*CHEF'S OYSTERS EXTRAVAGANZA

6 half shell oysters with salmon caviar ponzu sauce. 23

### SPANISH OCTOPUS

fingerling potatoes, roasted scallion, chimichurri. 22

### \*WAGYU BEEF TARTARE

coturnix quail egg, stone ground capers, shallots, truffle, ciabatta crostini, citrus segment. 25

### CHARCUTERIE BOARD

Serves 2: chef's selection, imported cured meats and cheeses with accompaniments. 28

### GRILLED ARTICHOKE

local mint, caper, citrus white wine sauce. 18

### CALAMARI FRITTI

fried calamari, spicy marinara, lemon spicy aioli. 19

## SALADS

### SIGNATURE CAESAR

little gems, house-made Caesar dressing, Parmesan tuille croutons. 13

### GOLDEN BEETS BURRATA

Roasted gold beets, fresh burrata, basil pesto. 16

### INSALATA ALLEGRO

butter lettuce, roasted walnuts, pears, crumbled blue cheese, whole grain mustard vinaigrette. 14

### STRAWBERRY SALAD

Arugula, goat cheese, fresh strawberry, balsamic reduction. 15

## PASTA

Gluten Free Penne available + \$3

### PAPPARDELLE AL RAGU E PORCINI

ribbon pasta with braised meat ragu and porcini mushrooms. 27

### BUCATINI CARBONARA

onions, pancetta, smokey cream parmesan, egg yolk, topped with roasted pork belly. 27

### FETTUCCINE ALLO SCOGLIO

green mussels, shrimp, spicy marinara sauce. 32

### TORTELLINI PROCIUTTO E PANNA

ham, sweet green peas, mushrooms, parmesan creamy sauce. 27

### RAVIOLI ALL'ARAGOSTA

homemade lobster ravioli, cream tomato vodka sauce. 34

### BLACK INK TORTELLACCI

homemade large tortelli stuffed with ricotta, thyme, smoked salmon, in a creamy lemon zest sauce. 34

### GNOCCHI CACIO E PEPE

homemade gnocchi filled with ricotta cheese in a cacio creamy sauce and black pepper. 28

## ENTREE

### SALMON LIMONCELLO

Scottish salmon seared, seasonal roasted vegetables chardonnay limoncello sauce. 32

### BRANZINO MEDITERRANEO

Mediterranean seabass with lemon emulsion, capers, cherry tomatoes 44

### SEARED SCALLOPS

Over lobster mashed potatoes, blood orange citrus emulsions. 39

### FILETTO AL CABERNET

8oz beef filet over spinach potato puree, cabernet reduction. 48

### ORGANIC CHICKEN CACCIATORA

organic Jidori chicken, artichoke, onions, mushrooms, black olives in a sweet and sour sauce 28

### RIBEYE STEAK ALLA SICILIANA

16oz bonless, pistachio breadcrumbs crusted, fresh herbs, black truffle bordelaise sauce, with parmesan fries. 50

## CHEF'S FAVORITE

### AUSTRALIAN WAGYU STEAK A9 GRADE

10oz Greg Norman Farm Wagyu served with lyonnaise potatoes and two Chef's sauces

## TABLE SIDE

available Sunday - Thursday

### PARMESAN WHEEL MP

chef's special pasta tossed in cheese wheel

## EXTRAS

### SAUTÉED WILD MUSHROOM 12

### LOBSTER MASHED POTATO 24

### MASHED POTATO 9

organic mashed potatoes

### BRUSSELS SPROUTS 14

balsamic glaze

### TRUFFLE PARMESAN FRIES 13

creamy mustard truffle

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

\* Consuming raw may increase your risk of foodborne illness