

# ALLEGRO

## DINNER

### APPETIZERS

- BRUSCHETTA** • Italian Sausage & Pepper Stew, Tomato & Mozzarella, Artichokes With Fennel and Shaved Pecorino . . .15
- BAKED CLAMS CASINO\*** • Top Neck Clams, Pancetta, Bell Peppers, Herb Bread Crumbs. . .18
- BEEF CARPACCIO\*** • Fava Beans, Walnuts, Shaved Pecorino, Summer Truffle Vinaigrette . . .22
- CALAMARI & SHRIMP** • Fried Calamari, Zucchini, Eggplant, Spicy Tomato Sauce. . .18
- VEGETABLE CAPONATINA\*** • Shrimp, Eggplant, Zucchini, Asparagus, Bell Pepper, Pine Nuts. . .21
- PROSCIUTTO PLATTER** • Prosciutto di Parma, Salami Picante, and La Quercia Prosciutto. . .29
- MOZZARELLA PLATTER** • Selection of Burrata, Mozzarella di Bufala, and Ricotta di Bufala. . .29
- ADD ROASTED PEPPERS, MIXED OLIVES, PECORINO, FIGS, OR MELON. . .6/EA**

### SALAD

- FAVA BEAN AND YELLOW BEETS\*** • Snap Peas, Cherry Tomatoes, Pear Compote, Walnuts, Gorgonzola, Mustard Vinaigrette . . .15
- ARUGULA** • Fennel, Orange, Shaved Parmesan, Lemon Vinaigrette. . .13
- CAESAR SALAD\*** • Creamy Garlic Dressing, Parmesan, Ciabatta Croutons. . .12
- RADICCHIO AND ENDIVE** • Avocado, Arugula, Grilled Scallion, Pecorino, Pancetta, Balsamic Vinaigrette . . .14
- BIBB LETTUCE** • Figs, Cantaloupe, Watermelon, Orange, Tomato, Roasted Cashew & Basil Dressing . . .15

### WOOD-FIRED PIZZA

- MARGHERITA** • Mozzarella, Tomato Sauce, Basil. . .18
- PEPPERONI** • Spicy Pepperoni, Mozzarella, Tomato Sauce. . .19
- BIANCA** • Mozzarella, Prosciutto, Arugula, Shaved Parmesan. . .21
- FOCACCIA** • Mozzarella, Crème Fraîche, Smoked Salmon, Chives, Red Onion. . .21
- MEATBALL** • Housemade Meatballs, Tomato Sauce, Mozzarella. . .21
- SAUSAGE & PEPPER** • Mozzarella, Roasted Peppers, Caramelized Onion, and Italian Sausage Stew. . .21
- BOSCO** • Roasted Mushroom Purée, Ricotta Cheese, White Truffle Oil. . .22

### SOUP

- BEAN AND GRAIN** • Cannellini Beans, Chickpeas, Kidney Beans, Lentils, Farro . . .13
- CHILLED SAN MARZANO TOMATO** • Cucumber, Bell Pepper, Roasted Corn . . .13

### PASTA

- RISOTTO PESCATORA\*** • Shrimp, Scallops, Calamari, Mussels, Clams . . .37
- PACCHERI\*** • ½ Maine Lobster, Eggplant, Basil Pesto, Garlic, Pine Nuts . . .49
- HALF MOON RAVIOLI\*** • Prosciutto, Ricotta, and Corn Filling, Pancetta, Veal Jus and Corn Cream Sauce . . .28
- SPAGHETTI WITH MEATBALLS\*** • Housemade Meatballs, Tomato Sauce, Parmesan . . .28
- BAKED LASAGNA NAPOLETANA\*** • Sunday Meat Ragu Sauce, Meatballs, Smoked Mozzarella, Pine Nuts . . .28
- BAKED SPINACH GNOCCHI** • Fresh Tomato, Smoked Provola Mozzarella, Basil . . .27
- SAFFRON CAVATELLI** • Vegetable Caponatina, Cheese Fonduta, Pine Nuts . . .27
- LINGUINI WITH CLAMS\*** • Roasted Manila Clams, Garlic White Wine Sauce . . .28

**Executive Chef—Enzo Febbraro**

\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.  
Menu items and prices are subject to change

**VEGAN**

**GRILLED VEGETABLE PIZZA** • Soy Cheese, Eggplant, Zucchini, Bell Pepper, Tomato Sauce . . .20

**WHOLE WHEAT PASTA WITH GARDEIN™ BOLOGNESE** • Vegan Sausage, Carrots, Onion, Celery, San Marzano Tomatoes . . .23

**GARDEIN™ CHICK'N PARMIGIANO** • Vegan Mozzarella, Silky Tomato Sauce, Linguini Pasta . . .31

**MAIN COURSE**

**VEAL MARSALA\*** • Loin of Veal, Wild Mushrooms, Marsala Wine Sauce . . .36

**OSSOBUCO D'AGNELLO\*** • Bone-In Lamb Shank, Vegetable Stew, Pappardelle Pasta . . .49

**BONE-IN RIB EYE FOR TWO\*** • 32oz. Bone-In Rib Eye, Potatoes, Caramelized Onion, Cherry Peppers . . .88

**NEW YORK TAGLIATA STRIP STEAK\*** • 16oz. New York Strip, Eggplant Parmigiana . . .43

**VEAL CHOP PARMIGIANO\*** • 14oz. Breaded Veal Chop, Tomato Sauce, Fresh Mozzarella . . .49

**PORCINI MUSHROOM AND PEPPER CRUSTED TUNA\*** • Potatoes, Cannellini Beans, Snap Peas, Red Onion, Preserved Lemon . . .42

**CHICKEN FRANCAISE** • Citrus Butter, Capers, Crispy Bread Crumbs . . .31

**MUSHROOM CRUSTED SALMON\*** • Homemade Seafood Lasagnetta, Bread Crumbs . . .36

**ZUPPA GUAZZETTO\*** • Whitefish, Scallops, Clams, Mussels, Cuttlefish, Shrimp, Olives, Capers, Lobster Reduction Sauce . . .39

**ADD TO ANY DISH**

SIDE OF PASTA	10
SAUTÉED SHRIMP	13
CHICKEN BREAST	9
MEATBALLS (2)	6

**SIDES**

EGGPLANT PARMIGIANA	10
WARM POTATO SALAD	10
SPINACH WITH PINE NUTS AND RAISINS	10
ROASTED PEPPER GRATIN WITH BLACK OLIVES AND CAPERS	10

**CHEF'S TASTING MENU**

**THREE COURSE TASTING • 75**

**FOUR COURSE TASTING • 85**

**Additional Wine Pairing • 65\***

**COURSE ONE**

*Family-Style Appetizers*

Pizza

Calamari\*

Bruschetta

Carpaccio\*

Meatballs\*

*Elk Cove, Pinot Gris, Willamette Valley, OR, 2010*

**COURSE TWO**

*Family-Style Pasta*

Risotto Pescatora\*

*Stag's Leap, Karia, Chardonnay, Napa Valley, CA, 2009*

**COURSE THREE**

*Family-Style Entrées*

New York Strip Steak\*

Porcini Mushroom & Pepper Crusted Tuna\*

*Daou, Celestus, Syrah & Cabernet Blend, Paso Robles, 2008*

**COURSE FOUR**

*Family-Style Desserts*

An Assortment of Selections Created by Chef Enzo\*

*Limoncello*

gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables and ancient grains (quinoa, amaranth, millet and kamut®)  
gardein™ is easy to digest and free of cholesterol, trans and saturated fats. gardein™ is also animal and dairy free.

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# ALLEGRO LE RÊVE. THE DREAM

## SOMMELIER WINE SELECTION

choice of

Nuschese, Pinot Grigio  
Banfi, Chianti Classico Riserva

## FIRST COURSE

chef tasting – choice of

### **BRUSCHETTA**

Mozzarella, Grilled Bread, Marinated Tomatoes

### **CAESAR SALAD\***

Creamy Garlic Dressing, Sliced Parmigiano Cheese, Ciabatta Croutons

### **EGGPLANT PARMIGIANA**

Baked Layered Breaded Eggplant,  
Silky Tomato Sauce, Bufala Mozzarella, Parmigiano

### **HOUSEMADE MEATBALLS**

Veal, Beef, and Pork, Silky Tomato Sauce, Grilled Ciabatta

## SECOND COURSE

choice of

### **BAKED LASAGNA**

Sunday Meat Ragù Sauce, Meatballs, Smoked Mozzarella

### **CHICKEN PARMIGIANA**

Cutlet of Chicken, Silky Tomato Sauce,  
Bufala Mozzarella, Parmigiano

### **MUSHROOM CRUSTED SALMON\***

Potatoes, Cannellini Beans, Snap Peas, Red Onion, Lemon

### **VEAL MARSALA**

Loin of Veal, Wild Mushrooms, Marsala Wine Sauce

## DESSERT

### **FRESHLY BAKED BISCOTTI**

Executive Chef Enzo Febbraro  
For reservations call 888.320.7110

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