

ALLEGRO

First Course

PROSCIUTTO & MOZZARELLA PLATTER 29

Selection of Prosciutto di Parma, Finocchiona, Burrata, Bufala Mozzarella

BEEF CARPACCIO* 22

Mache Lettuce, Pomegranate, Blood Orange, Pine Nuts, Sun Dried Tomato, Parmesan, Roasted Garlic Dressing

GRILLED OCTOPUS 22

Celery, Tomato, Onion, Cucumber, Avocado, Kalamata Olives, Tomato Mustard Coulis

CALAMARI* 21

Fried Calamari, Zucchini, Ricotta, Chives

SIGNATURE MEATBALLS 19

Burrata Cream, Garlic Butter Toasted Focaccia

BURRATA CAPRESE 21

Housemade Burrata, Rosa Bruno and Heirloom Cherry Tomatoes, Basil Pine Nut Pesto, Balsamic Reduction

EGGPLANT PARMESAN 18

Silky Tomato Sauce, Mozzarella, Parmesan

CAESAR SALAD* 16

Creamy Garlic Dressing, Parmesan, Ciabatta Croutons

Add Shrimp* 13 | Add Chicken 9

ARUGULA SALAD 15

Fennel, Orange, Shaved Parmesan, Lemon Vinaigrette

BEET SALAD 16

Roasted Cauliflower, Blood Orange, Walnut, Pecorino Cheese

MINISTRONE SOUP 14

Roasted Vegetables, Tubetti Pasta, Basil Pine Nut Pesto, Garlic Bread
(220 calories without garlic bread)

WHITE BEAN AND ESCAROLE SOUP 15

Garlic, Basil, Parsley, Parmesan

Wood Stone Pizza

MARGHERITA PIZZA 20

Mozzarella, Tomato Sauce, Basil

BIANCA PIZZA 24

Mozzarella, Prosciutto, Arugula, Shaved Parmesan

BOSCO PIZZA 24

Roasted Mushroom Purée, Ricotta Cheese, White Truffle Oil

Available as a Vegan option upon request.

Vegan

BAKED VEGAN CANNELLONI 32

Mushrooms, Truffle, Almond Ricotta, Tomato Sauce, Herb Crust, Pistachio

GARDEIN™ CHICK'N PARMIGIANO 31

Vegan Mozzarella, Silky Tomato Sauce, Linguine

ORGANIC ANCIENT GRAIN PENNE 29

Extra Virgin Olive Oil, Garlic, Basil, Cherry Tomato, Zucchini, Asparagus (460 calories)

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.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness

Main Course

STRIGOLI PASTA 36
Short Rib, Porcini, Parmigiano

SQUASH DANDELION RAVIOLI 32
Brown Butter, Sage, Parmesan, Amaretti

LINGUINE WITH CLAMS* 32
Manila Clams, Roasted Cherry Tomato, Spiced Tomato Shellfish Broth

BIGOLI CACIO E PEPE* 38
Shrimp, Zucchini, Pecorino

PAPPARDELLE 35
Housemade Pappardelle Pasta, Prosciutto Vodka Sauce
Add Shrimp* 13 | Add Chicken 9

CHILEAN SEA BASS* 45
Gnocchetti, Asparagus, Lemon and Chive Reduction

GRILLED BRANZINO* 43
Bell Peppers, Eggplant, Tomato Caponata

CHICKEN PARMIGIANA 38
Pounded Chicken Breast, Tomato Sauce, Mozzarella, Spaghetti

GRILLED RIB EYE* 49
18 oz. Double R Ranch Rib Eye

LOBSTER FRA DIAVOLO* 49
Garganelli Pasta, Shrimp, Spicy Tomato Sauce

GRILLED WILD ISLES SALMON* 37
Escarole, Olives, Capers, Romanesco Salsa Verde

Allegro Classics

RIGATONI AND MEATBALLS 28
Housemade Meatballs with Beef & Pork, Tomato Sauce, Parmesan, Basil

BAKED LASAGNA NAPOLETANA 29
Sunday Meat Ragu Sauce with Meatballs, Pork, Smoked Mozzarella, Pine Nuts

VEAL CHOP PARMIGIANA* 49
Pounded Veal Chop, Tomato Sauce, Mozzarella

SHORT RIB AND OXTAIL 45
Polenta, Porcini Mushrooms, Fontina cheese, Winter Black Truffle

RISOTTO PESCATORA* 43
Shrimp, Mussels, Clams, Octopus, Scallops

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree.

Look for the special  on tonight's menu.

— Executive Chef Enzo Febbraro

P.S. – We are really, really sure of the calories!