

Allegro

COLD

Charcuterie board \$25

chef's selection, imported cured meats and cheeses
serves 2

Shrimp tasting (3 shrimp) \$18

chef selection sauce - GF

Shellfish plate (for two or four)

MP - GF DF

Smoked trio carpaccio \$19

tuna, swordfish, salmon - GF DF

Seafood salad \$18

calamari, shrimp, octopus lemon olive oil parsley- GF DF

Oysters on the 1/2 shelf

half dozen \$16

one dozen \$30

Bresaola carpaccio \$18

dry aged imported italian cured meat, arugula, shaved parmigiano, lemon zest foam - GF

Oysters carbonara. \$17

baked oysters pancetta creamy sauce - GF

Crispy eggplant \$15

pan crust seared, marinara, black olives - GF

Zucchini blossoms* \$15

ricotta, Tempura style, homemade fig jam

Signature crabcake. \$18 - GF

HOT

Calamari \$16

fried calamari, marinara sauce, lemon spicy aioli

Bone marrow bruschetta \$15

garlic rubbed toasted artisan bread

Spanish octopus. \$18

fingerling potatoes, roasted tomatoes, black olives, capers - GF. DF

soup of the day MP

SALADS

Sicilian salad \$11

string beans, diced potato, tomato, black olive, capers, onions, vinaigrette - GF V DF

Roasted cauliflower \$12

organic, arugula goat cheese, cilantro lime vinaigrette - GF V

Tricolore salad \$12

arugula, Belgian endive, radicchio in balsamic vinaigrette sauce - GF V DF

Truffle burrata caprese \$16

Signature caesar salad \$9

PASTA

Dungeness crab tagliolini \$34

black ink linguine, roasted tomatoes, creamy brandy

Spaghetti al pistacchio \$26 **

creamy Pistachio pesto, shrimp Tartare

Duck ragu pappardelle \$22 ** DF

Mafalde ai ricci di mare \$29 **

roasted garlic, organic tomato, fresh sea urchin - DF

Fig ravioli \$19

homemade, stuffed with sheep ricotta, figs, roasted caramelized creamy walnuts

Gnocchi cacio e pepe \$22

homemade potato dumpling, creamy parmigiano, black pepper

Orecchiette baresi \$20 **

roasted garlic, italian sausage, sun dried tomato, rapini, toasted pistachio crumbs - DF

Truffle risotto in gold leaves \$29

arborio rice, creamy truffle infused sauce, gold leaves, mascarpone cheese

Lobster cannelloni \$32

stuffed with lobster, bordelaise sauce

gluten free penne available to substitute

ENTREE

Iberico pork chop \$34

blackberries port wine reduction, swiss chard, peruvian potato

Venison chop \$45

porcini crusted, seared, fig jam, horseradish red beet puree

Sea bass \$35

pan seared, swiss chards, fava beans puree - GF

Wild salmon \$29

pan seared, horseradish red beets mashed potatoes, dijon pineapple bourbon - GF

Big-eye tuna \$36

cayenne crusted, soy wasabi roasted garlic ginger sauce, topped with tobiko caviar - DF GF

Roasted chicken \$26

organic, half, rosemary garlic au jus

Cauliflower \$19

oven roasted, mint & garlic (GF, DF, V)

STEAKS

Filetto 8 oz \$42 **

filet mignon

New york sirloin 16 oz. \$40**

Fiorentina 32 oz.

(porterhouse, serves 2) \$78**

(all steaks are served with all sauces on the side)

** GF,DF without sauce

peppercorn sauce, creamy

horseradish sauce,

truffle pate sauce

TABLE SIDE

Parmigiano wheel MP

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

FROM THE BRICK OVEN

Artisan homemade flatbreads

Rapini, fennel sausage, gorgonzola cheese \$16

Porcini, cheese fondue, shaved black truffle, parmigiano \$18

Smoked salmon,lemon zest, avocado, arugula \$16 DF

Buffalo mozzarella, roasted organic tomatoes, basil oil \$18

SIDES

Sicilian artichoke \$11

seared, sweet & sour sauce - GF V DF

Wild mushrooms fricassee \$13

sauteed wild mushroom, egg yolk - GF

Trio fritto \$15

sicilian style panelle, croquettes, french fries

Mashed potatoes \$9

organic potatoe purée - GF

Brussels sprouts \$13

roasted pancetta, balsamic reduction.

Peruvian potato purée \$10

GF. Gluten Free, D.F Dairy Free V. vegan