

Allegro

WELCOME TO MODERN FINE ITALIAN

SHAREABLES



CRAB CAKES

Maryland crab cakes, fresh lump crab meat, lemon mustard honey aioli. 23

LOBSTER TORTINO

Lobster meat, tartare sauce, tobiko caviar, spicy chipotle. 26

FRITTURA MISTA

Fried calamari, shrimp, lemon mustard aioli, and marinara sauce. 23

POLPETTE SICILIANE

Homemade Sicilian meatballs, tomato sauce, parmigiano. 16

GARLIC KNOTS

Served with tomato sauce. 14

ZUCCHINI BLOSSOMS

Filled with ricotta, spinach, four blend cheeses, fig jam. 18

LEMON BURRATA

Heirloom tomato, imported burrata, lemon zest extra virgin olive oil. 18

GRILLED OCTOPUS

Roasted potatoes, bell pepper an onions scallion, chimichurri sauce. 24

CHARCUTERIE BOARD

Selection of Imported Italian cured meat and cheeses. 35 (serves two)

FRESH OYSTERS

Horse radish, tabasco, mignonette
Half dozen 21 | One dozen 39

SEAFOOD TOWER

6 Oysters, 4 shrimp, half Maine lobster, Tuna Poke) serves two. 70

ANTIPASTO VEGETARIANO

Grilled eggplant, zucchini, artichokes, tomatoes, pesto oil. 20. | add fresh Burrata +\$7

VONGOLE IN GUAZZETTO

Manila clams, garlic white wine sauce, parsley. 22

BEEF TARTARE

Stone ground capers, olive tapenade, shallots, truffle, ciabatta crostini. 24

AHI TUNA TARTARE

Ponzu, soy sauce, lemon zest, avocado, jalapeno infused oil. served with crostini. 24

BRUSSEL SPROUTS

Roasted, balsamic glaze. 18

RUCOLETTA SALAD

Arugula, cannellini beans, roasted beets, lemon honey dressing. 14

EGGPLANT CAPONATA

Sicilian style red onions, capers, olives, celery, sweet and sour sauce. 16

ARTICHOKE ALLA ROMANA

Grilled and served in a lemon sauce with fresh herbs. 18

CAESAR SALAD

Romaine lettuce, shaved parmesan cheese, croutons. 14

TRUFFLE FRIES

Truffle oil, Parmesan cheese. 12

BRUSCHETTA AL POMODORO

Chopped tomato, garlic, basil. 14

Pasta

Gluten-Free pasta +\$3 |. add chicken +\$5 | shrimp +\$9 |. burrata +\$4 | meatballs +\$8



LOBSTER RAVIOLI

Roasted cherry tomato vodka sauce. 36

SPAGHETTI CARBONARA

Crispy guanciale, egg yolk, pecorino cream sauce. 24

PAPARDELLE BOLOGNESE

Slowly cooked beef and pork ragù. 28

FETTUCCINE MARE E MONTI

Scallops, shrimp, porcini mushrooms, brandy creamy sauce. 32

GNOCCHI CACIO E PEPE

Ricotta filled gnocchi with creamy black pepper sauce. 28



Entrees

ALLEGRO LASAGNA

Lump crab meat, lobsters bisque sauce, stracciatella cheese, lemon zest. 39

LINGUINE VONGOLE AMALFI

Manila clams, sage, lemon zest butter sauce . 32

PACCHERI PESTO E GAMBERI

Baby shrimp, creamy pesto sauce, parmesan cheese. 32

CAVATELLI SICILIANI

Italian sausage, wild mushrooms, green peas, light tomato sauce, mozzarella cheese. 28

TORTELLACCI DI CARNE

Homemade large tortello stuffed with shredded short ribs, mushrooms, in marsala wine creamy sauce. 28

PARMIGIANO WHEEL CHEF'S SPECIAL OF THE DAY



POLLO ALLA PARMIGIANA

NY style organic chicken breast, bread crusted, fresh mozzarella, heirloom tomato sauce . 35

FILETTO AL CHIANTI

Filet mignon , over spinach potato pureé, red wine reduction. 50

SALMONE VINO BIANCO

Fresh salmon, chardonnay dijon mustard sauce, garlic spinach mashed potatoes. 36

CHILEAN SEA BASS

Pan seared over ginger, spinach, in a soy broth, 54

BONE-IN RIBYE STEAK

20 oz Bone-in Ribye steak, served with grilled asparagus, porcini creamy sauce. 65

BIG EYE TUNA

Grilled served with caponata (eggplant, onions, capers black olives, sweet and sour tomato sauce. 39

WAGYU STEAK

10 oz Australian A9 grade NY steak, truffle roasted potato. M.P

SCALLOPS & SHRIMP

Over lobster mashed potatoes, blood orange citrus emulsion. 48



book your next party with us!
Scan to learn more and request availability



Vegetarian



Vegan



Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
A 20% gratuity charged for parties of 6 or more. Surcharge 3.95%