



Allegro

RESTAURANT WEEK MENU

3-Course Prix-Fix:
\$40 per person

FIRST COURSE

Choose one:

GARLIC KNOTS

Served with tomato sauce.

BRUSCHETTA AL POMODORO

Chopped tomato, garlic, basil.

CAESAR SALAD

Romaine lettuce, shaved
parmesan cheese, croutons.

CALAMARI FRITTI

served with chipotle aioli and tomato sauce.



SECOND COURSE

Choose one:

SPAGHETTI CARBONARA

Crispy guanciale, egg yolk,
pecorino cream sauce.

FETTUCCINE CACIO E PEPE

creamy parmigiano and black pepper sauce.

CAPRI LEMON CHICKEN

lemon butter sauce, capers served
with mashed potato.

SEA BASS LIVORNESE

chopped tomato, black olives, onions, capers.

DESSERT COURSE

CANNOLI

PARMESAN
WHEEL SPECIAL

+\$19