

Allegro SD RESTAURANT WEEK MENU

3-Course Prix-fix: \$55 per person

FIRST COURSE

Choose one:

POLPETTE SICILIANE

Homemade meatballs in a tomato sauce, parmigiano

AHI TUNA TARTARE

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

ARTICHOKE ALLA ROMANA

Grilled and served in a lemon butter sauce with fresh herbs

ALLEGRO SALAD

Butter lettuce, blue cheese, pears, walnuts whole grain mustard vinaigrette

PESTO BURRATA

Heirloom tomato, imported burrata cheese, baby arugula, pesto, balsamic vinegar EVOO



SECOND COURSE

Choose one:

PACCHERI PESTO E GAMBERI

Shrimp, garlic, pesto sauce

PENNETTE AL SUGO

Braised short rib ragu

FILETTO AL CHIANTI + \$5

Filet mignon over spinach, mashed potato, red wine reduction

GNOCCHI CACIO E PEPE

Black pepper and creamy parmigiano sauce

SALMONE AL VINO BIANCO

Fresh salmon, Chardonnay dijon mustard, creamy limoncello sauce, garlic spinach

POLLO FIORENTINO

Organic chicken breast, spinach, prosciutto, cherry tomatoes sauce

DESSERT COURSE

Choose one:

LIMONCELLO CAKE

TIRAMISU

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
3.95% surcharge will be added to all guest checks. There will be an automatic 20% gratuity fee for all parties of six or more.