



GROUP DINING AREA

# ALLEGRO

## Accommodations

*Allegro is a lively new approach to classic Italian-American cooking, merging old world tradition and new world innovation to perfect effect. Located at the cornerstone of Wynn's Theater Row, this bustling modern trattoria features a wood oven hearth, a convivial bar and lounge and ideal proximity for dining before or after the show.*

**GROUP DINING AREA** Just adjacent to the main dining room, the reserved group dining area offers the same lively ambience as the larger space and can accommodate 40 guests. Cream-colored banquettes, warm red seating and soft lighting creates an inviting and cozy ambience. Although no walls define the space, it is visually separated by a low bank of seating, allowing guests to easily mingle with one another while still experiencing the action of the main dining room.

## Private Dining Opportunities

### MAXIMUM CAPACITY

Semi-Private Area	40
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*Casual attire; no swimwear, please. Children are permitted with parental supervision. Allegro's main dining room is a smoke-free environment. Events are contracted for a two (2) hour dining experience. Menu prices do not include tax, beverage, or gratuities. Please refer to the Resort Group Dining Policies for a comprehensive overview of all policies associated with group dining.*



LASAGNA-BEVERLY POPPE

# DINNER

## Option One

### GUESTS REQUIREMENTS

<b>up to 35</b>	<i>pre-select two appetizers, three entrées, and two desserts</i>
<b>36-65</b>	<i>pre-select two appetizers, two entrées, and one dessert</i>
<b>66 +</b>	<i>pre-select one appetizer, one entrée, and one dessert</i>

### APPETIZERS – for the table

**Caesar Salad**  
creamy garlic dressing, sliced Parmigiano cheese, ciabatta croutons

**Bruschetta**  
mozzarella, grilled bread, marinated tomatoes

**Butternut Squash Ravioli**  
brown butter, sage, toasted pumpkin seeds, amaretti cookie

**Mixed Greens Salad**  
cucumber, tomato, balsamic vinaigrette

### ENTRÉES – choice of

**Rigatoni with Meatballs**  
housemade beef and pork meatballs in tomato sauce with sausage, onions, Parmesan cheese, basil

**8 oz. Filet of Beef**  
peppercorn sauce  
additional \$15 per person

**Grilled Salmon**  
grilled asparagus, citrus butter sauce

**Linguini with Clams**  
Manila clams, roasted cherry tomato, lightly spicy tomato shellfish broth

**Veal Parmigiana**  
cutlet of veal, chunky tomato sauce, bufala mozzarella, Parmigiano

**Baked Lasagna**  
Sunday meat ragù sauce, meatballs, smoked mozzarella

### DESSERTS – choice of

**Tiramisu**  
mascarpone mousse, coffee soaked lady fingers, chocolate liqueur

**Rum Baba**  
Italian rum-soaked cake, citrus infused syrup, vanilla whipped cream

**Cheesecake**  
graham cracker crust, raspberry sauce

**\$120 per person**

*Excluding beverages, tax and service charge.*





VEAL CHOP PARMIGIANO

**DINNER**

## Option Two

### GUESTS REQUIREMENTS

<b>up to 35</b>	<i>pre-select three appetizers, three entrées, and two desserts</i>
<b>36-65</b>	<i>pre-select one appetizer, two entrées, and one dessert</i>
<b>66 +</b>	<i>pre-select one appetizer, one entrée, and one dessert</i>

### APPETIZERS – for the table

**Caesar Salad**  
*creamy garlic dressing, sliced Parmigiano cheese, ciabatta croutons*

**Bruschetta**  
*mozzarella, grilled bread, marinated tomatoes*

**Arugula Salad**  
*fennel, orange, shaved*

**Butternut Squash Ravioli**  
*brown butter, sage, toasted pumpkin seeds, amaretti cookie*

**Mixed Greens Salad**  
*cucumber, tomato, balsamic vinaigrette*

### ENTRÉES – choice of

**Shrimp & Mushroom Risotto**  
*creamy mushroom risotto, cremini, maitake*

**Chicken Parmigiana**  
*pounded chicken breast, tomato sauce, mozzarella*

**14 oz. Boneless Ribeye**  
*brown butter, grilled tomato*  
*additional \$25 per person*

**Veal Marsala**  
*loin of veal, wild mushroom, Marsala wine sauce*

**Grilled Salmon**  
*grilled asparagus, citrus butter sauce*

**Linguini with Clams Manila**  
*clams, roasted cherry tomato, lightly spicy tomato shellfish broth*

### DESSERTS – choice of

**Tiramisu**  
*mascarpone mousse, coffee soaked lady fingers, chocolate liqueur*

**Rum Baba**  
*Italian rum-soaked cake, citrus infused syrup, vanilla whipped cream*

**Cheesecake**  
*graham cracker crust, raspberry sauce*

**\$135 per person**

*Excluding beverages, tax and service charge.*