

ALLEGRO

Tutti a Tavola!

\$75 per person

First Course

for the table

CAESAR SALAD*

Creamy Garlic Dressing, Sliced Parmigiano Cheese, Ciabatta Croutons

BURRATA CAPRESE

Housemade Burrata, Rosa Bruno and Heirloom Cherry Tomatoes,
Basil Pine Nut Pesto, Balsamic Reduction

HOUSEMADE MEATBALLS

Tomato Sauce with Sausage, Onions, Parmesan, Basil

Second Course

choice of:

CHICKEN PARMIGIANA

Silky Tomato Sauce, Mozzarella, Parmigiano

ORGANIC ANCIENT GRAIN PENNE

Pea Purée, Heirloom Cherry Tomatoes, Zucchini Blossoms

Add Shrimp* 18 | Add Chicken 15

BAKED LASAGNA NAPOLENTANA

Sunday Meat Ragu Sauce with Meatballs, Pork,
Smoked Mozzarella, Pine Nuts

GRILLED SALMON*

Farro, Sweet Corn, Cherry Drop Peppers, Peas, Tomato and Mustard Coulis

Dessert

for the table

TIRAMISU

Mascarpone Mousse, Coffee Soaked Lady Fingers, Chocolate Liqueur

RUM BABA

Italian Rum-Soaked Sponge Cake, Citrus Essence, Vanilla Whipped Cream

Executive Chef Enzo Febbraro

*Consuming raw or undercooked meat, poultry, seafood, shellfish
or eggs, may increase your risk of food borne illness.