

# APPETIZERS

- Antipasti -

Steamed Mussels - 11.50

Sesame Ahi Tuna

*Served rare with soy sauce and wasabi - 13.95*

Roast Peppers - 10.95

Bruschetta Con Fontinella

*Italian toast with garlic, olive oil and melted Fontinella - 10.95*

Baked Artichoke Hearts Romano - 11.50

Shrimp Cocktail, 5 jumbo - 14.95

Escargot a la Bourguignonne - 12.95

Antipasto Italiano *Small - 14.95 Large - 27.95*

Baked Fresh Clams Casino - 12.50

Sautéed Garlic Shrimp - 17.95

Crab Cocktail, *Jumbo lump* - 17.95

Funghi Ripieni

*Stuffed mushrooms with sausage - 11.50*

Stuffed Clams - 11.50

Crespelle

*Our famous cheddar and pepperoni filled crêpe (1/2 dozen) - 5.75*

Crab Cake - 14.95

Veal Balls - 10.95

Broiled Scallops - 17.95

# SOUPS

- Zuppe -

(à la carte)

Soup of the Day *cup - 4.95 bowl - 6.95*

French Onion

*Mozzarella cheese, croutons and garlic toast - 8.95*

# SALADS

- Insalata -

(à la carte)

Grilled Salmon Salad - 18.95

Grilled Chicken Salad - 16.50

Mixed Greens Garden Salad - 7.95

Spinach Salad - 8.95

Caprese Salad

*Tomato, basil and fresh Mozzarella. Served in season - 11.95*

Caesar Salad - 8.95

- Dressings -

*Italian Tossed - French - Ranch - Thousand Island - House  
For Bleu Cheese - Add .75*

# TO GO

Veal Balls - 10.95 lb. Crespelle - 13.95 lb.

Wedding Soup - 12.50 qt. Whole Cheesecake - 32.00 each



# SEAFARER'S CHOICE

- *Esce* -

## Broiled Haddock

*Mildly sweet, lean haddock broiled in lemon butter - 23.95*

## Salmon Oscar

*Served with green asparagus, jumbo lump crab and Mornay sauce - 39.95*

## Broiled Coquille

*Fresh, tasty scallops broiled with butter and lemon sauce - 30.95*

## Baked Stuffed Scampi

*Three jumbo shrimp stuffed with crabmeat and broiled to perfection - 31.95*

## Shrimp & Crabmeat Combo

*Jumbo shrimp and jumbo lump crabmeat sautéed in garlic butter, lemon and wine - 35.95*

## Scampi, Scallops Piccata

*Extra-large scampi and scallops sautéed in our blend of butter, parsley and wine - 33.95*

## Broiled Crab Cakes

*Our own recipe... with jumbo lump crabmeat; the chef guarantees this one - 30.95 With one crab cake only - 19.95*

## Scampi Sauté

*Six jumbo shrimp sautéed in butter and garlic - 28.95*

## Blackened Ahi Tuna

*Sautéed in a hot, black skillet with our select blend of herbs and spices, New Orleans Cajun-style - 31.95*

## Broiled South African Lobster Tails

*The most tender and delicious rock lobster tails available. Presented with drawn butter - Market Price*

## Seafood Platter

*The chef's special seafood presentation! A tempting assortment of seafood... including lobster tail! - Market Price*

## Chilean Sea Bass

*A delightful, wonderfully flavored moist fish broiled in lemon butter - 34.95*

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*These fish dishes are cooked in lemon butter. Nutritional information is based on fish ordered without lemon butter. If desired please request low-fat version*

## ♥ Broiled Atlantic Salmon - 26.95

*251 calories -14 g fat - 125 mg cholesterol - 432 mg sodium  
STUFFED WITH CRABMEAT - 37.95*

## ♥ Orange Roughy - 26.95

*A mild filet, our most popular  
182 calories - 2 g fat - 45 mg cholesterol - 477 mg sodium*

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*Of interest: 2 tablespoons of butter adds 216 calories, 24 g fat, 66 mg cholesterol and 246 mg sodium to each of the broiled fish recipes*

# STEAKS & CHOPS

- *Bistecca & Costoletta* -

All of our steaks are top quality USDA grade beef, cut to order.  
Larger sizes are available and priced accordingly.

## Filetto Braciata

A succulent 9-oz. filet mignon\* - 35.95

A petite 6-oz. filet mignon\* - 28.50

## Surf & Turf

Our petite filet mignon\* paired with  
a 6-oz. lobster tail - Market Price  
Other combinations upon request

## New York Strip\*

Perfect for the traditionalist, broiled  
to meet your order - 32.95

## Beef Bracioli

Rolled steak stuffed with bread,  
cheese and eggs. Presented in  
tomato sauce - 24.50

## Beef Tips Pizzaiolo

Tender slices of filet mignon\* sautéed  
in peppers, onions, fresh tomatoes,  
mushrooms, herbs and spices - 26.95

## Costoletta Di Maiale

Thick broiled boneless  
pork chops - 19.95

## Filet Oscar\*

**Specialty Of The House**

Filet mignon, green asparagus, jumbo  
lump crab and Mornay sauce - 46.95

# PASTA

- *Pasta All'uovo* -

Dinners are served with bread and butter

Add soup for - 4.50

Add mixed greens garden salad - 3.95

We use imported spaghetti and fettuccine

Meatballs served with all tomato sauce topped entrées

## Spaghettoni with Meatballs

Served with meat-flavored tomato sauce - 11.95

## Lasagna Siciliano al Forno

Homemade lasagna noodles layered and baked with ricotta and Parmesan  
cheeses and eggs. Served with tomato and meat-flavored sauce - 15.50

## Gnocchi di Patate all'Abruzzese

Homemade dumplings with flour, potato and egg.  
Served with tomato and meat-flavored sauce - 14.95

## Aglione & Olio

Spaghetti with garlic and oil - 14.95 **topped with crabmeat** - 27.95

## ♥ Con Marinara Sauce - 13.95

500 calories - 7.2 g fat - 0 cholesterol

736 mg sodium

## Fettuccine Alfredo

Fettuccine blended with butter and a  
cream sauce made up of a variety  
of four cheeses - 15.95

**with grilled chicken** - 21.50

**with shrimp** - 27.95

## Fresh Manicotti

Homemade manicotti stuffed  
with ricotta and Parmesan cheeses  
and egg, served with tomato and  
meat-flavored sauce - 16.50

## Eggplant Parmigiana

Breaded eggplant topped  
with Italian cheeses  
and tomato sauce - 18.50

## Ravioli with Cheese

Homemade ravioli stuffed with  
ricotta and Parmesan cheeses and  
egg; topped with tomato and  
meat-flavored sauce - 16.95

\*Consuming raw or undercooked meats, poultry, shellfish  
or eggs may increase your risk of foodborne illness



# DESSERTS

## Cheesecake

*Our own recipe - 5.95*

*Topped with cherries or strawberries - 7.25*

## Homemade Chocolate Peanut Butter Pie

*A wedge of pie packed with flavor... save room for this one! - 7.75*

## Our Own Cannoli

*Best in the world! Traditional Italian pastry filled with a creamy blend of ricotta, cream and sugar flavored with chocolate - 7.95*

## Spumoni *Italian ice cream* - 5.75

## Sherbet *Orange or rainbow* - 4.95

## Ice Cream

*Chocolate, vanilla or butter pecan - 4.95*

## Chocolate Parfait - 7.95

## Homemade Chocolate Mousse - 7.95

## Crème De Menthe Parfait - 9.50

## Crème Brûlée - 7.95

## Kahlúa Parfait - 9.95

## Homemade Tiramisu

*The "pick-me-up" dessert... Mascarpone cream cheese and lady fingers soaked in espresso, Kahlúa and brandy - 7.95*

## Salted Caramel Gelato - 5.50

*Give the Gift  
of Distinction...*

*Allegro Gift Certificates  
are perfect for  
any occasion.  
Available in any amount*

# BEVERAGES

## Espresso - 3.50

## Milk • Coffee • Tea • Soft Drinks - 1.95 (Free refills)

# CHILDREN'S MENU

*- Under 12 -*

## Spaghetti

*Served with a meatball - 6.95*

## Ravioli - 8.95

## Lasagna or Gnocchi

*Served with a meatball - 8.95*

## Steak\* - 14.50

## Chicken Breast - 8.95

## Breaded Chicken Fingers - 7.95

## Catch of the Day

*Ask your wait person*

## Fried Shrimp - 14.50

## Grilled Cheese Sandwich - 3.95

*Ask for a jar of Allegro's gourmet pasta sauce,  
meat flavored or marinara 45-oz. jar - 8.00*

# VEAL

- *Vitello* -

## Cotoletta Parmigiana

*Breaded veal cutlet baked and served with tomato sauce and blanketed with mozzarella cheese - 27.50*

## Land and Sea

*Veal saltimbocca with two jumbo shrimp stuffed with crabmeat - 36.95*

## Vitello Marsala

*Thin filet of veal sautéed in butter and Marsala wine. Served with fresh mushrooms - 30.95*

## Vitello Marselle

*Thin-sliced filet of veal sautéed and presented in a lemon butter sauce - 28.95*

## Saltimbocca a la Romana

*Tender slices of veal stuffed with prosciutto and mozzarella cheese, sautéed with butter and Marsala wine - 32.95*

## Vitello Piccata

*Thin filet of veal sautéed in butter and white wine sauce - 29.95*

## Vitello Romano

*Tender slices of veal dipped in an herbed egg batter, then sautéed to a golden brown - 34.95*

## Vitello Oscar

*Sautéed veal, green asparagus and jumbo lump crabmeat prepared in a Mornay sauce - 39.95*

## Vitello with Peppers

*Sliced medallions of veal sautéed in olive oil and topped with pan-fried bell peppers - 33.95  
WITH MARINARA SAUCE, ADD - 1.75*

## Calf's Liver and Onions

*Tender calf's liver\* topped with a generous portion of sautéed onions - 26.50  
WITH BACON, ADD 2.50*

## Vitello con Fontina

*Tender slices of veal sautéed in butter and accented with white wine and Fontina cheese - 32.95*

## Scaloppine

*Filet of veal slices, sautéed with mushrooms and onions. Gently simmered in our Marsala wine sauce - 31.95  
With Artichokes, Add 6.00*

## BY THE SIDE

*Lasagna, Manicotti or Ravioli - 8.95*

*Gnocchi - 8.50*

*Risotto - 8.50*

*Fettuccine Alfredo - 9.50*

*Italian Sausage - 7.50*

*Order of Fresh Mushrooms - 5.95*

*Garlic Bread - 3.50*

*With Romano cheese - 4.25*

*Dinners are presented with...*

**Potato and vegetable or spaghetti, bread & butter**

*À la carte entrées...*

**Add soup of the day - 4.50**

**Add mixed greens garden salad - 3.95**

**We pride ourselves in the preparation of many traditional Italian dishes and gourmet foods - too numerous to list in our menu. Please call in advance for special dishes. If you have an old favorite from past menus, just ask. We will try to accommodate you whenever possible**

## CHICKEN

*- Pöllame -*

### Pollo Parmigiana

*Boneless, skinless breast of chicken topped with tomato sauce and a covering of mozzarella cheese - 18.95*

### Pollo Allegro

*Breast of chicken skinned and deboned, sautéed in butter and accented with our wine and provolone cheese sauce - 19.50*

### Pollo Saltimbocca

*Plump chicken breast stuffed with prosciutto and mozzarella, sautéed with butter and Marsala wine - 25.95*

### ♥ Pollo Gratinato

*Whole, boneless breast marinated in olive oil, wine and various fresh herbs; then simply broiled - 18.95*

*598 calories - 29 g fat - 216 mg cholesterol - 474 mg sodium*

*Not marinated in olive oil:*

*382 calories - 9 g fat - 150 mg cholesterol - 228 mg sodium*

### Blackened Chicken

*Boneless chicken breast sautéed in a blend of butter, herbs and spices and blackened - 18.95*

### Pollo Marsala

*Boneless, skinless breast of chicken sautéed in butter and Marsala wine. Served with fresh mushrooms - 19.95*

### Pollo Piccata

*A tender breast of chicken carefully sautéed in butter and simmered in a white wine sauce - 18.95*

### Chicken Oscar

*Sautéed with asparagus and jumbo lump crabmeat, served in a Mornay sauce - 31.95*

### Grilled Chicken Breast & Peppers

*Tender breast of chicken sautéed with fresh peppers - 23.95*

♥ HEART HEALTHY  
CUISINE...

*Low in sodium, sugar,  
fat and cholesterol*

*All food is seasoned  
unless otherwise  
requested*

***All of our food is  
individually prepared and  
some dishes require more  
time than others. If your  
party is in a hurry, please  
request assistance  
when ordering.***

***- The Chef***

*\*Consuming raw or  
undercooked meats,  
poultry, shellfish or eggs  
may increase your risk of  
foodborne illness*