

# APPETIZERS

- Antipasti -

Steamed Mussels - 11.95

Sesame Ahi Tuna

*Served rare with soy sauce and wasabi - 14.50*

Roast Peppers - 11.50

Bruschetta Con Fontinella

*Italian toast with garlic, olive oil and melted Fontinella - 11.50*

Baked Artichoke Hearts Romano - 11.95

Shrimp Cocktail, 5 jumbo - 14.95

Escargot a la Bourguignonne - 13.50

Antipasto Italiano *Small* - 15.95 *Large* - 28.95

Baked Fresh Clams Casino - 12.95

Sautéed Garlic Shrimp - 17.95

Crab Cocktail, *Jumbo lump* - 18.50

Funghi Ripieni

*Stuffed mushrooms with sausage - 11.95*

Stuffed Clams - 11.95

Crispelle

*Our famous cheddar and pepperoni filled crêpe (1/2 dozen) - 5.95*

Crab Cake - 15.50

Veal Balls - 11.50

Broiled Scallops - 18.50

# 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 - 19.95

Grilled Chicken Salad - 16.95

Mixed Greens Garden Salad - 7.95

Spinach Salad - 8.95

Caesar Salad - 8.95

- Dressings -

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

# TO GO

Veal Ball - 11.50 lb. Crispelle - 14.50 lb.

Wedding Soup - 12.95 qt. Whole Cheesecake - 35.00 each



# SEAFARER'S CHOICE

- Escce -

## **Broiled Haddock**

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

## **Salmon Oscar**

*Served with green asparagus, jumbo lump crab and Mornay sauce - 41.95*

## **Broiled Coquille**

*Fresh, tasty scallops broiled with butter and lemon sauce - 31.95*

## **Baked Stuffed Scampi**

*Three jumbo shrimp stuffed with crabmeat and broiled to perfection - 32.95*

## **Shrimp & Crabmeat Combo**

*Jumbo shrimp and jumbo lump crabmeat sautéed in garlic butter, lemon and wine - 37.95*

## **Scampi, Scallops Piccata**

*Extra-large scampi and scallops sautéed in our blend of butter, parsley and wine - 34.95*

## **Broiled Crab Cakes**

*Our own recipe... with jumbo lump crabmeat; the chef guarantees this one - 31.95 With one crab cake only - 21.95*

## **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 - 32.95*

## **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 - 36.95*

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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** - 27.50

*251 calories -14 g fat - 125 mg cholesterol - 432 mg sodium  
STUFFED WITH CRABMEAT - 38.95*

## ♥ **Orange Roughy** - 27.50

*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\* - 36.95

A petite 6-oz. filet mignon\* - 28.95

## 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 - 33.95

## Beef Bracioli

Rolled steak stuffed with bread,  
cheese and eggs. Presented in  
tomato sauce - 24.95

## Beef Tips Pizzaiolo

Tender slices of filet mignon\* sautéed  
in peppers, onions, fresh tomatoes,  
mushrooms, herbs and spices - 27.95

## Costoletta Di Maiale

Thick broiled boneless  
pork chops - 20.95

## Filet Oscar\*

### Specialty Of The House

Filet mignon, green asparagus, jumbo  
lump crab and Mornay sauce - 48.95

# 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

## Spaghettini with Meatballs

Served with meat-flavored tomato sauce - 12.50

## Lasagna Siciliano al Forno

Homemade lasagna noodles layered and baked with ricotta and Parmesan  
cheeses and eggs. Served with tomato and meat-flavored sauce - 15.95

## Gnocchi di Patate all'Abruzzese

Homemade dumplings with flour, potato and egg.  
Served with tomato and meat-flavored sauce - 15.50

## Aglio & Olio

Spaghetti with garlic and oil - 15.50 *topped with crabmeat* - 28.95

## ♥ Con Marinara Sauce - 14.50

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 - 16.50

*with grilled chicken* - 21.95

*with shrimp* - 28.95

## Fresh Manicotti

Homemade manicotti stuffed  
with ricotta and Parmesan cheeses  
and egg, served with tomato and  
meat-flavored sauce - 16.95

## Eggplant Parmigiana

Breaded eggplant topped  
with Italian cheeses  
and tomato sauce - 18.95

## Ravioli with Cheese

Homemade ravioli stuffed with  
ricotta and Parmesan cheeses and  
egg; topped with tomato and  
meat-flavored sauce - 17.50

\*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! - 7.95*

## 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* - 5.95

## Sherbet *Orange or rainbow* - 4.95

## Ice Cream

*Chocolate, vanilla or butter pecan - 4.95*

## Chocolate Parfait - 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*

*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 - 9.50

## 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 - 8.95**

# VEAL

- Vitello -

## Cotoletta Parmigiana

*Breaded veal cutlet baked and served with tomato sauce and blanketed with mozzarella cheese - 27.95*

## Land and Sea

*Veal saltimbocca with two jumbo shrimp stuffed with crabmeat - 38.50*

## Vitello Marsala

*Thin filet of veal sautéed in butter and Marsala wine. Served with fresh mushrooms - 31.95*

## Vitello Marselle

*Thin-sliced filet of veal sautéed and presented in a lemon butter sauce - 29.95*

## Saltimbocca a la Romana

*Tender slices of veal stuffed with prosciutto and mozzarella cheese, sautéed with butter and Marsala wine - 33.95*

## Vitello Piccata

*Thin filet of veal sautéed in butter and white wine sauce - 30.95*

## Vitello Romano

*Tender slices of veal dipped in an herbed egg batter, then sautéed to a golden brown - 35.95*

## Vitello Oscar

*Sautéed veal, green asparagus and jumbo lump crabmeat prepared in a Mornay sauce - 41.95*

## Vitello with Peppers

*Sliced medallions of veal sautéed in olive oil and topped with pan-fried bell peppers - 34.95  
WITH MARINARA SAUCE, ADD - 1.75*

## Calf's Liver and Onions

*Tender calf's liver\* topped with a generous portion of sautéed onions - 27.50  
WITH BACON, ADD 3.50*

## Vitello con Fontina

*Tender slices of veal sautéed in butter and accented with white wine and Fontina cheese - 33.95*

## Scaloppine

*Filet of veal slices, sautéed with mushrooms and onions. Gently simmered in our Marsala wine sauce - 32.95  
With Artichokes, Add 6.00*

## BY THE SIDE

**Lasagna, Manicotti - 8.95**

**Ravioli - 9.50**

**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

- *Pollame* -

### **Pollo Parmigiana**

*Boneless, skinless breast of chicken topped with tomato sauce and a covering of mozzarella cheese - 19.50*

### **Pollo Allegro**

*Breast of chicken skinned and deboned, sautéed in butter and accented with our wine and provolone cheese sauce - 19.95*

### **Pollo Saltimbocca**

*Plump chicken breast stuffed with prosciutto and mozzarella, sautéed with butter and Marsala wine - 26.95*

### **♥ Pollo Gratinato**

*Whole, boneless breast marinated in olive oil, wine and various fresh herbs; then simply broiled - 19.50*

*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 - 19.50*

### **Pollo Marsala**

*Boneless, skinless breast of chicken sautéed in butter and Marsala wine. Served with fresh mushrooms - 20.95*

### **Pollo Piccata**

*A tender breast of chicken carefully sautéed in butter and simmered in a white wine sauce - 19.50*

### **Chicken Oscar**

*Sautéed with asparagus and jumbo lump crabmeat, served in a Mornay sauce - 33.95*

### **Grilled Chicken Breast & Peppers**

*Tender breast of chicken sautéed with fresh peppers - 24.50*

♥ 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*