



Un flaschetto di buon
Vino rende il pranzo
ancor piu fino

History and elegance...
beautifully combined here at
The Allegro for the past 33 years.
Arriving from central Italy... Abruzzo
- near Rome, the founders of The
Allegro bring with them the ancient
tradition of "Panarda," a dinner meal,
the origins of which go back to
pagan antiquity.

The Allegro is firmly committed to
accommodating your special needs
and the staff is eager to make your
dining experience creative, exciting
and tasteful.

Fine cuisine is not just our profession
or hobby... it's our way of life!

Buon Appetito,
The Founders

We have in recent years promoted
a heart healthy menu. Our own
recent health concerns have led us
to a pronounced emphasis on the
à la carte menu, for those who
want to eat less, Enjoy!

Ask for:
Our early dinner for two menu
and our family style menu.
Catering for that special occasion!
Full menu carry-home
service available!

The Allegro Restaurant - Dinner Menu

Appetizers

- Antipasti -

- Steamed Mussels - 9.95
- Sesame Ahi Tuna
Served rare with soy sauce and wasabi - 11.95
- Roast Peppers - 9.50
- Bruschetta Con Fontinella
Italian toast with garlic, olive oil and melted Fontinella - 9.50
- Baked Artichoke Hearts Romano - 9.95
- Prosciutto e Melon, in season - 11.50
- Shrimp Cocktail, 4 jumbo - 13.95
- Escargot a la Bourignonne (Snails) - 11.50
- Antipasto Italiano Small - 12.95 Large - 23.95
- Baked Fresh Clams Cassino - 10.95
- Sautéed Garlic Shrimp - 16.50
- Crab Cocktail, Jumbo lump - 16.50
- Funghi Ripieni
Stuffed Mushrooms with sausage - 9.95
- Stuffed Clams - 9.95
- Crispelle
Our famous cheddar and pepperoni filled crêpe (1 dozen) - 9.50
- Crab Cake - 13.50
- Veal Balls - 9.50

Soups

(à la carte)

- Zuppe -

- Soup of the Day cup - 4.75 bowl - 5.95
- French Onion
Mozzarella cheese, croutons and garlic toast - 7.50

Salads

(à la carte)

- Insalata -

- Grilled Salmon Salad - 16.50
- Grilled Chicken Salad - 14.50
- Mixed Greens Garden Salad - 6.95
- Spinach Salad - 7.95
- Tomato, Basil and Fresh Mozzarella - 10.50
Served in season
- Caesar Salad - 7.95

- Dressings -

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

To-Go

- Veal Balls - 9.50 lb. Crispelle - 12.50 lb.
- Wedding Soup - 10.95 qt.
- Whole Cheesecake - 26.00 each
- Frozen Gnocchi - 5.75 lb.
- Frozen Ravioli - 7.50 doz.



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



Dinners are presented with...
Potato and vegetable or spaghetti,
bread & butter

À la carte entrées...
Add soup of the day - 3.75
Add mixed greens garden salad - 3.75

Chicken

- Pollame -

Pollo Parmigiana

Boneless, skinless breast of chicken topped with tomato sauce and a covering of mozzarella cheese - 17.50

Pollo Allegro

Breast of chicken skinned and deboned, sautéed in butter and accented with our wine and provolone cheese sauce - 17.95

Pollo Saltimbocca

Plump chicken breast stuffed with prosciutto and mozzarella, sautéed with butter and Marsala wine - 22.50

♥ Pollo Gratinata

Whole, boneless breast marinated in olive oil, wine and various fresh herbs; then simply broiled - 17.50
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 - 17.50

Pollo Marsala

Boneless, skinless breast of chicken sautéed in butter and Marsala wine. Served with fresh mushrooms - 18.95

Pollo Piccata

A tender breast of chicken carefully sautéed in butter & simmered in a white wine sauce - 17.50

Chicken Francaise

Breast of chicken sautéed in egg batter with lemon and white wine - 21.50

Chicken Oscar

Sautéed with asparagus and jumbo lump crabmeat, served in a Mornay sauce - 28.95

Grilled Chicken Breast & Peppers

Tender breast of chicken sautéed with fresh peppers - 21.50

♥ HEART HEALTHY CUISINE...

Low in sodium, sugar, fat and cholesterol

All food is seasoned unless otherwise requested

Seafarer's Choice

- Pesce -

Broiled Haddock

Fresh haddock broiled in lemon butter - 22.95

Broiled Stuffed Flounder

Flaky fillets wrapped around our blend of crabmeat stuffing - 30.95

Salmon Oscar

Served with green asparagus, jumbo lump crab and Mornay sauce - 35.95

Broiled Coquille

Fresh, tasty scallops broiled with butter and lemon sauce - 26.50

Baked Stuffed Scampi

Three jumbo shrimp stuffed with crabmeat and broiled to perfection - 28.95

Shrimp & Crabmeat Combo

Jumbo shrimp and jumbo lump crabmeat sautéed in garlic butter, lemon and wine - 32.95

Scampi, Scallops Piccata

Extra-large scampi and scallops sautéed in our blend of butter, parsley and wine - 28.95

Seafood Marinara

An enticing combination of shrimp, scallops, mussels and langostinos prepared over linguini with marinara sauce - 26.95
with Alfredo sauce - 26.95

Broiled Crab Cakes

Our own recipe... with jumbo lump crabmeat; the chef guarantees this one - 27.95 With one crab cake only - 17.95

Scampi Sauté

Six jumbo shrimp sautéed in butter and garlic - 26.50

Blackened Ahi Tuna

Sautéed in a hot, black skillet with our select blend of herbs and spices, New Orleans Cajun-style - 28.95

Fisherman's Platter

A tempting assortment of broiled and baked seafood - 33.95

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 fresh seafood... including lobster tail! - Market Price

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** - 25.50
251 calories -14 g fat - 125 mg cholesterol - 432 mg sodium
STUFFED WITH CRABMEAT, ADD - 5.00

♥ **Orange Roughy** - 25.50
A mild filet, our most popular
182 calories - 2 g fat - 45 mg cholesterol - 477 mg sodium

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

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



We pride ourselves in the preparation of many traditional Italian dishes and gourmet foods - too numerous to list on our menu. Please call in advance for special dishes. We will try to accommodate you whenever possible

Veal

- Vitello -

Veal & Lobster

Veal medallions sautéed with lobster, shallots and mushrooms then deglazed with champagne, butter and cream - Market Price

Scaloppine

Filet of veal slices, sautéed with mushrooms and onions. Gently simmered in our Marsala wine sauce - 28.95
WITH ARTICHOKEs, ADD 5.00

Cotolette Parmigiana

Breaded veal cutlet baked and served with tomato sauce and blanketed with mozzarella cheese - 25.50

Veal Medallions and Jumbo Shrimp Piccata

Sautéed in a white wine sauce - 33.95

Land and Sea

Veal saltimbocca with two jumbo shrimp stuffed with crabmeat - 32.95

Vitello Marsala

Thin filet of veal sautéed in butter and Marsala wine. Served with fresh mushrooms - 27.95

Vitello Marselle

Thin-sliced filet of veal sautéed and presented in a lemon butter sauce - 26.50

Saltimbocca a la Romana

Tender slices of veal stuffed with prosciutto and mozzarella cheese, sautéed with butter and Marsala wine - 29.95

Vitello Piccata

Thin filet of veal sautéed in butter and white wine sauce - 26.50

Vitello Romano

Tender slices of veal dipped in an herbed egg batter, then sautéed to a golden brown - 31.95

Vitello Oscar

Sautéed veal, green asparagus and jumbo lump crabmeat prepared in a Mornay sauce - 35.95

Vitello with Peppers

Sliced medallions of veal sautéed in olive oil and topped with pan-fried bell peppers - 30.95
WITH MARINARA SAUCE, ADD - 1.75

Calf's Liver and Onions

Tender calf's liver topped with a generous portion of sautéed onions - 24.50
WITH BACON, ADD 2.00

Vitello con Fontina

Tender slices of veal sautéed in butter and accented with white wine and Fontina cheese - 29.95

Steaks & Chops

- Bistecce & Costolette -

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

Filetto Braciata

A tasty filet mignon broiled to your taste - 32.95
WITH PEPPERCORNS, Add 1.75
A petite filet á la carte - 26.50

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 - 29.95

Beef Bracioli

Rolled steak stuffed with bread, cheese and eggs. Presented in tomato sauce - 21.95

Beef Tips Pizzaiolo

Tender slices of filet mignon sautéed in peppers, onions, fresh tomatoes, mushrooms, herbs and spices - 25.50

Costolette Di Maiale

Thick broiled boneless pork chops - 18.95

New Zealand Rack of Lamb

Succulent standing rack of Prime lamb, raised to the Allegro specifications - Market Price

Filet Oscar

Specialty Of The House

Filet mignon, green asparagus, jumbo lump crab and Mornay sauce - 42.95

Pasta

- Pasta All'uovo -

Dinners are served with bread and butter
Add soup for - 3.75

Add mixed greens garden salad - 3.75

We use imported spaghetti and fettuccini

Our own homemade spaghetti

and fettuccini add 1.75

As a side dish, add 1.25

Meatballs served with all tomato sauce topped entrées

Spghettini with Meatballs

Served with meat-flavored tomato sauce - 10.95

Aglio & Olio

Spaghetti with garlic and oil - 13.50
topped with crabmeat - 23.95

♥ Con Marinara Sauce - 12.50

500 calories - 7.2 g fat - 0 cholesterol - 736 mg sodium

Fettuccini Alfredo

Fettuccini blended with butter and a cream sauce made up of a variety of four cheeses - 14.50
with grilled chicken - 19.50
with shrimp - 24.95

Gnocchi di Patate all' Abruzzese

Homemade dumplings with flour, potato and egg. Served with tomato and meat-flavored sauce - 13.50

Ravioli with Cheese

Homemade ravioli stuffed with ricotta & Parmesan cheeses and egg; topped with tomato and meat-flavored sauce - 14.95

Fresh Manicotti

Homemade manicotti stuffed with ricotta & Parmesan cheeses and egg, served with tomato and meat-flavored sauce - 14.95

Lasagna Siciliano al Forno

Homemade lasagna noodles layered and baked with ricotta and Parmesan cheeses and eggs. Served with tomato and meat-flavored sauce - 13.95

Assorted Pasta Platter

Ravioli, gnocchi, and spaghetti served with tomato and meat-flavored sauce - 17.50

Pasta Primavera

Market-fresh vegetables over linguini with Aglio and Olio - 15.50
with Alfredo sauce - 16.50

Eggplant Parmigiana

Breaded eggplant topped with Italian cheeses and tomato sauce - 16.50

By the Side

Lasagna, Manicotti
or Ravioli - 7.95

Gnocchi - 7.75

Risotto - 7.95

Fettuccini Alfredo - 8.50

Homemade Italian Sausage - 6.95

Order of Fresh Mushrooms - 4.95

Garlic Bread - 3.25

With Romano cheese - 3.95



The Gift of Distinction...
Allegro
Gift Certificates
are perfect for any occasion
Available in any amount

Catering
for that special occasion!
Full menu
take out service!

Ask for a jar
of Allegro's gourmet
Italian pasta sauce,
meat flavored or marinara
26-oz. jar
3.25

The Allegro Restaurant
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allegrorestaurant@hotmail.com

Desserts

Cheesecake

Our own recipe - 5.75

Topped with cherries or strawberries - 6.75

Chocolate Peanut Butter Pie

A wedge of pie packed with flavor... save room for this one! - 6.95

Our Own Cannoli

Best in the world! Traditional Italian pastry filled with a creamy blend of ricotta, cream and sugar flavored with chocolate - 7.25

Spumoni *Italian ice cream* - 4.95

Sherbet *Orange or rainbow* - 4.50

Ice Cream

Chocolate, vanilla or butter pecan - 4.50

Chocolate Parfait - 6.95

Chocolate Mousse - 7.25

Crème De Menthe Parfait - 8.50

Crème Brûlée - 7.25

Kahlua Parfait - 8.95

Tiramisu

The "pick-me-up" dessert... Mascarpone cream cheese and lady fingers soaked in espresso, Kahlua and brandy - 7.25

Beverages

Espresso - 3.25

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

Children's Menu

- Under 12 -

Spaghetti

Served with a meatball - 5.95

Ravioli - 7.95

Lasagna or Gnocchi

Served with a meatball - 7.50

Steak - 13.50

Chicken Breast - 7.95

Breaded Chicken Fingers - 6.95

Catch of the Day

Ask your wait person

Fried Shrimp - 13.50

Grilled Cheese Sandwich - 3.50

18% Gratuity will be charged on parties of six or more

