



Allegro
SINCE 1978



UN FLASCHETTO DI
BUON VINO RENDE
IL PRANZO ANCOR
PIU FINO

History and elegance... beautifully combined here at The Allegro for over 35 years. Arriving from central Italy... Abruzzo – near Rome, the founders of The Allegro bring with them the ancient tradition of “Panarda,” a colossal 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!

APPETIZERS

- Antipasti -

Steamed Mussels - 10.95

Sesame Ahi Tuna

Served rare with soy sauce and wasabi - 12.95

Roast Peppers - 9.95

Bruschetta Con Fontinella

Italian toast with garlic, olive oil and melted Fontinella - 9.95

Baked Artichoke Hearts Romano - 10.50

Shrimp Cocktail, 4 *jumbo* - 13.95

Escargot a la Bourignonne - 11.95

Antipasto Italiano *Small* - 13.50 *Large* - 24.95

Baked Fresh Clams Cassino - 11.50

Sautéed Garlic Shrimp - 16.95

Crab Cocktail, *Jumbo lump* - 16.95

Funghi Ripieni

Stuffed mushrooms with sausage - 10.50

Stuffed Clams - 10.50

Crispelle

Our famous cheddar and pepperoni filled crêpe (1 dozen) - 9.95

Crab Cake - 13.95

Veal Balls - 9.95

Broiled Scallops - 16.95

SOUPS

- Zuppa -

(à la carte)

Soup of the Day *cup* - 4.95 *bowl* - 6.50

French Onion

Mozzarella cheese, croutons and garlic toast - 7.95

SALADS

- Insalata -

(à la carte)

Grilled Salmon Salad - 16.95

Grilled Chicken Salad - 14.95

Mixed Greens Garden Salad - 7.25

Spinach Salad - 8.25

Tomato, Basil and Fresh Mozzarella - 10.95

Served in season

Caesar Salad - 8.25

- Dressings -

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

TO GO

Veal Balls - 9.95 lb. Crispelle - 12.95 lb.

Wedding Soup - 11.50 qt. Whole Cheesecake - 28.00 each

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

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

- *Pollo* -

Pollo Parmigiana

Boneless, skinless breast of chicken topped with tomato sauce and a covering of mozzarella cheese - 17.95

Pollo Allegro

Breast of chicken skinned and deboned, sautéed in butter and accented with our wine and provolone cheese sauce - 18.50

Pollo Saltimbocca

Plump chicken breast stuffed with prosciutto and mozzarella, sautéed with butter and Marsala wine - 23.95

♥ Pollo Gratinata

Whole, boneless breast marinated in olive oil, wine and various fresh herbs; then simply broiled - 17.95

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 - 17.95

Pollo Marsala

Boneless, skinless breast of chicken sautéed in butter and Marsala wine. Served with fresh mushrooms - 19.50

Pollo Piccata

A tender breast of chicken carefully sautéed in butter and simmered in a white wine sauce - 17.95

Chicken Oscar

Sautéed with asparagus and jumbo lump crabmeat, served in a Mornay sauce - 29.95

Grilled Chicken Breast & Peppers

Tender breast of chicken sautéed with fresh peppers - 22.50

♥ 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*



SEAFARER'S CHOICE

- Resce -

Broiled Haddock

Mildly sweet, lean haddock broiled in lemon butter - 23.50

Salmon Oscar

Served with green asparagus, jumbo lump crab and Mornay sauce - 36.95

Broiled Coquille

Fresh, tasty scallops broiled with butter and lemon sauce - 28.50

Baked Stuffed Scampi

Three jumbo shrimp stuffed with crabmeat and broiled to perfection - 29.95

Shrimp & Crabmeat Combo

Jumbo shrimp and jumbo lump crabmeat sautéed in garlic butter, lemon and wine - 33.95

Scampi, Scallops Piccata

Extra-large scampi and scallops sautéed in our blend of butter, parsley and wine - 31.95

Broiled Crab Cakes

Our own recipe... with jumbo lump crabmeat; the chef guarantees this one - 28.95 With one crab cake only - 18.95

Scampi Sauté

Six jumbo shrimp sautéed in butter and garlic - 27.50

Blackened Ahi Tuna

Sautéed in a hot, black skillet with our select blend of herbs and spices, New Orleans Cajun-style - 29.95

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 - 32.95

Broiled Halibut

A mild, lean, sweet tasting white fish broiled in lemon butter - 27.95

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 - 25.95

*251 calories - 14 g fat - 125 mg cholesterol - 432 mg sodium
STUFFED WITH CRABMEAT, ADD - 6.00*

♥ Orange Roughy - 25.95

*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

VEAL

- *Vitello* -

Cotolette Parmigiana

Breaded veal cutlet baked and served with tomato sauce and blanketed with mozzarella cheese - 25.95

Land and Sea

Veal saltimbocca with two jumbo shrimp stuffed with crabmeat - 33.95

Vitello Marsala

Thin filet of veal sautéed in butter and Marsala wine. Served with fresh mushrooms - 28.95

Vitello Marselle

Thin-sliced filet of veal sautéed and presented in a lemon butter sauce - 27.50

Saltimbocca a la Romana

Tender slices of veal stuffed with prosciutto and mozzarella cheese, sautéed with butter and Marsala wine - 30.95

Vitello Piccata

Thin filet of veal sautéed in butter and white wine sauce - 27.95

Vitello Romano

Tender slices of veal dipped in an herbed egg batter, then sautéed to a golden brown - 32.95

Vitello Oscar

Sautéed veal, green asparagus and jumbo lump crabmeat prepared in a Mornay sauce - 36.95

Vitello with Peppers

*Sliced medallions of veal sautéed in olive oil and topped with pan-fried bell peppers - 31.95
WITH MARINARA SAUCE, ADD - 1.75*

Calf's Liver and Onions

*Tender calf's liver topped with a generous portion of sautéed onions - 24.95
WITH BACON, ADD 2.00*

Vitello con Fontina

Tender slices of veal sautéed in butter and accented with white wine and Fontina cheese - 30.95

Scaloppine

*Filet of veal slices, sautéed with mushrooms and onions. Gently simmered in our Marsala wine sauce - 29.95
With Artichokes, Add 5.00*

BY THE SIDE

Lasagna, Manicotti or Ravioli - 8.50

Gnocchi - 7.95

Risotto - 7.95

Fettuccini Alfredo - 8.95

Italian Sausage - 6.95

Order of Fresh Mushrooms - 5.50

Garlic Bread - 3.25

With Romano cheese - 3.95

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 - 33.95
A petite 6-oz. filet mignon - 26.95

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 - 30.95

Beef Bracioli

Rolled steak stuffed with bread,
cheese and eggs. Presented in
tomato sauce - 22.95

Beef Tips Pizzaiolo

Tender slices of filet mignon sautéed
in peppers, onions, fresh tomatoes,
mushrooms, herbs and spices - 25.95

Costoletta Di Maiale

Thick broiled boneless
pork chops - 19.50

Filet Oscar

Specialty Of The House
Filet mignon, green asparagus, jumbo
lump crab and Mornay sauce - 43.95

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

Meatballs served with all tomato sauce topped entrées

Spghettini with Meatballs

Served with meat-flavored tomato sauce - 10.95

Lasagna Siciliano al Forno

Homemade lasagna noodles layered and baked with ricotta and Parmesan
cheeses and eggs. Served with tomato and meat-flavored sauce - 14.50

Gnocchi di Patate all' Abruzzese

Homemade dumplings with flour, potato and egg.
Served with tomato and meat-flavored sauce - 13.95

Aglia & Olio

Spaghetti with garlic and oil - 13.95 **topped with crabmeat** - 24.95

♥ Con Marinara Sauce - 12.95

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 - 14.95
with grilled chicken - 19.95
with shrimp - 25.95

Ravioli with Cheese

Homemade ravioli stuffed with
ricotta and Parmesan cheeses and
egg; topped with tomato and
meat-flavored sauce - 15.50

Fresh Manicotti

Homemade manicotti stuffed
with ricotta and Parmesan cheeses
and egg, served with tomato and
meat-flavored sauce - 15.50

Eggplant Parmigiana

Breaded eggplant topped
with Italian cheeses
and tomato sauce - 17.50

Stuffed Shells

Jumbo shells stuffed with ricotta
and Parmesan cheeses and
egg, served with tomato and
meat-flavored sauce - 15.50

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 - 6.95

Homemade Chocolate Peanut Butter Pie

A wedge of pie packed with flavor... save room for this one! - 7.50

Our Own Cannoli

Best in the world! Traditional Italian pastry filled with a creamy blend of ricotta, cream and sugar flavored with chocolate - 7.50

Spumoni *Italian ice cream* - 5.50

Sherbet *Orange or rainbow* - 4.75

Ice Cream

Chocolate, vanilla or butter pecan - 4.75

Chocolate Parfait - 7.50

Homemade Chocolate Mousse - 7.50

Crème De Menthe Parfait - 8.95

Crème Brûlée - 7.50

Kahlua Parfait - 9.50

Homemade Tiramisu

The "pick-me-up" dessert... Mascarpone cream cheese and lady fingers soaked in espresso, Kahlua and brandy - 7.50

Salted Caramel Gelato - 4.95

*Give the Gift
of Distinction...*

*Allegro Gift Certificates
are the 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 - 6.50

Ravioli - 8.50

Lasagna or Gnocchi

Served with a meatball - 7.95

Steak - 13.95

Chicken Breast - 8.50

Breaded Chicken Fingers - 7.50

Catch of the Day

Ask your wait person

Fried Shrimp - 13.95

Grilled Cheese Sandwich - 3.50

*Ask for a jar of Allegro's gourmet pasta sauce,
meat flavored or marinara 26-oz. jar - 3.75*





The Allegro Restaurant

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GMI⁶⁴
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*Catering
for that special occasion!*

*Full menu
take out service!*