

BRUNCH

Brunch

AVOCADO TOAST Smoked Salmon, Capers, Onion, Hard Boiled Egg, Chive Crème Fraîche	24	BREAKFAST SANDWICH* Porchetta Ham, Fried Egg, Cheddar Cheese, Calabrian Chili Aioli	23
FRITTATA* Asparagus, Spinach, Caramelized Onion, Gruyère Cheese	23	PINSA ROMANA* Roman Style Pizza, Truffle Scrambled Egg, Artichoke, Mascarpone, Crème Fraîche	26
OMELET* Italian Sausage, Mushrooms, Burrata	23		

Appetizers

CALAMARI* Fried Calamari, Zucchini, Ricotta, Chives	24	SIGNATURE MEATBALLS Burrata Cream, Toasted Focaccia	22
EGGPLANT PARMESAN EGGPLANT PARMESAN Silky Tomato Sauce, Mozzarella, Parmesan	22 22	MINESTRONE SOUP MINESTRONE SOUP Tubetti Pasta, Garlic Bread, Roasted Vegetables, Basil Pine Nut Pesto	15 15
ANTIPASTO PLATTER Prosciutto, Salami, Porchetta, Mortadella, Housemade Burrata, Bufala Mozzarella, Parmigiano, Marinated Tomato, Grilled Artichoke, Olives and Pickled Onion	35		

Salads & Sandwiches

Organic Salmon* / Grilled Shrimp* / Grilled Chicken 18 / 15 / 9

ITALIANO Prosciutto, Mozzarella, Arugula, Basil Pine Nut Pesto, served on Focaccia with French Fries	24	CHICKEN PARMIGIANA Tomato Sauce, Mozzarella, Served on Ciabatta Bread with French Fries	25
CAPRESE Rosa Bruno Tomato, Bufala Mozzarella, Basil Pesto	22	CAESAR SALAD* Creamy Garlic Dressing, Parmesan, Ciabatta Croutons	19
ROASTED BEET SALAD Brussels Sprouts, Garbanzo Beans, Vine Ripe Tomatoes, Italian Giant Beans, Orange Segments, Ricotta Salata	21	PANZANELLA* Butter Poached Lobster, Avocado	34
ALLEGRO BURGER* 10oz Prime Beef Patty, Crispy Prosciutto, Mozzarella Cheese, Balsamic, Garlic Butter, Served on Ciabatta Bread with French Fries Add Fried Egg* 6, Sub Truffle Parmesan French Fries 9	28		

Wood Stone Pizza

MARGHERITA Mozzarella Cheese, Tomato Sauce, Basil	24	FOCACCIA Cream Cheese, Smoked Salmon, Capers, Red Onion	26
PEPPERONI Spicy Pepperoni, Mozzarella, Tomato Sauce	26		

Pasta & Entrees

RIGATONI Prosciutto Vodka Sauce	34	HOUSEMADE GARGANELLI Clams, Zucchini, Cherry Tomato, Garlic White Wine Sauce	36
POTATO GNOCCHI Pork, Veal & Beef Bolognese, Housemade Burrata Cheese, Pine Nut Pesto	33	ROASTED WILD ISLES SALMON* Roasted Winter Squash Puree, Farro and Cauliflower Ragu, Piccata Sauce	43
GRILLED BRANZINO* Oven Roasted Eggplant and Zucchini Scapece, Mint, Garlic, Arugula Pesto	49	CHICKEN PAILLARD Arugula, Tomato, Shaved Parmesan	32

Dessert

NUTELLA BOMBOLINI Served with Chocolate Sauce and Pistachio Sauce	15	CANNOLI Sicilian Cannoli Stuffed with Ricotta, Chocolate, Pistachio	14
GELATO TRIO Pistachio, Vanilla, Stracciatella	14		