

*Experience the essence of Via Allegro through our  
Tasting Menus available  
Wednesday- Saturday Evenings*

## *Antipasti*

ZUPPA  
*daily preparation  
market price*

CAESAR  
*baby gem, grana padano, speck, crouton*  
24

ENDIVES  
*pear, gorgonzola, walnuts, grapes, pomegranates*  
24

BEEF CARPACCIO  
*preserved giardinera, radish, reggiano*  
35

SPANISH OCTOPUS  
*garbanzo, romesco*  
33

TUNA TARTARE  
*citrus, ginger, crispy rice, avocado*  
37

## *For the Table*

WARM OLIVES  
*spices, herbs, citrus*  
9

ARANCINI  
*arrabbiata*  
18

CAPRESE  
*buffalo mozzarella, heirloom tomato,  
apricots, cucumber*  
29

LAMB SPEDUCCI  
*salsa verde, roasted eggplant, yogurt*  
33

CALAMARI FRITTI  
*angel hair potatoes, sherry aioli*  
29

ZUCCHINI FLOWERS  
*ricotta basil pesto, toasted hazelnut, pepperonata*  
28

SCALLOP CRUDO  
*apple, cucumber, mint, sunchoke*  
35

*Please inform your server of any allergies or dietary  
restrictions before placing your order, as our menu items  
may contain traces of allergens*

## *Pizza*

### MARGHERITA

*san marzano tomato sauce, fior di latte, basil, sea salt*

27

### MAIALINO

*mortadella, shallot confit, honey, smoked tomato*

29

### AMERICANO

*pepperoni, mozzarella*

29

### FUNGHI MISTI

*foraged mushrooms, porcini crema*

add truffle <sup>32</sup> / market price

## *Primi*

### GAMBERI ARRABBIATA

*grilled shrimp, black tonnarelli*

42

### TRUFFLED MUSHROOM RISOTTO

*wild mushrooms, truffled porcini cream, fontina fonduta*

42

### BOLOGNESE

*classic ragù, tagliatelle*

38

### LAMB CAVATELLI

*rapini pesto, sausage, burrata*

37

### SHORT RIB AGNOLOTTI

*maitake, talleggio, truffle*

54

### RICOTTA & SPINACH ROTOLONI

*tomato, basil*

35

### RABBIT PAPPARDELLE

*mushroom, guanciale, arugula*

39

### SPICY BAD GIRL

*Nova Scotia lobster, spaghetti puttanesca*

*half lobster 49*

*whole lobster 90*

### GOLDEN SPOON DUCK

*dry aged breast, roasted foie gras, confit risotto*

*serves two guests*

*market price*

*Award-winning Wine, Cocktail, and Spirit lists*

## *Secondi*

BRANZINO  
aqua pazza, clams, fregola  
52

CHILEAN SEA BASS  
melting leek risotto, saffron citrus crudite  
74

RACK OF LAMB  
pistachio amarone farotto, rapini, elderberry jus  
75

PROVIMI VEAL CHOP  
limone piccata sauce, potato purée, haricot verts  
87

HOT SEAFOOD PLATTER  
lobster, scallops, shrimp, clams, mussels  
serves two guests  
170

## *Specialty Cuts*

PRIME STRIPLOIN  
Arkansas City, USA  
78

PRIME BEEF TENDERLOIN  
Guelph, Ontario  
75

TAJIMA WAGYU TENDERLOIN  
Australia  
125

BRAISED BEEF SHORTRIB  
potato purée, gorgonzola, roasted cipolini  
serves two guests  
129

RIB STEAK  
serves two guests  
market price

## *Contori*

PAVÉ  
layered potato, parmigiano  
14

BRUSSEL SPROUTS  
guanciaie, pecorino romano  
16

POLENTA FRIES  
lemon aioli  
15

ASPARAGUS  
wild onion gremolata, cured yolk  
16

# White & Rosé

	Glass	1/2L	Bottle
2023 PINOT GRIGIO, 'GRAN CASATO', Fratelli Cozza, Venetie, Italy....D.O.C.	17	51	66
2023 GRILLO, 'TARENT', Carlo Pellegrino, Sicily, Italy....D.O.C.	16	48	62
2023 RIOJA BLANCO, 'MUGA', Bodegas Muga, Spain (Viura, Malvasia & Garnacha blend)	22	66	86
2022 CHABLIS, Domaine Bachelier Burgundy, France (100% Chardonnay)	31	93	122
2023 SAUVIGNON BLANC, Grove Mill (organic) Marlborough, New Zealand	21	63	80
2020 CHARDONNAY   Sonoma, California Russian River Valley, Buehler Vineyards	29	87	114
2022 RIESLING, 'BLACK SHEEP' (V.Q.A.) 20 Mile Bench, Niagara (off-dry) Featherstone Estate Winery	17	51	66
2023 POT DE VIN ROSÉ (organic) Chateau Guilhem, Vin de Pays D'Oc, France	21	63	80
2019 ZINFANDEL ROSÉ   San Joaquin, California Toschi Vineyards (semi-sweet)	17	51	66

# Red

	Glass	1/2L	Bottle
2018 AMARONE della VALPOLICELLA 'FIRMUS', Agricola Spada, Veneto, Italy....D.O.C.G.	44	132	174
2021 RÍPASSO della VALPOLICELLA SUPERIORE Corte Figaretto, Veneto, Italy....D.O.C.	25	75	98
2022 PRIMITIVO SALENTO, Puglia, Italy....I.G.T Azienda Contrada Monte	20	60	78
2017 BARBARESCO, Piedmont, Italy....D.O.C.G. Agricola Mustela, (100% Nebbiolo)	44	132	174
2020 AGLIANICO DEL VULTURE, 'PIPOLI' Vigneti del Vulture, Basilicata, Italy....D.O.C.	23	69	90
2021 'SERPRIMO', Primaia,.... I.G.T. Toscana Tuscany, Italy (organic) (Sangiovese, Merlot & Cabernet Sauvignon)	23	69	90
2018 LE MOULIN ROSE DE MALESCASSE Left Bank, Haut-Medoc, Bordeaux, France....A.O.C.	28	84	110
2022 MALBEC, 'LOS POETAS' Bodegas Altocedro, Mendoza, Argentina	22	66	86
2005 SHIRAZ, 'SAVITAR' Mitolo Wines, McLaren Vale, Australia	43	129	170
2021 PINOT NOIR, 'BLACK MAGNOLIA' Real Nice Winemakers, Willamette Valley, Oregon, U.S.A.	27	81	106
2022 CABERNET SAUVIGNON Morgan Bay Wines, Central Coast, California, U.S.A.	24	73	95
2021 CABERNET SAUVIGNON Truchard Vineyards & Winery Napa Valley, California, U.S.A.	44	132	174