



Starters

Soup and salad - \$ 16.00

Combine a cup of soup and a house salad with your choice of dressing

House salad - \$ 10.00

Mixed greens with choice of dressing:
Italian, Swiss or blue cheese

Classic Caesar's salad - \$ 11.50

Romaine lettuce, Parmesan cheese and croutons tossed in our Caesar dressing
add chicken - \$ 6.00

Allegra's Antipasto Platter - \$ 16.50

Preserved vegetables and seafood served with Gruyere cheese
and toasted focaccia bread

Hardwood smoked duck breast - \$ 17.00

Smoked in our own smokehouse, thinly sliced,
served with blueberry fig relish

Squid ink potato gnocchi - \$ 17.50

with pan-fried tiger shrimps and marinated fennel
served on saffron cream sauce

Chili-ginger shrimps - \$ 15.50

Drizzled with lime juice and served with sour cream

Risotto and crab cakes - \$ 17.00

On a creamy sun dried tomato and truffle sauce

Flamed Saganaki with olive tapenade (V) - \$ 18.00

Classic Greek pan-fried cheese, flamed with Brandy, served with olive tapenade
with lemon and crackers on the side

Split salads: add \$1.50



Pastas

Spaghetti Bolognese - \$ 24.00

Spaghetti topped with a rich meat and vegetable sauce

add Italian sausage - \$ 4.00

Chicken penne Napoli - \$ 24.00

Sliced chicken breast, Italian sausage and grilled vegetables in a basil pesto cream sauce

Italian harvest fettucini (V) - \$ 24.00

Artichoke hearts, olives and sundried tomatoes in an Italian herb and Mascarpone cream cheese sauce

add chicken - \$ 6.00

add shrimps - \$ 8.00

The Alp Farmer's pasta - \$ 24.50

Penne, caramelized onions, smoked bacon and baby potatoes baked with cheese and served with apple sauce for the ultimate taste combination!

Roasted butternut squash ravioli (V) - \$ 25.00

Topped with Ratatouille (Mediterranean vegetable stew) and Parmesan petals, served on a yellow tomato sauce

Creamy crab & lobster ravioli - \$ 26.00

In a garlic scape pesto and lemon vodka sauce and topped with blistered cherry tomatoes

Split pastas: add \$1.50



Main Courses

Coho salmon filet - \$ 37.00

Salmon filet baked with baby shrimps, scallops, mussels and Pangrattato on a roasted red pepper sauce and served with rice and vegetable

Ahi tuna steak - \$ 36.00

Ginger, garlic, sesame & lemongrass marinated and cooked rare, drizzled with lemon honey Greek yogurt, served with rice and vegetables

Chicken piccata milanese - \$ 33.00

chicken breast cutlets in an egg & Parmesan cheese batter topped with a smoky tomato sauce and served with spaghetti and vegetables

Roasted duck breast - \$ 42.00

on an orange, pistachio and saffron sauce served with Dauphine potatoes and vegetables

Pork tenderloin medallions - \$ 36.00

topped with a dried fig & apricot, almond and honey sauce served with baby potatoes and vegetables

Moroccan spice dusted lamb rack - \$ 47.00

On red onion and mint relish and red wine sauce served with Dauphine potatoes and vegetables

10oz beef striploin steak - \$ 45.00

topped with a porcini mushroom, smoked bacon & green peppercorn sauce served with baby potatoes and vegetables

6oz beef tenderloin - \$ 46.00

baked with olive tapenade and Brie cheese served on red wine sauce with Dauphine potatoes and vegetables

Split meals: please add \$4.50 for additional plating and extra condiments