



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 Mediterranean salad - \$ 15.50

Mixed greens with cured salmon, asparagus, beets, olives and bell peppers
tossed in a honey, dill and pink peppercorn dressing

Hardwood smoked duck breast - \$ 17.00

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

Orange and ginger marinated salmon - \$ 15.50

In-house cured Coho salmon with orange, fresh ginger and dill
on a lemon mustard aioli

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
and lemon with crackers on the side

Split salads: add \$1.50



Pastas

Spaghetti Bolognese - \$ 22.00

Spaghetti topped with a rich meat and vegetable sauce

add Italian sausage - \$ 4.00

Chicken penne Napoli - \$ 23.50

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

Seafood Spaghetti - \$ 25.00

Medley of shrimps, scallops and mussels
simmered in an orange and ginger cream sauce, tossed with Spaghetti

Fresh basil pasta dumplings - \$ 24.50

panfried with Prosciutto ham, cherry tomatoes, almonds and Parmesan cheese
and served on a preserved lemon cream sauce

Ricotta, Gorgonzola & pear ravioli (V) - \$ 25.00

tossed in a blend of browned butter and lemon infused olive oil
with roasted walnuts and fresh sage

Creamy crab & lobster ravioli - \$ 26.00

In a garlic scape pesto sauce
and drizzled with balsamic reduction

Split pastas: add \$1.50



Main Courses

Coho salmon filet - \$ 37.00

Salmon filet on a pineapple, mango, red onion and cilantro salsa
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

baked with dried apricot mousse and Gruyere cheese,
served on red wine sauce with baby potatoes and vegetables

Moroccan spice dusted lamb rack - \$ 47.00

On red onion and mint relish
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