# EVENTS AT ALLEGRO

Whether you choose to host a Leisurely Lunch for your twelve office mates or a Formal Dinner for your family of forty...

Allegro has the perfect menu for you!

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events@allegrorestaurants.com

## EVENTI **EVENTS**

## LUNCH

MON-SAT • IIAM-3PM

#### **EXPRESS LUNCH 14**

A Single Course Lunch of our most popular lunch items.

#### **LEISURELY LUNCH 23**

A Two Course Lunch with choice of soup or salad.

## DINNER

MON-THU • 4PM-CLOSE

#### **FAMILY DINNER 33**

Family Style Appetizers, choice of Pasta Entrée. Dessert assortment.

#### **REFINED DINNER 55**

Antipasto Platters, Salad course, choice of Entrée, Dessert assortment.

#### FORMAL DINNER

Completely custom Dinner Menu personalized Beverage Pairings optional. Starting at 65 per guest.

## COCKTAILS

MON-SAT • IIAM-3PM & MON-THU • 3-6PM

#### **SMALL PLATES**

Minimum of three Appetizers for every two guests. Will be served in courses to ensure freshness.

#### PIZZA PARTY

Minimum of one Pizza for every two guests. Pizzas will be served in courses to ensure freshness.

# PRANZO VELOCE

**EXPRESS LUNCH • EACH GUEST 14** 

Includes iced tea, passion iced tea, soda, or coffee.

# ENTRÉE

ONE PER GUEST

#### INSALATA ALLEGRO

A combination of salami, ham, mozzarella, mushrooms, olives, tomatoes & hard-boiled egg tossed in an extra virgin olive oil dressing with romaine lettuce.

#### SPAGHETTI BOLOGNESE

Spaghetti mixed with ground sirloin in a tomato sauce with mushrooms.

#### FETTUCCINI ALFREDO **CON POLLO**

Fettuccini in a creamy cheese sauce served with pan seared chicken.

#### LASAGNA DI FORMAGGI AL FORNO

Cheese lasagna with your choice of marinara or meat sauce.

#### PENNE EXPLOSIVE

Penne pasta with Italian sausage, fresh tomatoes, spicy tomato & white wine sauce and cilantro.

#### ZUPPA E PANINI

Cup of soup & Half of a sandwich. Choose one of each:

#### TORTELLINIAL BRODO

Cup of soup: chicken broth with cheese tortellini, spinach and egg drops.

- OR -

#### **MINESTRONE**

Cup of soup: fresh vegetables and noodles.

#### **HERO**

Half of a sandwich: Mortadella, Sopressata, Parmacotto, Coppa, and Provolone, served with lettuce, onions, Calabrian chili oil & vinegar.

- OR -

#### SALMONE E GAMBERETTI

Half of a sandwich: house-made salmon & shrimp salad baked with mozzarella, served open-face.

<sup>\*</sup> No substitutions please.

# PRANZO PIACEVOLE

LEISURELY LUNCH • EACH GUEST 23

Includes iced tea, passion iced tea, soda, or coffee.

## SOUP OR SALAD

ONE PER GUEST

#### **MINESTRONE**

A large bowl of fresh vegetable and noodle soup.

#### TORTELLINI AL BRODO

Chicken broth soup with cheese tortellini, spinach and egg drops.

#### INSALATA MISTA

Mixed baby lettuces with our creamy house tarragon vinaigrette.

#### INSALATA CESARE

Our Caesar salad prepared in the traditional style. \* Dressing contains raw eggs.

## ENTRÉE

ONE PER GUEST

#### INSALATA ALLEGRO

A combination of salami, ham, mozzarella, mushrooms, olives, tomatoes & hard-boiled egg tossed in an extra virgin olive oil dressing with romaine lettuce.

#### SPAGHETTI BOLOGNESE

Spaghetti mixed with ground sirloin in a tomato sauce with mushrooms.

#### FETTUCCINI ALFREDO **CON POLLO**

Fettuccini in a creamy cheese sauce served with pan seared chicken.

#### PANINI POLLO

Grilled chicken breast topped with roasted red bell peppers, fresh basil, Feta cheese and romaine lettuce; drizzled with extra virgin olive oil.

#### LASAGNA DI FORMAGGI AL FORNO

Cheese lasagna with your choice of marinara or meat sauce.

#### PENNE EXPLOSIVE

Penne pasta with Italian sausage, fresh tomatoes, spicy tomato & white wine sauce and cilantro.

#### PANINI PORTOBELLO

Grilled Portobello mushrooms served with burrata, arugula & pesto aioli.

<sup>\*</sup> No substitutions please.



## APPETIZERS

SERVED FAMILY STYLE

#### **BRUSCHETTA TRADITIONALE**

Ciabatta bread toasted with garlic & olive oil, topped with chopped fresh tomatoes & basil.

#### CALAMARI FRITTI

Tender calamari lightly floured in our house seasoning and fried, served with marinara sauce.

## PASTA

FRESH & HOMEMADE ONE PER GUEST

#### SPAGHETTI BOLOGNESE

Spaghetti mixed with ground sirloin in a tomato sauce with mushrooms.

#### FARFALF AL **GAMBERRETTI**

Bowtie pasta with shrimp, mushrooms, sun-dried tomatoes, asparagus, and roasted garlic served with fresh oregano in extra virgin olive oil.

#### FETTUCCINI ALFREDO

Fettuccini in a creamy cheese sauce. Add chicken for no additional cost.

#### FETTUCCINI DI SPINACI AI POLLO E MARSALA

Tender, freshly diced chicken breast served in a creamy marsala wine sauce with mushrooms and spinach fettuccini; topped with roasted almonds.

#### LASAGNA DI FORMAGGI AL FORNO

Cheese lasagna with your choice of marinara or meat sauce.

## DESSERTS

SERVED FAMILY STYLE

#### PIATTO DA DESSERT

An assortment of our classic and seasonal dessert specialties.

\* No substitutions please.

# CENARAFFINATA

REFINED DINNER• EACH GUEST 55

## APPETIZERS

SERVED FAMILY STYLE

#### ANTIPASTO MISTO

A sampling of authentic appetizers, insalata caprese, bruschetta, prosciutto, salami, calamari fritti, mozzarella-stuffed rice balls, marinated mushrooms, cheeses & olives.

## SALADS

SERVED FAMILY STYLE

#### INSALATA MISTA

Mixed baby lettuces with our creamy house tarragon vinaigrette.

#### INSALATA CESARE

Our Caesar salad prepared in the traditional style. \* Dressing contains raw eggs.

## ENTRÉE ONE PER GUEST

#### SALMONE ZENZERO

Pan seared steelhead salmon, served with parsnip puree, glazed brussels sprouts, ginger lime sauce & granny smith apples.

#### GAMBERI ALLA SCAMPI

Mexican shrimp sautéed in garlic, lemon butter, white wine and parsley, with squid ink risotto, snap peas and baby carrots.

#### POLLO ALLA PICCATA

Chicken scaloppini in a lemon and caper sauce, served with carrot mousseline, steamed broccoli & roasted potatoes.

#### FETTUCCINI DI SPINACI AI POLLO E MARSALA

Tender, freshly diced chicken breast served in a creamy marsala wine sauce with mushrooms and spinach fettuccini; topped with roasted almonds.

#### FILETTO CON CHIANTI E GORGONZOLA

A 10 oz. USDA Choice beef filet, topped with gorgonzola, black pepper chianti sauce and fried onions, served with truffle mashed potatoes and asparagus.

## DESSERTS

SERVED FAMILY STYLE

#### PIATTO DA DESSERT

An assortment of our classic and seasonal dessert specialties.

\* No substitutions please.

**ALLEGRO** Upland 909.949.0805 La Verne 909.593.0788