

# ALLEGRO

RISTORANTE ITALIANO

## VINO • WINE

### BY THE GLASS

#### BOLLE • BUBBLES

<b>Zonin</b> Prosecco D.O.C. - Veneto, Italy	10 g 32 b
<b>Medici Ermete</b> Reggiano Dolce Lambrusco - Emilia, Italy	12 g 38 b

#### BIANCHI • WHITE

<b>Allegro</b> Moscato - California	12 g 38 b
<b>Calanica</b> Grillo- Scicily, Italy	12 g 38 b
<b>Decoy</b> Sauvignon Blanc - California	14 g 46 b
<b>San Angelo</b> Pinot Grigio - Tuscany, Italy	12 g 38 b
<b>La Pettegola</b> Vermentino - Tuscany, Italy	13 g 42 b
<b>Sonoma Cutrer</b> Chardonnay - Russian River, Ca	15 g 50 b

#### ROSA • ROSE

<b>Belleruche</b> Rose - Rhone Valley, France	12 g 38 b
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#### ROSSO • RED

<b>Decoy</b> Pinot Noir - California	13 g 42 b
<b>Fontanafredda</b> Barbera - Piedmont, Italy	12 g 38 b
<b>St. Francis</b> Merlot, Sonoma, Ca	14 g 46 b
<b>Sassoregale Maremma</b> Sangiovese - Tuscany, Italy	13 g 42 b
<b>Nozzole</b> Chianti D.O.C.G - Tuscany, Italy	15 g 50 b
<b>La Mozza</b> Cabernet Sauvignon- Tuscany, Italy	12 g 38 b
<b>Austin Hope</b> Cabernet Sauvignon - Paso Robles, CA	18 g 60 b
<b>Opolo</b> Petite Sirah - Paso Robles, CA	14 g 46 b

### BY THE BOTTLE

#### BOLLES • BUBBLES

<b>Tattinger</b> Brut Champagne - Champagne, France	85 b
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#### BIANCHI • WHITE

<b>Ferrari Carano</b> Fume Blanc - Sonoma, CA	38 b
<b>Craggy Range</b> Sauvignon Blanc - New Zealand	62 b
<b>Zaca Mesa</b> Viognier - Santa Ynez, CA	36 b
<b>Maison Louis Jadot</b> Unoaked Chardonnay - Maconnais, France	50 b
<b>Monte Tondo</b> Garganega D.O.C. - Soave, Italy	42 b

#### ROSSO • RED

<b>Au Bon Climat</b> Pinot Noir - Santa Barbara, CA	95 b
<b>Bodega Norton</b> Reserva Malbec - Mendoza, Argentina	42 b
<b>Duckhorn Vineyards</b> Merlot - Napa Valley, CA	110 b
<b>Sequoia Grove</b> Cabernet Sauvignon - Napa Valley, CA	125 b
<b>Cakebread Cellars</b> Cabernet Sauvignon - Napa Valley, CA	175 b
<b>Caymus</b> Cabernet Sauvignon - Napa Valley, CA	185 b
<b>Castello Di Volpaia</b> Chianti Classico Riserva D.O.C.G. - Tuscany, Italy	75 b
<b>Masi Costasera</b> Amarone Classico D.O.C.G. - Valpolicella, Italy	125 b

g - by the glass | b - by the bottle  
 \$15 corkage for first 2 bottles, \$25 for every bottle after

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## SPECIALTY COCKTAILS • 14

### Aperol Spritz

Aperol, Zonin Prosecco, orange, soda water

### Boozy Sangria

Red and White wine, citrus vodka, cassis

### Old Fashioned

Bourbon, sugar, bitters, cherry

### Paper Plane

Bourbon, Aperol, Amaro, lemon

### Margarita Italia

Tequila, Cointreau, Disaronno, fresh citrus, agave

### Garden Collins

Gin, fresh basil and cucumber, lime, simple, soda

### Pear Flower

Pear Vodka, Elderflower, grapefruit, lemon

### Pomegranate Martini

Citrus Vodka, Pama, lemon, simple

### Italian Greyhound

Vodka, Fusion X Liquor, Campari, grapefruit

### Espresso Martini

Vanilla Vodka, Kahlua, Frangelico, Baileys, espresso

### Mezcallegro

Mezcal, prickly pear, Ancho Reyes, lime, tajin rim

### Summer Berry

Gin, Elderflower, strawberry, apple, citrus, simple, soda

## BIRRA • BEER

	<u>Bottle</u>		<u>Draft</u>	
Peroni	8		Jacaranda Rye IPA	8
805	8		Pomona Queen	8
Stella	7		Old Stump Blonde	8
Modelo	7		Seasonal Draft	8
Budlight	6			
Coors Light	6			