

ANTIPASTO

BRUSCHETTA	
Toasted bread topped with tomato, garlic, onions oregano	\$2.50 per slice
GARLIC BREAD	\$3.50 per slice
GARLIC BREAD WITH CHEESE	\$3.75 per slice
PASTA FAGIOLI	
Thick rustic Tuscan bean and potato soup	\$8
CREMA DI FUNGHI	
Creamy mushroom soup	\$9
INSALATA MISTA	
Spring mix, plump cherry tomatoes, tossed in our red wine vinaigrette	\$8
INSALATA CESARE	
Crisp leaves of romaine served with our in house tangy caesar dressing and garlic croutons	\$8
INSALATA CAPRESE	
Slices of tomatoes and bocconcini topped with red onions, olives and balsamic dressing	\$13
INSALATA DI RUCOLA	
Crisp tender leaves of Arugola dressed with a balsamic and olive oil dressing and topped with roasted peppers and warmed peppered goat cheese	\$14
COZZE NAPOLETANE	
Steamed mussels in a spicy tomato broth.....	\$12
CALAMARI DIAVOLO	
Grilled calamari served with spicy tomato sauce and topped with olive oil	\$15
GAMBERI ALLEGRO	
Sautéed shrimps in a spicy tomato sauce and served with garlic crostini.....	\$16
SALMONE AFFUMICATO	
Smoked salmon topped with capers, red onions, lemon dill drizzle and fresh asparagus.....	\$16

PASTA

PENNE VODKA	
Green onions, green peppercorns and a rose sauce	\$17
RAVIOLI ALLEGRO	
Jumbo cheese ravioli served with porcini mushrooms and sausage in a spicy rose sauce.....	\$22
PENNE TOSCANA	
Penne with artichokes, information olives, chicken and sun dried tomatoes in a garlic white wine sauce.....	\$19
GNOCCHI CON POLLO	
Homemade gnocchi with chicken, roasted peppers in a rose sauce	\$23
GNOCCHI SPINACH	
Homemade Gnocchi with spinach, ricotta and truffle	\$23
LINGUINE PORTOFINO	
Seafood pasta with mussels, calamari & shrimps served in a garlic tomato sauce.....	\$29

Gluten Free Pasta Available. Please Allow extra time and cost of \$3.50

Please advise your server of any food allergies.

A 15% gratuity will be added to parties of 6 or more people.

There is a \$1.00 charge for split orders, and a small charge for cake cutting, if you bring your own cake for a function.

SECONDI

SCALOPPINI DI PROVIMI ALLE LIMONE	
Thin pieces of veal served in a white wine lemon caper sauce	\$24
POLLO FUNGHI	
Pan seared chicken breast topped with portobello & oyster mushroom garlic white wine sauce	\$19
INFORNATA DI GAMBERI	
Jumbo shrimp seared and then baked in our wood oven and topped with butter, garlic and paprika.....	\$49
FILETTO PEPE VERDE	
Angus beef tenderloin topped with peppercorn cream sauce	\$39
BISTECCA TARTUFO	
Angus New York strip loin grilled and served with caramelized onions and oyster mushrooms topped with truffle oil.....	\$39
AGNELLO ROSMARINO	
Grilled rack of lamb topped with a red wine all grain mustard sauce	\$39
GRIGLIATA DI MARE	
Grilled mixed seafood platter based on availability of seafood market price.....	Market Price

PIZZA

MARGHERITA	
Tomato sauce and mozzarella	\$12
PIZZA NAPOLI	
Tomato sauce, mozzarella and anchovies	\$14
PIZZA RAPINI	
White pizza with extra virgin olive oil, mozzarella, rapini, chili flakes and garlic.....	\$16
QUATTRO STAGIONI	
Four season pizza with ham, soppressata, mushrooms and artichoke.....	\$16
PIZZA ALLEGRO	
White pizza with extra virgin olive oil, mozzarella, sun dried tomatoes, rosemary and goat cheese.....	\$16
FOCACCIA SALMONE	
Extra virgin olive oil with capers, smoked salmon, rosemary and red onions	\$19
PIZZA FRANCA	
White pizza with sopressata, goat cheese, rosemary and chili flakes.....	\$17

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DESSERT

TIRAMISU	\$8
NEW YORK PLAIN CHEESECAKE WITH BERRY SAUCE	\$8
DOLCE	\$6
TARTUFI	\$6
CHOCOLATE TARTUFO	\$6
VANILLA ICE CREAM	\$5
ADD A SHOT OF ESPRESSO	\$1.25
LEMON SORBET PLAIN	\$5
BANANA SPLIT	
Topped with vanilla ice cream, walnuts, fresh berries, whipped cream and a drizzle chocolate syrup	
	\$10

COFFEE & TEAS

COFFEE/TEA	\$1.50
ESPRESSO	\$2.25
CAPPUCCINO	\$3
LATTE	\$3
ORGANIC TEAS	\$3
FLOWERING TEAS	\$4
ALLEGRO COFFEE	
Sambuca, Baileys, coffee & whipped cream.....	\$7
IRISH COFFEE	
Irish whiskey, Kahlua, coffee & whipped cream.....	\$7
SPANISH COFFEE	
Brandy, Kahlua, Coffee & whipped cream.....	\$7
MONTE CRISTO	
Gran Marnier, Kahlua, Orange Liqueur, coffee & whipped cream	\$7
BLUEBERRY TEA	
Amaretto, Gran Marnier, slice of orange and a pot of Tea.....	\$7
CAFE A'ORANGE	
Cognac, Cointeau, Coffee & whipped cream.....	\$10

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PIZZA MENU

MARGHERITA

Tomato sauce and mozzarella\$12

PIZZA NAPOLI

Tomato sauce, mozzarella and anchovies\$14

PIZZA RAPINI

White pizza with extra virgin olive oil, mozzarella, rapini,
chili flakes and garlic\$16

QUATTRO STAGIONI

Four season pizza with ham, soppressata, mushrooms and artichoke.....\$16

PIZZA ALLEGRO

White pizza with extra virgin olive oil, mozzarella, sun dried tomatoes,
rosemary and goat cheese.....\$16

FOCACCIA SALMONE

Extra virgin olive oil with capers, smoked salmon, rosemary
and red onions\$19

PIZZA FRANCA

White pizza with sopressata, goat cheese, rosemary and chili flakes.....\$17

6 Queen Street S.
Bolton, Ontario
L7E 1C8
905.857.0201

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