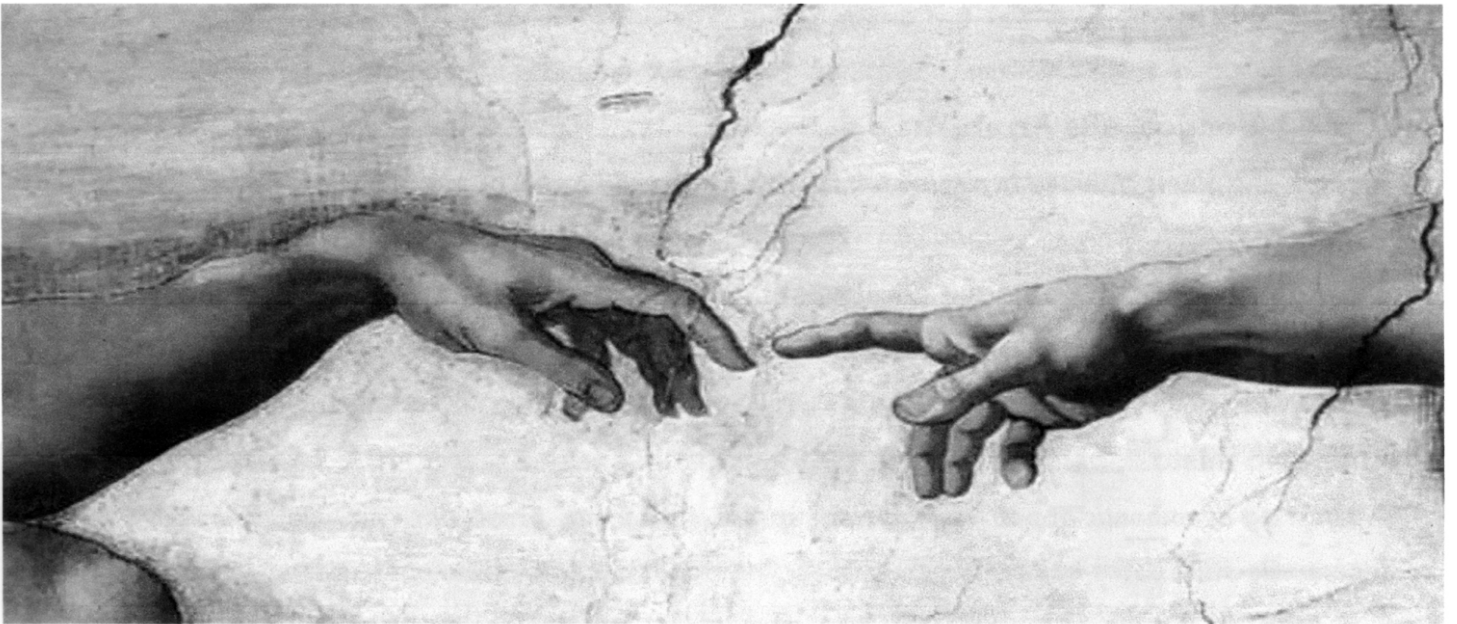


CAFFE

ALLEGRO

**RISTORANTE
ITALIANO**



2124 Third Street

La Verne, California 91750

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186 North Second Avenue

Upland, California 91786

909-949-0805

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LUNCH

ANTIPASTI ~ APPETIZERS

Insalata Caprese	\$10
Tomatoes and fresh Mozzarella with extra virgin olive oil, balsamic vinegar, fresh basil and onions.	
Bruschetta	\$10
Ciabatta bread toasted with garlic and olive oil, topped with chopped fresh tomatoes and basil.	
Prosciutto e Melone con Porto	\$11
Italian cured ham and fresh melon dressed in a port wine reduction.	
Calamari Fritti	\$11
Tender calamari in our house seasoning lightly floured, fried and served with marinara sauce.	
Cozze e Vongole alla Arrabiatta o di Napoli	\$13
Mussels and clams steamed in a spicy tomato and white wine broth, or in white wine, garlic, onions and butter.	
Carciofi Ripieni con Spinaci e Gamberetti	\$14
A whole steamed artichoke stuffed with a fondue-style cheese dip with spinach and rock shrimp, garlic toasts.	
Antipasto Misto	\$16
A sampling of authentic appetizers, insalata caprese, bruschetta, prosciutto e melone, calamari fritti, mozzarella-stuffed rice balls, salami, marinated mushrooms, cheeses and olives.	
Insalata Mista	\$7
Mixed baby lettuces with our creamy house tarragon vinaigrette.	
Insalata di Spinaci	\$10
Spinach salad with pancetta, gorgonzolla cheese and honey mustard dressing.	
Insalata di Cesare	\$8
Our Caesar salad prepared in the traditional style (dressing contains raw eggs).	
Tortellini al Brodo	\$8
Chicken broth soup with cheese tortellini, spinach and egg drops.	
Minestrone	\$8
A large bowl of fresh vegetable and noodle soup.	

GRANDE INSALATE ~ LARGE SALADS

Insalata di Fagioli con Formaggio di Capra	\$12
Tuscan bean salad with mixed greens and warm goat cheese.	
Insalata Allegro	\$12
A mix of romaine, salami, ham, Mozzarella, mushrooms, olives tossed in an olive oil dressing, tomatoes and hard boiled eggs.	
Insalata di Tonno alla Nicoise	\$15
Mixed baby lettuces with green beans, potatoes, olives, tomatoes, onions and hard boiled eggs tossed in extra virgin olive oil dressing and served with fresh grilled albacore.	
Insalata di Pasta con Pollo	\$14
Pasta salad with grilled chicken breast in an extra virgin olive oil dressing with sweet onions and fresh basil.	
Avocado con Insalata di Salmone e Gamberetti	\$15
Salmon and shrimp salad with Dijon mustard and dill on top of half an avocado, served on mixed greens with cucumbers, tomatoes and hard boiled eggs.	

PIZZE E CALZONI ~ PIZZAS & CALZONES

- Pizza o Calzone Margharita** \$12
Tomato sauce, fresh basil, oregano and fresh Mozzarella.
- Pizza o Calzone alla Salsiccia** \$13
Italian sausage, green peppers, onions, mushrooms, thyme and Mozzarella.
- Pizza o Calzone ai Pollo e Formaggio di Capra** \$14
Chicken breast, sun-dried tomatoes, goat cheese, mushrooms and thyme.

PANINI ~ SANDWICHES

All sandwiches are served in a ciabatta bread with pasta salad or roasted potatoes.

- Petto di Pollo** \$13
Grilled chicken breast with roasted red bell peppers, fresh basil, Feta cheese and romaine lettuce drizzled with extra virgin olive oil.
- Melanzane all Parmigiana** \$11
Eggplant Parmesan with marinara sauce.
- Panino di Polpette** \$11
Meatball sandwich with marinara sauce and Mozzarella.
- Bistecca di Manzo** \$13
Thin slices of beef filet sautéed with onions and mushrooms, topped with melted Mozzarella.
- Tonno alla Griglia** \$13
Fresh grilled albacore tuna with tomatoes, arugula and crispy onions, served with a side of red bell pepper sauce.
- Salmone e Gamberetti** \$13
Our salmon and shrimp salad baked with Mozzarella, served open-face.

SPECIALTA DELLA CASA ~ HOUSE SPECIALTIES

- Tonno Ahi al Arrancia E Pomodoro** \$21
Sushi-grade Ahi Tuna crusted with thyme, garlic and pepper seared rare, served with steamed rice and arugula salad with an orange and tomato relish.
- Salmone con Due Salse** \$19
Fresh salmon, braised and served with two sauces- red bell pepper sauce and basil sauce over a bed of sautéed spinach and angel hair pasta.
- Gamberi alla Scampi** \$21
Large Mexican shrimp, sautéed in garlic, butter, white wine and parsley, served with angel hair pasta and baby vegetables.
- Petto di Pollo alla Piccata** \$17
Chicken scaloppini in a lemon and capers sauce, served with carrot mousseline, steamed broccoli and bowtie pasta.
- Petto di Pollo alla Parmigiana** \$17
Breaded chicken breast with Mozzarella and Parmesan cheese and marinara sauce, served with linguini and steamed asparagus.

DOLCI ~ DESSERTS

Pasticcio di Cioccolata	\$8
Layered chocolate cake.	
Tiramisu Originale	\$8
Lady fingers, rum, zabaglione, mascarpone, espresso and cocoa powder.	
Crème Brûlée di Arrancia e Bacchi	\$8
Crème brûlée with orange wedges and berries.	
Bacchi di Sottobosco al Naturale o con Crema	\$8
Seasonal berries served plain or with fresh whipped cream.	
Gelati Assortiti	\$7
Assorted gelatos.	

CONTORNI ~ SIDES

Garlic Bread	\$5	Jumbo Shrimp (each)	\$3
Garlic Bread with Mozzarella	\$6	Add Chicken	\$4
Alfredo Sauce	\$3	Add Sausage	\$4
Marinara Sauce	\$3	Add Shrimp	\$5
Bolognese Sauce	\$4	Meatballs (each)	\$3
Steamed Vegetables	\$6	Add Goat Cheese	\$3
Sautéed Spinach	\$4	Add Gorgonzola Cheese	\$2
Mashed Potatoes	\$4	Extra Pasta	\$3
Roasted Potatoes	\$4	Extra Sauce	\$3

ACQUE ~ WATERS

San Pellegrino (500 ML)	\$5
San Pellegrino (1L)	\$8
Panna (500 ML)	\$5
Panna (1L)	\$8

TE ~ TEAS

Iced Tea	\$3
Tropical Iced Tea	\$3
Hot Teas	\$3.50

SUCCHI ~ JUICES

Juice	\$3.50
Apple, Cranberry, Pineapple	

SODE ~ SODAS

Coke, Diet Coke, Root Beer, Sprite, Orange, Lemonade	\$3
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CAFFE ~ COFFEE

Coffee	\$3
Espresso	\$3
Double Espresso	\$4
Cappuccino	\$4
Double Cappuccino	\$5
Caffe Latte	\$4
Double Caffe Latte	\$5
Caffe Mocha	\$4
Double Caffe Mocha	\$5

PASTE ~ PASTAS

Melanzane alla Parmigiana con Farfalle	\$13
Eggplant Parmesan served with marinara sauce over bowtie pasta.	
Spaghetti Bolognese	\$13
Spaghetti with ground sirloin in a tomato sauce with mushrooms.	
Cannelloni di Pollo	\$15
Chicken cannelloni in a creamy cheese sauce with fresh broccoli.	
Lasagna di Formaggi al Forno	\$14
Cheese lasagna with marinara sauce.	
Con Salsa Bolognese (with meat sauce)	\$17
Fettuccini Alfredo	\$12
Fettuccini in a creamy cheese sauce.	
Fettuccini Carbonara	\$15
Fettuccini in a creamy cheese sauce with ham and peas.	
Capellini alla Checca	\$12
Angel hair pasta with fresh tomatoes, basil, garlic in extra virgin olive oil.	
Capellini al Salmone	\$18
Angel hair pasta with fresh salmon, peas and mushrooms, served in a white wine cream sauce with dill.	
Fettuccini di Spinaci ai Pollo e Marsala	\$17
Tender chicken morsels in a creamy marsala wine sauce with mushrooms, served over spinach fettuccini, topped with roasted almonds.	
Tortellini al Pesto	\$14
Cheese filled tortellini in a creamy pesto sauce.	
Farfalle al Gamberetti	\$17
Bowtie pasta with shrimp, mushrooms, sun-dried tomatoes, asparagus, roasted garlic and fresh oregano in extra virgin olive oil.	
Linguini Tutto Giardino	\$13
An array of fresh vegetables tossed with linguini in extra virgin olive oil, garlic and basil.	
Linguini dell' Atlantico	\$18
Linguini with steamed clams in a sauce of garlic, white wine and cream.	
Linguini Tuttomare	\$22
Shrimp, scallops, tuna, calamari, mussels and clams in a tomato white wine broth with garlic and fresh basil.	
Ravioli di Pollo ai Funghi	\$16
Chicken ravioli in a mushroom and cream sauce.	
Penne Explosive	\$17
Penne pasta with Italian sausage, fresh tomatoes in a spicy tomato and white wine sauce topped with fresh cilantro.	

We accept cash, Visa, MasterCard, Discover and American Express. 18% gratuity added to parties of 6 or more. Half orders of Pasta are 75% of the given price. Split orders are \$4 per entrée. Cake-cutting \$2 per person. Corkage fee is \$15 per bottle. Sorry only one check per party. Prices and availability subject to change without notice.

WINE LIST

BOLLE ~ BUBBLES

	<i>Split</i>	<i>Bottle</i>
Kenwood Brut, "Yulupa", Sonoma (Split).....	\$7.00	
Martini & Rossi Asti Spumante, Italy	\$7.50	
Piper Sonoma Blanc de Blanc, Sonoma		\$28.00
Zardetto Prosecco, Italy		\$30.00
Taittinger, France		\$75.00

BIANCHI ~ WHITE WINE

Pinot Grigio, Caposaldo, Italy	\$7.00	\$26.00
Pinot Grigio Riserva, Bollini, Italy		\$38.00
Gewurztraminer, Fetzer, California	\$7.00	\$26.00
Riesling, Jekel, California	\$7.00	\$26.00
Sauvignon Blanc, Kenwood, Sonoma	\$8.00	\$30.00
Sauvignon Blanc, Joel Gott, Napa Valley.....	\$7.00	\$26.00
Chardonnay, Bel Arbor, California	\$7.00	\$26.00
Chardonnay, Hess, Monterey	\$8.50	\$31.00
Chardonnay, Bonterra "Certified Organic", Mendocino	\$9.00	\$34.00
Chardonnay, Kendall-Jackson, California.....	\$9.00	\$34.00
Chardonnay, Girard, Napa Valley.....		\$40.00

ROSA ~ PINK

White Zinfandel, Bel Arbor, California	\$7.00	\$26.00
Chateau D'Aqueria Tavel Rose, France		\$35.00

ROSSI ~ REDS

Lambrusco, Lo Duca, Italy	\$6.50	\$24.00
Chianti, Tiziano, Italy	\$7.00	\$26.00
Chianti Classico, Il Molino di Grace, Italy		\$44.00
Chianti Classico Riserva, Castello di Volpaia, Italy.....		\$50.00
Barolo, Batasiolo, Italy.....		\$58.00
Brunello Di Montalcino, Tenute Silvio Nardi, Italy		\$75.00
Malbec, Bodegas Nieto "Don Nicanor", Argentina	\$8.00	\$30.00
Pinot Noir, Mark West, California.....	\$8.50	\$34.00
Pinot Noir, Windsor Sonoma, Sonoma.....		\$45.00
Merlot, Hahn, Monterey	\$7.00	\$26.00
Merlot, Bonterra "Certified Organic", Mendocino.....	\$8.00	\$30.00
Merlot, Napa Cellars, Napa Valley.....		\$40.00
Cabernet Sauvignon, Guenoc, California	\$7.00	\$26.00
Cabernet Sauvignon, Irony, Napa Valley.....	\$8.00	\$30.00
Cabernet Sauvignon, Hess Select, California.....	\$9.50	\$36.00
Cabernet Sauvignon, Artesa, Napa / Sonoma		\$45.00
Cabernet Sauvignon, Girard, Napa Valley		\$60.00
Cabernet Sauvignon, Kenwood "Artist Series", Sonoma		\$80.00
Cabernet Sauvignon, Cakebread, Napa Valley.....		\$140.00
Zinfandel, Flock Old Vine, Dry Creek	\$9.00	\$34.00
Syrah, Windmill, Lodi	\$7.00	\$26.00
Syrah, Earthquake, Lodi.....		\$35.00
Red Blend, EOS "French Connection", Paso Robles		\$30.00
Meritage, Glen Carlou, South Africa		\$32.00
Meritage, "Elu" by St. Supery, Napa Valley		\$80.00

DOLCI ~ DESSERT

Fonseca, Ruby, Portugal.....	\$5.50	
EOS Zinfandel Port, Paso Robles.....	\$6.00	
Taylor Fladgate 10 Year Tawny, Portugal	\$7.50	

Please Ask Server for Current Vintages