



813-907-MEAL (6325)
<http://www.mobilemeals.com>

Allegria Italiana Ristorante

Appetizers

Bread	
<i>ONE complimentary order please!</i>	
Bruschetta Toscana Appetizer	\$9.00
<i>Grilled rustic Italian bread with olive oil and garlic, topped with fresh chopped tomatoes, fresh basil and red onion.</i>	
Caprese Appetizer	\$13.00
<i>Sliced tomatoes, fresh mozzarella, drizzled extra olive oil with basil and balsamic vinaigrette.</i>	
Mozzarella in Carozza	\$10.00
Appetizer	
<i>Breaded mozzarella golden fried and served with Marinara and pesto</i>	
Eggplant Rollantini Appetizer	\$13.00
<i>Rolled Eggplant stuffed with Ricotta, Mozzarella, and Parmesan. Topped with Marinara.</i>	
Sampler for 4	\$22.00
<i>Fried calamari, mozzarella in carozza, bruschetta toscana.</i>	
Shrimp Picante Appetizer	\$15.00
<i>Shrimp in garlic white wine and spicy sauce</i>	
Calamaretti Fritti Appetizer	\$14.00
<i>Golden fried Calamari tentacles and tubes. Served with Marinara sauce.</i>	
Zuppa di Mussels Appetizer	\$13.00
<i>Fresh mussels in garlic, white wine and tomato brodetto, fresh basil.</i>	
Baked Clams Oreganata	\$12.00
Appetizer	
<i>Seven clams. Little neck Clams stuffed with oreganata breading, baked, and served with fresh lemon</i>	

Classic Parmigiana Dishes

INCLUDES SALAD

Eggplant Parmigiana	\$22.00
<i>Fried Eggplant topped with our delicious marinara sauce and melted Mozzarella. Served with spaghetti</i>	
Chicken Parmigiana	\$23.00
<i>Pan fried breaded Chicken cutlet with our marinara sauce and melted Mozzarella. Served with spaghetti</i>	
Veal Parmigiana	\$28.00
<i>Pan fried breaded Veal with our marinara sauce and melted Mozzarella. Served with spaghetti</i>	

Flat Bread Pizza

Veggie Flat Bread	\$13.00
<i>Ricotta, roasted peppers, garlic, mushrooms, Mozzarella Cheese</i>	
Rustica Flat Bread	\$13.00
<i>Mozzarella, Italian Sausage, sun dried Tomatoes, broccoli, black Olives</i>	
Pepperoni Flat Bread	\$12.00
<i>Tomato sauce, Mozzarella, and sliced Pepperoni</i>	

Sides

Soup & Salad

Add Chicken \$6, Add Shrimp \$8	
Mixed Green Salad	\$8.00
<i>Mixed greensw/ Tomatoes, red Onions, Olives, Cucumbers and House Dressing</i>	
Caesar Salad	\$10.00
<i>The original Romain lettuce and croutons with special dressing and Parmesan</i>	
Bietola Salad	\$11.00
<i>Roasted Beets, arugula, red Onions, Goat Cheese, and roasted almonds with Raspberry Dressing</i>	
Pasta e Fagioli Soup	\$8.00
<i>Traditional Cannellini Beans, Pancetta, and little Ditalini pasta with fresh basil</i>	
Minestrone Soup	\$8.00

Seafood

Salmon Primavera Entree	\$23.00
<i>Broiled Norwegian Salmon filet with Olives, red Onions, capers, plum Tomatoes, in a white wine sauce. Served with roasted vegetables and potato croquettes</i>	
Salmon Dijon	\$23.00
<i>Sauteed salmon with honey cream, Dijon sauce served with roasted vegetables and potatoes croquette.</i>	
Shrimp Fradiavolo	\$23.00
<i>Sauteed wild caught gulf shrimp over a spicy marinara sauce served over linguini.</i>	
Shrimp Scampi	\$23.00
<i>Sauteed wild caught gulf shrimp in a caper white wine lemon sauce served over linguine</i>	
Calamari Fradiavolo	\$22.00
<i>Tender tubes and tentacles sauteed in a garlic white wine spicy marinara sauce served over linguini.</i>	

Entrees

All cooking done on premises with the best ingredients selected by our Italian Chef. All Entrees include a salad.

Veal Piccatine Entree	\$28.00
<i>Tender Veal Scaloppini with capers in a delicate lemon wine sauce. Served with vegetable of the week and potato croquettes.</i>	
Veal Saltinbocca Entree	\$28.00
<i>Veal Scaloppini topped with Prosciutto ham and bay leaf in butter wine sauce. Served with roasted Vegetables and potato croquettes</i>	
Grilled Pollo Con Salsiccia	\$24.00
<i>Grilled Chicken Breast and Italian Sausage . Served with sauteed spinach and potato croquettes.</i>	
Pork Chop Capricciosa	\$23.00
<i>Center cut Pork Chop pounded, breaded, and pan fried. Topped with chopped fresh tomatoes, onion garlic, and basil salad</i>	

Traditional Pasta Dishes

SPECIAL PASTAS: GLUTEN FREE ADD \$3. CHICKEN ADD \$5, MEATBALLS ADD \$5, PORTOBELLO MUSHROOMS ADD \$4, SHRIMP ADD \$7

Gnocchi Bolognese	\$17.00
<i>Homemade potato dumplings in a ragout of beef, red wine, and tomato sauce with Parmesan cheese</i>	
Gnocchi Sorrentino	\$17.00
<i>Homemade Potato Dumplings with house made Tomato sauce, melted Mozzarella, fresh basil, and Parmesan</i>	
Gnocchi Ai Fromaggi E Spinaci	\$19.00
<i>Homemade potato Dumplings with Spinach, gorgonzola Cheese, Provolone, and Parmesan cream sauce</i>	
Lasagne Di Carne	\$20.00
<i>Classic layered pasta with ragu of veal and beef, tomato sauce, ricotta, mozzarella and parmesan cheese</i>	
Baked Rigatoni	\$16.00
<i>Classic rigatoni with tomato sauce, Mozzarella, and Ricotta cheese</i>	
Penne Ala Vodka	\$18.00
<i>Penne pasta with shallots, Prosciutto Ham and vodka in a pink Tomato cream sauce with Parmesan Cheese.</i>	
Linguine Carbonara	\$13.00
<i>Flat spaghetti with Pancetta Bacon, roasted garlic, onions, Egg, and parmesan cream sauce</i>	
Linguine Vongole	\$20.00
<i>Whole and chopped Clams in a white wine or red sauce over linguine</i>	
Fettuccini Alfredo	\$17.00
<i>Fettuccini pasta tossed with an asiago garlic cream sauce.</i>	
Fettuccini Alla Giovanna	\$20.00
<i>Fresh egg fettuccine with Grilled Chicken, Brocoli, sun dried Tomatoes, garlic and white wine, in parmesan cream sauce</i>	

Classic Light Pasta

Spaghetti al Pomodoro e Basilico	\$15.00
<i>A classic light fresh tomato sauce with fresh basil</i>	
Linguine Aglio & Olio	\$15.00
<i>Roasted garlic and extra virgin olive oil over linguini pasta.</i>	
Spaghetti with Meatballs	\$17.00
<i>Classic Tomato sauce with homemade Meatballs</i>	

Side of Meatballs	\$8.00
Side of Italian Sausage	\$7.00
Side of Stuffed Mushrooms	\$7.00
Side of Potato Croquette	\$7.00

Desserts

Cannoli Siciliani Dessert	\$6.00
Limoncello Mascarpone Dessert	\$8.00
Tiramisu Dessert	\$9.00
Chocolate Mousse Cake Dessert	\$8.00
Amaretto Marscopone Torte	\$9.00
Italian Rainbow Cake	\$8.00
Strawberry Swirl Cheesecake	\$8.00

Veal Valdostana Entree	\$24.00
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*Nature veal stuffed with fontina
cheese and prosciutto sauteed with
portabella and porcini mushrooms in
a marsala white creme sauce served
with potato contadina.*

Children's Menu

Kids Spaghetti with Tomato sauce	\$8.00
Kids Spaghetti with Meat Ball	\$10.00
Kids Cheese Ravioli w/ Marinara and Parmesan	\$11.00
Kids Chicken Tenders with French Fries	\$11.00