



Allegria Hotel

L'ONDA BAR MENU

<u>Clams/Oysters</u> - <i>on a half shell</i>	15/28
<u>Crab Cake Sliders</u> – <i>caper remoulade, micro greens</i>	15
<u>Prosecco Shrimp Cocktail</u> - <i>Prosecco poached jumbo shrimp, cocktail sauce</i>	19
<u>Osso Buco Empanadas</u> - <i>pickled mushroom aioli</i>	12
<u>Charcuterie Board</u> - <i>prosciutto, soppressata, mortadella, house cured pickles, violet mustard</i>	18
<u>Cheese Board</u> - <i>a selection of artisan cheeses, compotes, and bread</i>	16
<u>Wings</u> - <i>buttermilk marinade, red hot sauce</i>	11
<u>Calamari</u> - <i>spicy marinara</i>	12
<u>Meatballs</u> - <i>whipped ricotta</i>	11
<u>Kale & carrot Caesar</u> - <i>kale, carrot crouton, homemade dressing</i>	10
<u>Greek Salad</u> - <i>smoked feta, tomato, onion, cucumber, olives, vinaigrette</i>	10
<u>Spanish Octopus</u> - <i>chipotle glaze, chick pea arancini, herb yogurt</i>	19
<u>Surf & Turf Roll</u> - <i>Tuna carpaccio, beef tartare, arugula, parmesan</i>	21
<u>Burrata Insalate</u> - <i>burrata, baby kale, crispy prosciutto, balsamic, chili oil</i>	15
<u>Allegria Seafood Platter</u> - <i>6 local oysters, 6 clams, 4 shrimp cocktail</i>	40
<u>Fish Tacos</u> - <i>Fried calamari, quinoa pico de gallo, guacamole, lettuce</i>	18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Executive Chef- John Maffei

Chef de Cuisine- Kwaku Boah