BAR ALLEGRO

GREAT COCKTAILS AT FAIR PRICES.
CRAFTED USING MODERN TECHNIQUES.





OUR ESSENTIALS

$16

Super Cold Martinis

Served at -14°C and crafted through distillation, our Martinis combine silky texture with exceptional aromatic purity.

REDISTILLATION

LEMON MARTINI

Distilled Lemon, Vodka, Gin, Cocchi Americano

Fresh lemon aromas, intensified through distillation.



PESTO MARTINI

Distilled Pesto, Gin, Vermouth Blend, *(Pinenut, Parmiggiano, Basil, Olive Oil, Garlic)*

Fresh pesto aromas, reimagined with remarkable clarity.

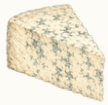


BLUE CHEESE MARTINI

Available Classic or Dirty

Distilled Gorgonzola, Vodka, Vermouth Blend

Rich Gorgonzola aromas with a clean, elegant finish.



GIBSON

Available Classic or Dirty

Distilled Pickled Onions, Gin, Vermouth Blend

The Gibson we always wanted to drink.



PISTACHIO NEGRONI

Gin, Campari, Vermouth Blend, Toasted Pistachio



SOUS VIDE COOKING

Classic Negroni elevated with exceptional toasted Sicilian pistachio, bringing deep roasted richness and remarkable elegance.

ARANCIATA NEGRONI

Gin, Campari, Vermouth Blend, Distilled Orange



REDISTILLATION

Orange peels are distilled with the gin, creating a brighter, purer and more intensely aromatic Negroni.

OUR ESSENTIALS

$16

CYNAR & ORANGE

Cynar, Soda Water, Orange Foam



NITRO FOAM (SIPHON)

Inspired by Bar Americano in New York, this modern classic combines bitter Cynar with airy orange foam for extra texture and lift.

FLUFFY GARIBALDI

Campari, Fluffy Orange Juice



NITRO FOAM (SIPHON)

The iconic Italian aperitivo, transformed into a light, cloud-like texture bursting with fresh orange.

ALLEGRO APEROL SPRITZ

Aperol, Passionfruit, Prosecco, Peperoncino



CENTRIFUGATION & CARBONATION

If the Margarita can be spicy, why not the Spritz? Bright, bitter and gently fiery.

SPICY MARGARITA

Tequila, Mezcal, Lime, Distilled Cilantro, Agave Syrup, Jalapeño Tincture



REDISTILLATION

A Mexican-inspired Margarita with mezcal and re-distilled cilantro tequila, bringing greater depth and freshness.

GREEN BEAST

Cucumber-Infused Absinthe, Fresh Lime, Cucumber Water



COLD INFUSION

Crisp, vibrant and endlessly refreshing, the cocktail you'll want after a long day.

ROTATING SIGNATURES

PEACHES & CREAM 19

Tequila, St-Germain, Aperol, Peach Aperitif, Peach Yogourt Clarified

A nostalgic peach & cream dessert, transformed into a silky milk punch that tastes just like childhood.



CLARIFICATION

BEETROOT & TARRAGON AMERICANO 18

Campari, House Vermouth, Beetroot, Tarragon Tincture

Beetroot in an Americano? Tarragon balances its earthy notes, creating a vibrant and elegant aperitivo.



CARBONATION & SOUS VIDE INFUSION

ROSSO CORSA 19

Redistilled Fernet Branca, Campari, Strawberries

A tribute to the Ferrari cocktail, brightened with strawberry for a vibrant, fruit-forward Italian aperitivo.



COLD INFUSION

SMACK A GUAVA 18

Guava Distillate, Papaya Rum, St-Germain, Lime, Simple Syrup

A tropical vacation in a glass. Bright, juicy and made to transport you somewhere warmer.



REDISTILLATION

TOMATINI 18

Tequila, Aperol, Tomato, White Balsamic, Vanilla Bitter, Black Pepper

Tomato salad, make it boozy. A savoury cocktail that's surprisingly fresh, elegant and irresistibly drinkable.



COLD INFUSION

ROTATING SIGNATURES

BERGAMOT FIZZ 17

House Bergamot Liqueur, Bergamot Juice, Egg White, Soda, Earl Grey Dust

For bergamot and Earl Grey lovers. A bright, refreshing fizz with delicate citrus elegance.



COLD INFUSION & DRY SHAKE

MISO ESPRESSO 19

Espresso · Brown Butter & Miso Washed Rum · Averna · Cold Brew Demerara Syrup

Our take on the Espresso Martini. Brown butter brings richness, while miso adds subtle umami for an intensely rich yet balanced cocktail..



FAT WASH

OUR MOCKTAILS

MILK PUNCH 16

Grapefruit, Cardamom, Lemon, Earl Grey, Milk

A silky clarified punch with bright citrus and delicate tea aromas.



MILK CLARIFICATION

NOMARETTO SOUR 17

Non-Alcoholic Amaretto, Lemon, Simple Syrup, Egg White

A rich, velvety sour with notes of almond and fresh lemon, without the alcohol.



DRY SHAKE

FOOD MENU

AVAILABLE ALL NIGHT

MARINATED OLIVES	8
SWEET & SPICY NUTS	9.5
SPLIT SOURDOUGH BREAD, OLIVE OIL	8.5
MARINATED ARTICHOKES, BLACK TRUFFLE & PONZU	14.5
MANCHEGO À LA TRUFFE	19
DEVILED EGGS, CRISPY CHILLI OIL & GINGER MAYO	14
BURRATA, ROASTED SQUASH, MAPLE DRESSING & RADICCHIO	18
PORK TERRINE, PICKLES & SOURDOUGH BREAD	19

AVAILABLE UNTIL 10PM

LEEKS, CHILLED BÉARNAISE SAUCE, HAZELNUTS, EGG YOLK	18
TUNA CRUDO, PASSION FRUIT, RED ONION, JALAPEÑO	21
BEEF TARTARE, HORSERADISH CRÈME FRAÎCHE & AGED CHEDDAR	25
CRISPY POTATOES, RAMP, PIQUILLOS & PARMESAN	19
FOCACCIA SANDWICH, MORTADELLA, RICOTTA, PISTACHIO	19
MUSSELS, NDUJA SAUCE	18
BONE MARROW BOURGUIGNON, POTATO BUN	38

DESSERTS

CRÈME CARAMEL *(AVAILABLE ALL NIGHT)*	10
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE & CHANTILLY	12
SOFT SERVE, HONEY, FENNEL POLLEN, OLIVE OIL	8

OTHER DRINKS

SPARKLING 5OZ

PROSECCO / FIDORA 15
ITALY NV / GLERA

ROSÉ 5OZ

P'TIT SANS GÈNE / JOUSSET 15
FRANCE 2023 / GROLEAU & GAMAY

WHITE 5OZ

BIANCO / FIDORA 2024 14
VENETO / ITALY / PINOT GRIGIO

"LANGHE" / ELENA GIUSEPPE 2024 17
PIEMONTE / ITALY / NESCETTA

"CHANT DU LOUP" 21
ROSTAING TAYARD 2023
RHONE / FRANCE / CHARDONNAY

RED 5OZ

ROSSO / FIDORA 2024 14
VENETO / ITALY / MERLOT CORVINA

"GRIOTTE"/ CHERMETTE 2024 17
BEAUJOLAIS/FRANCE/ GAMAY

"LA MUSE PAPILLES" / MONTIRIUS 2022 21
RHONE / FRANCE / SYRAH / GRENACHE

CIDER 750ML

"ASTARBE" / SAGARDOTEGIA 54
BASQUE COUNTRY / SPAIN

"PAR NATURE" / FREMONT 59

"GRANIT ROSE" / LEGUER 57
BRETAGNE / FRANCE

DRAFT BEER

SPALTZ 12OZ 10
BURDOCK X POMPETTE, ALSATIAN PILSNER

AMER BEER 12
OUR SPALTZ PILSNER & ORANGE BITTER LIQUOR

SODA

LIMONATA ITALIAN SODA 8.5

LURIDIA 6

SODA POP 6

COKE, DIET COKE, SPRITZ-ISH

FEVER TREE
TONIC, SODA, GINGER BEER, GINGER ALE, GRAPEFRUIT SODA

WATER

AQUAPANNA 75CL 7

SAN PELLEGRINO 75CL 7

PERRIER 33CL 3.5

COFFEE 4.5
ESPRESSO, AMERICANO

TEA 6
MINT, CHAMOMILLE, SENCHA EARL GREY, DARJEELING

THE TECHNIQUES BEHIND THE DRINK

REDISTILLATION



Low-temperature distillation to isolate aromas and preserve delicacy.

CARBONATION



CO_2 infused under pressure to create fine bubbles and enhance texture and lift.

CLARIFICATION (ENZYMATIC)



Natural enzymes break down complex compounds for brilliant clarity and a smoother texture.

SOUS VIDE COOKING



Precise temperature control to gently extract flavor and ensure consistency.

CENTRIFUGATION



High-speed spin separates particles by density for perfect clarity and stability.

FOAM



Nitrogen infused to create a dense, silky foam with a smooth and velvety texture.

NITRO INFUSION



Nitrogen accelerates infusion, extracting maximum flavor in less time.

FAT WASH



Fats bind to unwanted compounds, creating a rounder, smoother and more harmonious spirit.

COLD INFUSION



Ingredients steep slowly in cold liquid to gently extract delicate aromas and flavors.

MILK CLARIFICATION



Milk proteins capture impurities and bitterness for a crystal clear and soft result.