

Allelo

PRIVATE DINING GUIDE

300 Beach Dr NE, St. Petersburg, FL 33701
WWW.ALLELOSTPETE.COM
727.851.9582

ALLELO IS ALL ABOUT COMING TOGETHER

When a group of animals, like birds, gather together in a flock, the phenomenon is called allelomimesis. When a guest steps into Allelo, they know they've entered a space of togetherness that's understated, but singularly fantastic at its mission. As a name, Allelo is playful, yet refined.

Allelo is a Mediterranean-Aegean restaurant with a tapas style menu. We encourage sharing 3-4 plates per person. The menu is mostly small plates showing an influence from across the globe using seasonal and local ingredients whenever possible. Some notable cultural influences include Italy, Spain, Morocco, Greece, and Turkey. Our elegant and intimate dining room can be arranged for any type of gathering from cocktails and plated hors d'oeuvres to a formal seated dinner.







ALLELO SEMI-PRIVATE AREAS

MAIN DINING ROOM

The Allelo Main Dining Room is the ideal setting for entertaining and celebrating. True to our Mediterranean concept, party menus are meant to be family style and shared. We can accommodate 10-42 for a seated dinner and up to 50 for a cocktail style soiree. This space can be reserved from Monday-Thursday around $6,500 minimum food and beverage spend and from Friday and Saturday with $10,000 food and beverage spend. Minimums exclude taxes and gratuities.

These minimums can change due to demand and seasonally.



MAIN BAR AREA

The Allelo Bar is the focal point of our restaurant and perfect for a cocktail driven experience. We can accommodate 10-40 people in our bar area for passed hors d'oeuvres and libations. This space can be reserved from Monday-Thursday with $5,500 food and beverage spend and for Friday and Saturday with a $8,500 food and beverage minimum. Minimums exclude taxes and gratuities.

These minimums can change due to demand and seasonally.



THE PATIO

Our exterior dining option is most suited for larger functions with a capacity up to 85 guests and is highlighted by the beautiful view of the bay. We have three areas available for reservation. We have two alcove banquette seating areas with the capacity of up to 24 people with a minimum spend of $2,500 Monday-Saturday per each alcove. For larger sized functions, for a full patio buyout, the minimum is $8,500. Minimums exclude taxes and gratuities. Due to the unpredictability of southwestern Florida's weather patterns, we cannot guarantee that the conditions will be suitable for an outdoor dining function. We will honor all deposits to be reallocated to another day for rebooking, dependent upon availability.



THE NEST

The nest area of Allelo is best for groups that are looking for a more tranquil setting to relax, mingle, and enjoy cocktails. This space can be reserved from Monday- Thursday for a minimum spend of $600 and for Friday and Saturday a minimum required spend of $900. Minimums exclude taxes and gratuities. This area perfectly seats 8 guests comfortably.

These minimums can change due to demand and seasonally.



WINE WALL

Our wine cellar table is situated in front of our wine wall that showcases over 500 bottles of wine. This intimate table seats up to 10 guests and is perfect for all occasions.

If you are interested in doing a wine tasting at this table with our in-house sommelier, let us know!



FULL RESTAURANT BUYOUT

Our full restaurant buyout will be priced based on time of year and day. For a full restaurant buyout, you are able to enjoy our restaurant for the entire duration of our service (5:00-10:00pm) Minimums exclude taxes and gratuities.



ALLELO PARTY MENU OPTIONS

Hors d'Oeuvres and Plated Starters

PASSED - COLD

Bruleed Feta Greek Bite - $3/each
cucumber | tomato | capers | pepperocini

Crudo - $4/each
seasonal preperations

Beef Tartare Toast - $4/each
caper | parsley | clabrian chili | focaccia

Pate - $4/each
huckleberry | brioche

House Made Ricotta Toast - $4/each
focaccia | honey thyme ricotta

Salmon Toast OR Cucumber - $4/each
smoked salmon | lebnah | crispy caper

PASSED - WARM

Chorizo Toast - $4/each
foccacia | papa pomodoro | chorizo

Falafal - $3/each
feta | labneh

Mini Meatballs - $3.50/each
pomodoro | pecorino

Beef Tenderloin Kabobs - $5/each
gremolata, za'atar

Crispy Spanish Octopus - $5/each
seasonal preparation

Hors d'Oeuvres and Plated Starters

PLATED - Serves 4-6 Guests
Dips - $18
muhammara| feta lebneh | beet hummus | pita

Shrimp Cocktail with Cocktail Sauce - $18 - 6 pieces
Also available passed

East Coast Oysters - $48 per dozen

Seafood Tower - $95 per tower

Gambas Al Ajillo - $18
sherry | garlic | ciabatta

Pre-Set Dinner Offerings
Offered Daily 5pm-10pm
MENU OPTION 1 - $75pp++

COURSE 1

House-Made Focaccia
honey thyme ricotta | candied pistachios

Meatballs
pomodoro | pecorino

Baby Gems Salad
citrus vinaigrette | endive | frisee | seasonal accompaniments

COURSE 2 - Choice of 3

Lamb Bolognese
radiatori | pecorino | chervil

Basil Pesto Pasta
sundried tomato | crispy panko

Bell & Evan's Half Chicken
piri piri | seasonal preparations

Beef Tenderloin Kabobs
farro | grilled vegetables

SIDES - Choice of 1

Roasted Vegetables
sweet onion soubise | zucchini | peppers | charred corn

Crushed Potatoes
herbs | crispy capers | pecorino

DESSERT - Choice of 1

Olive Oil Cake
seasonal preparations

Baklava Cheesecake
pistachio | walnut | rose water honey

MENU OPTION 2 – $90pp++

COURSE 1

House-Made Focaccia
honey thyme ricotta | candied pistachios

Choice of 2:

Meatballs
pomodoro | pecorino

Baby Gems Salad
citrus vinaigrette | endive | frisee | seasonal accompaniments

Greek Salad
kalamata olives | tomato | cucumber | pepperoncini | red onion | brûléed feta

Tomato Salad
goat cheese | basil | brioche croutons

Shrimp Cocktail
cocktail sauce | lemon

COURSE 2 – Choice of 2

Lamb Bolognese
radiatori | pecorino | chervil

Pesto Gemeli
sun-dried tomatoes | ricotta | basil

Lobster and Shrimp Bucatini
saffron cream | tarragon | aleppo

Ricotta Cappelletti
pappa al pomodoro | basil | brioche crouton

MENU OPTION 2 CONTINUED

COURSE 3 – Choice of 1

Bell & Evan's Half Chicken
piri piri | seasonal preparations

Beef Tenderloin Kabobs
farro | grilled vegetables

Branzino
seasonal preparations

SIDES – Choice of 1

Cauliflower
gremolata | za'atar | crispy garbanzo

Crushed Potatoes
herbs | crispy capers | pecorino

Asparagus
sunflower seeds | aleppo | pecorino

DESSERT – Choice of 2

Olive Oil Cake
seasonal preparations

Baklava Cheesecake
pistachio | walnut | rose water honey

Peaches & Cream Panna Cotta
vanilla-peach coulis | oat coconut crumble

Allelo Candy Bar
candied pecan | graham cracker | toasted meringue

MENU OPTION 3 – $125pp++

COURSE 1

House-Made Focaccia
honey thyme ricotta | candied pistachios

Choice of 3:

Meatballs
pomodoro | pecorino

Baby Gems Salad
citrus vinaigrette | endive | frisee | seasonal accompaniments

Greek Salad
kalamata olives | tomato | cucumber | pepperoncini | red onion | brûléed feta

Tomato Salad
goat cheese | basil | brioche croutons

Shrimp Cocktail
cocktail sauce | lemon

Lobster Cocktail
citrus-garlic aioli | lemon

Beef Tartare
traditional accoutrements

Octopus
seasonal preparations

MENU OPTION 3 CONTINUED

COURSE 2 – Choice of 2

Lamb Bolognese
radiatori | pecorino | chervil

Pesto Gemeli
sun-dried tomatoes | ricotta | basil

Lobster and Shrimp Bucatini
saffron cream | tarragon | aleppo

Ricotta Cappelletti
pappa al pomodoro | basil | brioche crouton

COURSE 3 – Choice of 2

Bell & Evan's Half Chicken
piri piri | seasonal preparations

Rack of Lamb
labneh | roasted carrot | mint gremolata

16oz Dean & Peeler Ribeye
gremolata | roasted garlic | shishito peppers

Branzino
seasonal preparations

SIDES – Choice of 2

Cauliflower
gremolata | za'atar | crispy garbanzo

Crushed Potatoes
herbs | crispy capers | pecorino

Asparagus
sunflower seeds | aleppo | pecorino

Roasted Vegetables
sweet onion soubise | zucchini | peppers | charred corn

MENU OPTION 3 CONTINUED

DESSERT – Choice of 2

Olive Oil Cake
seasonal preparations

Baklava Cheesecake
pistachio | walnut | rose water honey

Peaches & Cream Panna Cotta
vanilla-peach coulis | oat coconut crumble

Allelo Candy Bar
candied pecan | graham cracker | toasted meringue

Poached Pear
vanilla gelato | whipped honey caramel | ginger-crumble

Pre-Set Brunch Offerings
Offered Saturday & Sunday 11am-2pm
MENU OPTION 1 - $45pp++

COURSE 1

Dips
muhammara | feta labneh | beet hummus | pita

Deviled Eggs
pickled mustard seeds | nduja | chives

Greek Salad
kalamata olives | tomato | cucumber | herbs | pepperoncini | red onion | bruleed feta

COURSE 2

Choice Of 1 Egg Dish:

Ricotta Soft Scramble
fresh ricotta | chives | pita

OR

Shakshuka
parsley | cilantro | oregano
ciabatta | poached egg

Papas Bravas Included
crispy potatoes | lemon-garlic aioli | chives

COURSE 3

Olive Oil Pancakes
seasonal preserve | maple syrup | mint

Neuske Thick Cut Bacon
maple brown sugar | aleppo

MENU OPTION 2 – $60pp++

COURSE 1

Dips
muhammara | feta labneh | beet hummus | pita

Deviled Eggs
pickled mustard seeds | nduja | chives

Greek Salad
kalamata olives | tomato | cucumber | herbs | pepperoncini | red onion | bruleed feta

Smoked Salmon Toast
chive | herbed lebneh | pickled red onion | crispy caper

Beef Tartare
crispy capers | ciabatta

Shrimp Cocktail
cocktail sauce | lemon

COURSE 2 – Choice of 3

Ricotta Soft Scramble
fresh ricotta | chives | pita

Shakshuka
parsley | cilantro | oregano | ciabatta | poached egg

Tortilla De Patatas
crispy potato | potato | spinach | feta | preserved lemon

Ancient Grain Bowl
bulgar wheat | olive | tomato | cucumber | eggplant | mushrooms | onion | herbs | feta

Mediterranean Plate
pita | beet hummus | vegetable salad | falafel

Papas Bravas Included
crispy potatoes | lemon-garlic aioli | chives

MENU OPTION 2 CONTINUED

COURSE 3

ALL INCLUDED

Olive Oil Pancakes
seasonal preserve | maple syrup | mint

Neuske Thick Cut Bacon
maple brown sugar | aleppo

Frosted Grapes
yogurt | grapes | oat crumble | rose honey

BRUNCH ADD-ONS

SEAFOOD TOWER
half lobster | oysters | cocktail shrimp | mignonette | cocktail sauce | citrus-garlic aioli
95

HALF/FULL CAVIAR EXPERIENCE
creme fraiche | egg yolk | housemade potato chips
90/160

LOBSTER COCKTAIL
citrus-garlic aioli | lemon
65

RAW OYSTERS
cocktail sauce | mignonette
48/dozen

Private Dining Wine Guide

Please select a wine tier to offer your guests. Having a pre-selected wine tier helps our team provide seamless service while keeping you within your desired budget. (Priced Per Bottle)

The Cellar Selection - $55

Enjoy a sparkling wine, and a choice of 2 white, & 2 reds

Sparkling | NAVERAN Cava Brut
White | CHÂTEAU GRAVILLE LACOSTE Pessac-Léognan
White | Pinot Grigio SCARPETTA FRIULI
White | Allelo DIERBERG Chardonnay
Red | Pinot Noir TRAMIN
Red | Super Tuscan FRASINELLO
Red | Touriga Nacional MUSCO

The Sommelier Selection - $80

Enjoy a sparkling wine, and a choice of 2 whites & 2 reds

Sparkling | Etna Brut TERRAZZE DELL ETNA Sicily, Italy
White | Sancerre AUCHERE
White | Chablis CHABLISENNE
White | Chardonnay HADEN FIG
Red |Bourgogne PIERRE GELIN
Red | Barbaresco PRODUTTORI DEL BARBARESCO
Red | Chianti Classico CASTELLO DI AMA
Red | Tempranillo MUGA “Riserva”
Red | CHÂTEAU MADAME DE BEAUCAILLOU, Haut Medoc

The Grand Reserve Selection – $120

Enjoy a sparkling wine, and a choice of 2 whites & 2 reds

Sparkling | VEUVE CLICQUOT “Yellow Label” Champagne, France
White | Assyrtiko DOMAINE SIGALAS Santorini
White | Saint Romain DOMAINE TAUPENOT-MERME
White | Chardonnay CASTELLO DI AMA Tuscany
White | Chardonnay LONG MEADOW RANCH Anderson Valley
Red | Barolo CA ROME “Rapet”
Red |Super Tuscan TENUTA SAN GUIDO “Guidalberto”
Red |Tempranillo LOPEZ DE HEREDIA “Vina Todonia”
Red |BORDEAUX CHÂTEAU MEYNEY, St. Estephe
Red | Cabernet Sauvignon ZD WINERY