

ALLORA

> > *by da Soli* < <

DINNER

Antipasti

Fried Calamari

tender, lightly dusted calamari rings served with marinara sauce 9

Stuffed Artichokes

prosciutto wrapped roman style artichokes filled with house made chicken sausage, broccoli rabe, oven roasted with lemon aglio 10

Cavatelli Carbonara

house made ricotta pasta tossed in a creamy pecorino romano cheese sauce with crispy pancetta and parsley 10

Steamed Mussels

pinot grigio, fennel, plum tomato sauce, basil 8.5

Clams Casino

1/2 dozen baked clams with sweet peppers, onions, crispy pancetta, fresh parsley 9

Suppli

crispy italian risotto balls over imported san marzano tomato sauce
Roman Style

filled with meat, fiore di latte mozzarella, tomato sauce 9

Sicilian Style

peas, fiore di latte mozzarella chese, bechamel sauce 8

Salads

Poppie's Salad

hearts of palm, roasted red peppers, artichokes, olives, boston lettuce, tossed with a secret balsamic and extra virgin olive oil dressing 8.5

Roasted Peppers and Burrata

marinated char grilled sweet peppers, extra virgin olive oil, creamy burrata cheese 9.5

Orange and Beet Salad

shaved fennel, baby arugula, toasted walnuts, honey-maple citrus dressing, creamy ricotta, balsamic drizzle 9

Caesar Salad

classical preparation, romaine lettuce, pecorino cheese, house made dressing (with anchovy), garlic croutons 7

Pasta

Cavatelli e Arancini

house made ricotta pasta, imported san marzano tomato sauce served with roman style risotto balls with meat and cheese 18

Mussels and Capellini

plump mussels simmered in a fresh tomato or garlic white wine sauce, tossed with imported angel hair pasta 16

Tagliatelle di Manzo

italian wide pasta tossed with a braised beef short rib ragu, finished with cheese and extra virgin olive oil 20

Frascatelli e Rabe

house made semolina dumplings, sauteed broccoli rabe, white beans, sweet sausage, garlic, evoo 18

Shrimp & Crab Meat Fra Diabolo

pan seared wild shrimp in a spicy red sauce with jumbo lump crabmeat, imported spaghetti 24

Gluten Free Penne and Chicken

grilled chicken breast, olives, diced tomatoes, porcini mushrooms, fresh basil, olive oil 17.5

Cacio e Pepe

imported spaghetti tossed with cracked black pepper, romano cheese, fresh parsley, topped with grilled veal medallions 21.5

All menu items are cooked to order, Substitutions are limited to availability and day.

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DINNER

Pollo/Vitello

all served with spaghetti

San Marco

porcini mushrooms, sundried tomatoes, jumbo lump crabmeat, Sicilian marsala wine, splash of cream
Pollo 19 Vitello 23

Piccata

lemon, butter, novella white wine with capers
Pollo 17.5 Vitello 19.5

Parmigiana

baked with marinara and mozzarella cheese
Pollo 17.5 Vitello 19.5

Romano

prosciutto di parma, fresh sage, topped with grilled eggplant and fiore di latte mozzarella, sherry-tomato sauce
Pollo 17.5 Vitello 20

Italiano

breaded cutlet topped with char grilled red peppers, italian long hots, garlic, extra virgin olive oil
Pollo 17.50 Vitello 19.5

Carciofi

artichoke hearts, sundried tomatoes, basil, white wine sauce with a touch of lemon
Pollo 17.5 Vitello 19.5

Entrees

all entrees served with risotto and vegetables unless otherwise noted

Sea Bass Filet Salmoriglio

Sicilian style white fish dusted with seasoned bread crumb, grilled, drizzled with evoo, lemon, parsley, and oregano 28

Tuscan Braised Beef

fork tender boneless short rib, oven roasted with rich red wine pan sauce 26

Pork con Fico

grilled boneless pork chops stuffed with sopressata and provolone, figs, Sicilian marsala wine, sauteed rabe 23

Pan Roasted Salmon Filet

chinese rice noodles, fragrant shrimp broth with snow peas, tomatoes, shitake mushrooms 23

Ahi Tuna Siciliano

grilled ahi tuna loin, fresh tomatoes, fennel, capers, basil, olives, and wine 24

Flounder Francese

egg battered and pan seared, lemon butter, white wine sauce with jumbo lump crabmeat 24.5

Grilled New York Strip Steak

topped with porcini mushroom butter, natural jus 29

Sides

Broccoli Rabe or Spinach 6

Crispy Brussels with pecorino and breadcrumb 6

Pasta Alio Olio 6

with anchovy 7

Creamy Arborrio Risotto 8

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