

ALLORA

BY *de Sal*

LUNCH BANQUET MENU

SIT DOWN A \$20PP PLUS TAX AND GRAT

House Salad or Caesar Salad

Penne Genovese

penne pasta tossed in our san marzano tomato sauce

Entrees (choose three)

Grilled Chicken Milanese

marinated chicken breast topped with baby arugula, lemon, extra virgin olive oil

Chicken Parmigiana

marinara sauce and mozzarella cheese

Chicken Piccata

lemon, butter, white wine with capers

Grilled Salmon Filet

basil pesto butter

Baked Tilapia Filet

tomatoes, olives, artichokes, white wine

Crab Crepe

filled with crabmeat and ricotta, blush cream sauce

Eggplant Sorrento

egg battered, provolone cheese, sherry-tomato sauce

Grilled Boneless Pork Chop

sweet peppers, mushrooms, white wine jus

all non alcoholic beverages included

SIT DOWN B \$23PP PLUS TAX AND GRAT

Family Style Appetizers

Suppli, Fried Calamari, Mushrooms Stuffed with Chicken Sausage

House Salad or Caesar Salad

Penne Genovese

penne pasta tossed in our house made san marzano tomato sauce

Entrees (choose three)

Grilled Chicken Milanese

marinated chicken breast topped with baby arugula, lemon, extra virgin olive oil

Chicken Parmigiana

marinara sauce and mozzarella

Chicken Piccata

lemon, butter, white wine with capers

Grilled Salmon Filet

basil pesto butter

Baked Tilapia Filet

tomatoes, olives, artichokes, white wine

Eggplant Sorrento

egg battered, provolone cheese, sherry tomato sauce

Grilled Boneless Pork Chop

sweet peppers, mushrooms, white wine jus

Crab Crepe

filled with crabmeat and ricotta, blush cream sauce

SIT DOWN C \$27PP PLUS TAX AND GRAT

Family Style appetizers

Suppli, Fried Calamari, Mushrooms Stuffed with Chicken Sausage

House Salad or Caesar Salad

Penne Genovese

penne pasta tossed in our house made san marzano tomato sauce

Entrees (choose three)

Grilled Chicken Milanese

marinated chicken breast topped with baby arugula, lemon, extra virgin olive oil

Chicken Saltimbuca

topped with prosciutto, spinach, and cheese, marsala demi-glaze sauce

Chicken Carciofi

artichoke hearts, sun-dried tomatoes, lemon, white wine

Veal San Marco

porcini mushrooms, sun-dried tomatoes, jumbo lump crabmeat, marsala wine, splash of cream

Grilled Bronzino Filet

lemon, extra virgin olive oil

Polenta Crusted Salmon Filet

pan seared, plum tomato, basil, white wine

Stuffed Shrimp

crab imperial, oven roasted with fresh herbs

Boneless Beef Short Ribs

braised with red wine, rosemary, beef jus

*All Entrees Served with Risotto and Sautéed Vegetables

*All non-alcoholic beverages included

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