

# ALLORA



## Off Premise Take-Out Trays

### Appetizers

#### **Fried Calamari**

½ pan \$45 Full pan \$85  
tender crisp calamari served with side  
of marinara dipping sauce

#### **Clams Casino**

½ pan \$50 Full pan \$90  
clams on the ½ baked with sweet  
peppers, onions, and pancetta  
½ pan 25 pcs Full pan 50 pcs

#### **Steamed Mussels**

½ pan \$40 Full pan \$75  
plump cultivated mussels simmered  
with roasted fennel, plum  
tomatoes, wine, and herbs  
½ pan 2 dz Full pan 5 dz

#### **Suppli**

½ pan \$45 Full pan \$85  
crisp risotto, meat, and fresh  
mozzarella cheese balls served  
with a side of marinara dipping sauce  
½ pan 25pcs Full Pan 50 pcs

### Salads/Vegetables

#### **Caesar Salad**

½ pan \$35 Full pan \$55  
crisp romaine, house made Caesar  
dressing, croutons and cheese

#### **Poppies's Salad**

½ pan \$45 Full pan \$75  
iceberg, boston lettuce, hearts of palm,  
olives, artichoke hearts, roasted  
peppers, side of balsamic dressing

#### **Orange and Beet Salad**

½ pan \$48 Full pan \$90  
arugula, beets, oranges, walnuts,  
honey-citrus dressing  
topped with creamy ricotta cheese

#### **Roasted Peppers and Fresh Mozzarella**

12" Tray \$45  
house roasted and marinated sweet  
peppers served with  
fiore di latte mozzarella cheese, extra  
virgin olive oil

#### **Sautéed Squash with Red Onions and Carrots**

½ pan \$28 Full pan \$50  
garlic, extra virgin olive oil

#### **Roasted Potatoes and Broccoli**

½ pan \$30 Full pan \$58  
oven roasted potatoes and broccoli  
Aglio

#### **Roasted Butternut Squash**

½ pan \$34 Full pan \$60  
fresh herbs, evoo

#### **Eggplant Parmigiana**

½ pan \$28 Full pan \$52  
breaded, topped with mozzarella,  
marinara sauce

### Entrees

(½ = 25pcs Full = 50pcs)

#### **Chicken San Marco**

½ pan \$80 Full pan \$150  
pan seared chicken breast, sundried  
tomatoes, porcini mushrooms, marsala  
wine, demi-glace sauce, lump crabmeat

#### **Chicken Italiano**

½ pan \$55 Full pan \$100  
breaded chicken breast topped with  
italian long hot peppers, sweet  
peppers, garlic, white wine

#### **Chicken Piccata**

½ pan \$52 Full pan \$98  
pan seared chicken breast, lemon,  
butter, white wine with capers

#### **Chicken Parmigiana**

½ pan \$50 Full pan \$98  
breaded chicken breast topped with  
marinara and mozzarella  
cheese

#### **Baked Salmon**

½ pan \$65 Full pan \$122  
oven roasted Norwegian salmon  
topped with tomatoes, capers,  
and olives

#### **Grilled Ahi Tuna Filet**

½ pan \$60 Full pan \$110  
grilled ahi tuna loin finished with soy  
and citrus glaze

#### **Flounder Francese**

½ pan \$59 Full pan \$109  
egg battered, lemon, butter, white wine  
sauce

### Pasta/Risotto

#### **Penne alla Vodka**

½ pan \$40 Full pan \$75  
tossed in a blush cream sauce with  
pecorino cheese

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## **Frascatelli Rabe**

½ pan \$55 Full pan \$100

semolina pasta tossed with sweet sausage, broccoli rabe, white beans, extra virgin olive oil

## **Cavatelli Pomadora**

½ pan \$50 Full pan \$90

ricotta pasta tossed in a san marzano tomato sauce

## **Penne and Broccoli Alio-Olio**

½ pan \$58 Full pan \$106

tossed with broccoli, diced tomato, grilled chicken breast, evoo

## **Rigatoni with Short Rib Ragu**

½ pan \$59 Full pan \$108

tender, braised short rib meat, roasting sauce with carrots, onions, and celery, finished with olive oil

## **Risotto Milanese**

½ pan \$55 Full pan \$105

creamy arborrio risotto, pecorino cheese, fresh herbs

## **Vegetable Risotto**

½ pan \$56 Full pan \$102

creamy arborrio risotto tossed with roasted vegetables

## **Seafood Risotto**

½ pan \$65 Full pan \$120

arborrio risotto tossed with clams, mussels, shrimp, and calamari, fresh tomatoes, and basil

## Sweets

### **Mini Canoli**

\$15 per dozen

### **Biscotti**

\$8 per dozen

### **Tiramisu**

\$40 per ½ tray

### **Mini Éclair and Cream Puffs**

\$12 per dozen (3dz minimum)

### **Assorted Mini Glass Parfaits**

\$26 per dozen (3dz minimum)

- Delivery Available Upon Request
- Ask about package pricing
- Any Items from a la Carte Menus Available to go
- Call Mark 856-596-6882 or contact via e-mail at [dasolifood.com](mailto:dasolifood.com)