

ALLORA  
BY De Soto

## LUNCH

### 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

#### Mussels or Clams Birra

red onion, pancetta, diced tomato, fresh basil, beer broth, finished with toasted bread crumb 10

#### Clams Casino

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

#### Crispy Brussels

thinly sliced, pecorino cheese and bread crumb 6.5

#### Sea Bass Samoriglia

Sicilian style sauteed sea bass with bread crumb and herbs, finished with lemon, olive oil, and oregano 16

#### Tuscan Braised Beef

fork tender boneless short rib, oven roasted, pan sauce 14

#### Fried Burrata

crispy panko coated, creamy mozzarella, marinara sauce, balsamic drizzle 11

### 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 10 GF  
with Grilled Chicken 11  
with Grilled Shrimp 13

#### Roasted Peppers and Burrata

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

#### Orange and Beet Salad

shaved fennel, baby arugula, toasted walnuts, honey-maple citrus dressing, creamy ricotta, balsamic, grilled shrimp 14 GF

#### White Bean and Ahi Tuna Salad

cannellini beans, arugula, radicchio, parsley vinaigrette, grilled ahi tuna loin 14 GF

### Entrees

#### Salmon Allora

porcini crusted, pan seared salmon filet, finished with house made fig preserve, sauteed spinach and risotto 13 GF

#### Soft Shell Crab

chilled broccoli rabe, walnuts, sliced apples, citrus 15

#### Caesar Salad

romaine lettuce, house made Caesar dressing with anchovy, garlic croutons, romano cheese 10  
with grilled chicken 12  
with grilled shrimp 13

#### Spinach Salad

tomatoes, radish, cucumber, olives, radicchio, sun-dried vinaigrette 11  
with grilled chicken 14  
with grilled shrimp 15  
with crabmeat 16

#### Grilled Octopus

shaved fennel, baby arugula, radicchio, grilled squash, lemon, extra virgin olive oil 15 GF

#### Grilled Romaine Wedge

corn, roasted peppers, crispy pancetta, peppercorn ranch dressing 12 GF

with grilled chicken 16

with grilled shrimp 17

with crabmeat 18

#### Flounder Francese

egg battered and pan seared, lemon butter, white wine sauce with jumbo lump crabmeat 15

#### Trio di Mare

grilled ahi tuna, grilled shrimp, jumbo lump, olives, capers, tomatoes, basil, white wine, arugula 16 GF

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

GF=gluten free

ALLORA

BY De Sole

## LUNCH

### Pasta

#### Gnocchi Genovese

house made large ricotta dumplings tossed with fresh tomato, basil, white wine sauce, olives 12

#### Mussels or Clams over Capellini

simmered in a fresh tomato or garlic white wine sauce, tossed with imported angel hair pasta 12

#### Rigatoni di Manzo

italian tube pasta tossed with a braised beef short rib ragu, finished with cheese and extra virgin olive oil 13

#### Bucatini Bolognese

long, rope shaped pasta tossed in a fragrant Tuscan meat sauce, romano cheese, evoo 13

#### 🔥 Shrimp & Crab meat Fra Diabolo

\*\*very spicy dish  
pan seared shrimp in a spicy red sauce with jumbo lump crabmeat, imported spaghetti 15

#### Penne e Zucchini

pencil cut pasta tossed with squash, white beans, garlic evoo, fresh parsley, romano cheese 12

#### Lobster Ravioli

asparagus, sundried tomatoes, saffron cream 16

#### Primavera

medley of sauteed vegetables, garlic, olive oil, white wine, angel hair pasta 11

### Sandwiches

all sandwiches served with fries

#### Parmigiana

marinara sauce and cheese  
Chicken 10 Veal 11

#### Gardinara

pan roasted vegetables, pesto, burrata cheese 10

#### Cutlet Italiano

breaded cutlet, sweet peppers, hot peppers, broccoli rabe, provolone cheese  
Chicken 11.5 Veal 12.5

#### San Marco

porcini mushrooms, sundried tomatoes, jumbo lump crabmeat, Sicilian marsala wine, cream  
pollo 13 vitello 15

#### Piccata

capers, lemon, butter, novella white wine  
pollo 11 vitello 12

#### Braised Short Rib

boneless braised beef short rib meat, pan sauce, provolone cheese 12

#### Grilled Chicken

marinated grilled chicken breast topped with sauteed spinach 10

### Pollo/Vitello

all served with spaghetti (same sauce)

#### Parmigiana

baked with marinara and mozzarella cheese  
pollo 11 vitello 12

#### Romano

prosciutto di parma, grilled eggplant, fresh mozzarella, sherry-tomato sauce  
pollo 11 vitello 12

#### Allora Burger

"chopped" short rib and chuck burger topped with bbq short rib and fontina cheese, crispy onions, truffle fries 15

#### Prosciutto

thinly sliced prosciutto di parma, fresh mozzarella, tomato, basil pesto 12

#### Italiano

breaded cutlet topped with sweet peppers, italian long hots, garlic, extra virgin olive oil  
pollo 11 vitello 12

#### Carciofi

artichoke hearts, sun-dried tomatoes, basil, white wine sauce, touch of lemon  
pollo 11 vitello 12

All menu items are cooked to order, Substitutions are limited to availability.  
GF+gluten free