

ALLORA

by da Soli

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

Steamed Mussels

plump mussels simmered with pinot grigio, fennel, plum tomato sauce, basil 9

Clams Casino

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

Flatbread Rustica

Grilled Italian Style Flatbread

braised short rib, caramelized onions, spinach, fresh mozzarella cheese 12

roasted vegetables, basil pesto, burrata cheese 11

diced tomatoes, baby arugula, olives, prosciutto do parma, romano cheese 14

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
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

Orange and Beet Salad

shaved fennel, baby arugula, toasted walnuts, honey-maple citrus dressing, creamy ricotta, balsamic drizzle, grilled shrimp 13

White Bean and Ahi Tuna Salad

cannellini beans, arugula, radicchio, parsley viniagrette, grilled ahi tuna loin 14

Caesar Salad

romaine lettuce, house made Caesar dressing with anchovy, garlic croutons, romano cheese 9
with Grilled Chicken 11 with Grilled Shrimp 13

Pasta

Cavatelli e Arancini

house made ricotta pasta, imported san marzano tomato sauce served with roman style risotto balls with meat and cheese 11

Mussels and Capellini

plump mussels simmered in a fresh tomato or garlic white wine sauce, tossed with imported angel hair pasta 11

Tagliatelle di Manzo

italian wide pasta tossed with a braised beef short rib ragu, finished with cheese and extra virgin olive oil 12

Frascatelli e Rabe

house made semolina dumplings, sauteed broccoli rabe, white beans, sweet sausage, garlic, evoo 11

Shrimp & Crab Meat Fra Diablo

pan seared wild shrimp in a spicy red sauce with jumbo lump crabmeat, imported spaghetti 14

Gluten Free Penne and Chicken

grilled chicken breast, olives, diced tomatoes, porcini mushrooms, fresh basil, olive oil 12

Cacio e Pepe

imported spaghetti tossed with cracked black pepper, romano cheese, fresh parsley, topped with grilled veal medallions 15

Primavera

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

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

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Pollo/Vitello

all served with spaghetti

San Marco

porcini mushrooms, sundried tomatoes, jumbo lump crabmeat, Sicilian marsala wine, splash of cream
Pollo 13 Vitello 15

Piccata

lemon, butter, novella white wine with capers
Pollo 11 Vitello 12

Parmigiana

baked with marinara and mozzarella cheese
Pollo 11 Vitello 12

Romano

prosciutto di parma, fresh sage, topped with grilled eggplant and fiore di latte mozzarella, sherry-tomato sauce
Pollo 11 Vitello 12

Italiano

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

Carciofi

artichoke hearts, sundried tomatoes, basil, white wine sauce with a touch of lemon
Pollo 11 Vitello 12

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 14

Tuscan Braised Beef

fork tender boneless short rib, oven roasted with rich red wine pan sauce
14

Pork con Fico

grilled boneless pork chop stuffed with sopressata and provolone, figs, Sicilian marsala wine, sauteed rabe 13

Pan Roasted Salmon Filet

chinese rice noodles, fragrant shrimp broth with snow peas, tomatoes, shitake mushrooms 13

Ahi Tuna Siciliano

grilled ahi tuna loin, fresh tomatoes, fennel, capers, basil, olives, and wine
15

Flounder Francese

egg battered and pan seared, lemon butter, white wine sauce with jumbo lump crabmeat 14

Grilled Shrimp and Brussels

sliced brussels, artichokes, sundried tomato, over roasted vegetables 14

Sandwiches

all sandwiches served with fries

Parmigiana

breaded cutlet topped with marinara and mozzarella cheese
Chicken 10 Veal 11

Gardinara

pan roasted vegetables, pesto, burrata cheese 10

Sausage Italiano

house made sweet sausage, sweet peppers, long hot peppers, broccoli rabe, provolone cheese 10

Braised Short Rib

boneless braised beef short rib meat, pan sauce, provolone cheese 11

Grilled Chicken

marinated grilled chicken breast topped with sauteed spinach 10

Sides

Sauteed Spinach or Broccoli Rabe

7

Spaghetti Alio Olio

with Anchovy 7

Crispy Brussels

sliced brussels, romano cheese, toasted panko crumb 6

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