

ALLORA

BY de Sal

Dinner Menu

Antipasti & Salads

add crabmeat to any salad \$5

FRIED CALAMARI

tender, lightly dusted calamari rings served with marinara sauce 10

MUSSELS OR CLAMS ROSSO O BIANCO

steamed in garlic white wine sauce or san marzano, tomato, basil sauce 12 gf

CLAMS CASINO

1/2 dozen baked clams with sweet peppers, onions, crispy pancetta, fresh parsley 10

SUPPLI

crispy italian risotto balls stuffed with beef and mozzarella over imported san marzano tomato sauce 10

CAVATELLI CARBONARA

house made ricotta pasta tossed in a pecorino cream sauce with crispy pancetta 10

STUFFED ARTICHOKE

prosciutto wrapped roman style artichokes filled with house made chicken sausage, broccoli rabe, mozzarella, oven roasted lemon aglio 11

CRISPY BRUSSELS

pancetta, pecorino cheese and bread crumb 9

STUFFED LONG HOTS

prosciutto di parma and provolone, oven roasted with sweet white onions and wine 10 gf

POPPIE'S SALAD

hearts of palm, roasted peppers, artichokes, olives, iceberg lettuce, tossed with secret balsamic, extra virgin olive oil dressing 9 gf

Primi

gluten free penne available upon request (may take slightly longer)

CAVATELLI GENOVESE

ricotta gnocchi tossed with fresh tomato, basil, white wine sauce, olives 20

MUSSELS OR CLAMS AND CAPELLINI

fresh tomato or garlic white wine sauce, imported angel hair pasta 20

RIGATONI DI MANZO

braised beef short rib ragu, finished with cheese and extra virgin olive oil 23

ROASTED PEPPERS AND BURRATA

marinated char grilled sweet peppers, extra virgin olive oil, creamy burrata cheese, garlic crostini 10

ORANGE AND BEET SALAD

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

GRILLED SUMMER VEGETABLE SALAD **new**

warmed grilled vegetables, baby arugula, burrata cheese, honey balsamic 10 gf

CAESAR SALAD

classical preparation, romaine lettuce, pecorino cheese, house made dressing (with anchovy), garlic croutons 8

GRANNY SMITH APPLE SALAD **new**

romaine, candied walnuts, dried cranberry, Gorgonzola cheese, creamy italian 12 gf

CHOPPED BLT SALAD **new**

iceberg, corn, cherry tomatoes, red onion, bacon, creamy avocado dressing 12 gf

BRUSSEL CAESAR SALAD

romaine lettuce, crispy brussels, pancetta, pecorino cheese, house made dressing (with anchovy), garlic croutons 11

NEW APPETIZERS

SHORT RIB CROSTINI

bacon jam, goat cheese, crispy onions 14

PAN SEARED DIVER SEA SCALLOPS

roasted corn salsa Market \$\$ gf

EGGPLANT MEATBALLS

house made, oven roasted, finished with pomodoro sauce and sauteed escarole 12

TORTELLINI ALLA ROMANO

cheese filled pasta tossed in creamy pecorino romano sauce with prosciutto di parma and peas 20



SHRIMP & CRAB MEAT FRA DIABLO

pan seared wild shrimp in a spicy red sauce with jumbo lump crabmeat, imported spaghetti 26

PENNE E ZUCCHINI

squash, white beans, garlic evoo, fresh parsley, romano cheese 17

add four shrimp 6.5 add grilled chicken 5

All menu items are cooked to order. Please NO SUBSTITUTIONS! An up charge will be added for modifications to the menu.

*gf=gluten free

flame indicates spicy dish

All menu items available for take-out

ALLORA



Pollo / Vitello e' Melanzana

all served with linguine

SAN MARCO

porcini mushrooms, sundried tomatoes, jumbo lump crabmeat, Sicilian marsala wine, splash of cream

Pollo 24 Vitello 27

PICCATA

lemon, butter, novella white wine with capers

Pollo 21 Vitello 24

PARMIGIANA

baked with marinara and mozzarella cheese

Pollo 21 Vitello 24 Eggplant 17

ALLORA

prosciutto di parma, topped with broccoli rabe and fiore di latte mozzarella, sherry tomato sauce

Pollo 22 Vitello 25

🔥 ITALIANO

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

Pollo 22 Vitello 25

CARCIOFI

two sauteed shrimp, asparagus, artichoke hearts, sun dried tomatoes, lemon, garlic, white wine sauce

Pollo 24 Vitello 26

SALTIMBOCCA

prosciutto di parma, spinach, melted cheese, Sicilian marsala demi-glace sauce

Pollo 22 Vitello 25

Entrees

all entrees served with risotto and vegetables UNLESS otherwise noted

SOFT SHELL CRAB

new

crispy panko crusted, lemon, caper, cream sauce tossed with angel hair pasta 26

TUSCAN BRAISED BEEF

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

GRILLED "PRIME" PORK CHOP



CALABRESE GF

bone-in, fennel and hot pepper dry rubbed, served with mashed potatoes and broccoli rabe 28

SALMON ALLORA

pan seared, porcini crusted salmon filet finished with house made fig preserve, risotto and spinach 26 gf

TRIO DI MARE

grilled ahi tuna, sauteed shrimp, jumbo lump crabmeat, tomatoes, olives, capers, garnished with baby arugula, served over risotto 28 gf

FLOUNDER FRANCESE

egg battered and pan seared, lemon butter, white wine sauce with jumbo lump crabmeat 25

GRILLED FILET MIGNON

new

8 oz filet mignon, finished with house made bacon jam, grilled asparagus, mashed potato, garnished with crispy onions 32 (gf without onions) add crabmeat 5

SEAFOOD RISOTTO

new

mussels, clams, shrimp, jumbo lump crabmeat simmered in a fragrant sherry tomato sauce finished with arborio risotto 34 gf

EGGPLANT ROLLANTINE

new

stuffed with ricotta, baked in marinara sauce and cheese, served with spaghetti 20

CRAB CAKES

new

house made jumbo lump crab cakes, roasted pepper cream, risotto and spinach 28

Pasta Your Way

Your Choice of:

Linguine, Capellini, Penne, Rigatoni, GF Penne, Cavatelli (add 2), Risotto (add 2.50)

ALL SERVED WITH SOUP OR HOUSE SALAD

PICK YOUR SAUCE:

ALL SAUCES GLUTEN FREE

Marinara alla Vodka
Diablo Puttanesca
Bolognese Truffle Cream
Carbonara

Your Choice 21

SOLLEVALO (KICK IT UP)

grilled chicken breast 5 4 grilled shrimp 6.5 / jumbo lump crabmeat 9

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