



ALLORA

Dinner

appetizers

Fried Calamari

house favorite, crispy, dusted calamari rings served with marinara dipping sauce 10

Steamed Mussels or Clams

garlic white wine sauce or secret san marzano tomato sauce 12 gf

Clams Casino

1/2 doz middleneck clams baked with sweet onion, pepper, pancetta, touch of bread crumb 12

Cavatelli Carbonara

house made ricotta pasta tossed with pancetta, pecorino romano cream, fresh parsley 11

Stuffed Roman Artichokes

prosciutto wrapped long stem artichokes filled with chicken sausage, broccoli rabe, mozzarella cheese, finished with lemon aglio 13

Crispy Brussels

pancetta, romano cheese, toasted bread crumb 10

Suppli

our house specialty

3 crispy Italian rice, meat, and cheese balls served over san marzano tomato sauce
can substitute cheese or porcini 12

Suppli Trio

two classic rice balls over san marzano tomato sauce, two cheese rice balls over vodka sauce, two porcini truffle rice balls over Parmesan cream 16

Eggplant Meatballs

Chef Matt's newest dish, house made eggplant meatballs served over pomadora sauce with sauteed escarole 11

Stuffed Italian Long hots

prosciutto di parma, provolone, finished with sweet onions, alio-olio sauce 12 gf

salads

Poppie's Salad

hearts of palm, roasted peppers, artichokes, olives, iceberg lettuce tossed in our secret balsamic dressing 9 gf

Roasted Peppers and Burrata

marinated char grilled sweet peppers, evoo, burrata cheese, garlic crostini 10

Fall Chopped Salad

bacon, apple, pear, dried cranberries, romaine lettuce, gorgonzola, house made Italian dressing 10 gf

Roasted Beet & Butternut Squash Salad

baby arugula, red & golden beets, roasted squash, goat cheese, honey-citrus dressing 9 gf

Fall Bruschetta Salad

arugula, diced house made mozzarella, roasted peppers, bruschetta tomatoes 10 gf

Caesar Salad

classic preparation, romaine lettuce, pecorino cheese, house made dressing (with anchovy), garlic croutons 8 tossed with crispy brussels 11

primi

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

Cavatelli Genovese

ricotta gnocchi tossed with fresh tomato, basil, olives, and white wine sauce with a splash of marinara 20

Mussels or Clams and Cappellini

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

Rigatoni Di Manzo

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

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, parsley, romano cheese 17
add four shrimp 6.5
add grilled chicken 5

pollo / vitello e malanzana

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 peppers, Italian long hots, garlic, evoo
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

Madeira

mushrooms, shallots, madeira wine sauce
pollo 22 vitello 25

entrees

Tuscan Braised Beef

fork tender boneless short rib oven roasted with rich red wine pan sauce, risotto and vegetables 27 gf

Grilled "Prime" Pork Chop Calabrese

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

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, capers, olives, 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, risotto and vegetables 25

Grilled Filet Mignon

*8oz filet, finished with house made bacon jam, grilled asparagus, mashed potatoes, garnished with crispy onion 32 (gf without onions)
add crabmeat 5
add shrimp and crab 9
add crab cake 7.5*

Seafood Risotto

mussels, clams, shrimp, jumbo lump crabmeat, fragrant sherry tomato sauce finished with arborriso risotto 34 gf

Eggplant Rollantine

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

Crab Cakes

house made jumbo lump crab cakes, roasted pepper cream, semolina cavatelli 28

Stuffed Flounder

risotto and white corn stuffing, champagne cream sauce with tomatoes, jumbo lump crabmeat over spinach 26

pasta your way

Your choice of:

Capellini, Linguine, Penne, Rigatoni, GF Penne, Cavatelli (add 2), Risotto (add 2.5)

ALL SERVED WITH SOUP OR HOUSE SALAD

Pick Your Sauce (all gf):

*Marinara
Diablo
Bolognese
Carbonara
alla Vodka
Puttanesca
Truffle Cream*

Your Choice 21

Sollevato (kick it up)

*grilled chicken breast 5
grilled shrimp 6.5
jumbo lump crabmeat 9*