

ALLORA

Lunch

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 12
can substitute cheese or porcini

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 pomodoro sauce with sauteed escarole 11

Stuffed Italian Long Hots

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

salads

add to any salad

grilled chicken 5

4 grilled shrimp 6.5

jumbo lump crabmeat 8

grilled or blackened salmon 5.50

grilled ahi tuna 7

Poppie's Salad

hearts of palm, roasted peppers, artichokes, olives, iceberg lettuce tossed in our secret balsamic dressing 11 gf

Fall Chopped Salad

bacon, apple, pear, dried cranberries, candied walnuts, romaine lettuce, gorgonzola, house made Italian dressing 13 gf

Roasted Beet and Butternut Squash Salad

baby arugula, red & golden beets, roasted squash, goat cheese, honey-citrus dressing 14 gf

Fall Bruschetta Salad

arugula, diced house made mozzarella, roasted peppers, bruschetta tomatoes 14 gf

Caesar Salad

romaine lettuce, pecorino cheese, house made dressing (with anchovy), garlic croutons 12
tossed with crispy brussels 13

White Bean and Radicchio Salad

baby arugula, white beans, radicchio, parsley vinaigrette 12 gf

primi

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

Cavatelli Genovese

house rolled ricotta gnocchi tossed with fresh tomato, basil, olives and white wine sauce with a splash of marinara 14

Mussels or Clams and Cappellini

fresh tomato or garlic white wine sauce, imported angel hair pasta 15

Rigatoni Di Manzo

braised beef short rib ragu finished with romano cheese and extra virgin olive oil 16

Tortellini Alla Romano

cheese filled pasta tossed in creamy pecorino Romano sauce with prosciutto di parma and peas 14

Shrimp & Crab Meat Fra Diabolo

pan seared wild shrimp in a spicy red sauce with jumbo lump crabmeat, imported spaghetti 17

Penne E Zucchini

squash, white beans, garlic evoo, fresh parsley, Romano cheese 13
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 17 vitello 19

Piccata

lemon, butter, novella white wine with capers
pollo 14 vitello 16

Parmigiana

baked with marinara and mozzarella cheese
pollo 13 vitello 15 eggplant 11

Allora

prosciutto di parma topped with broccoli rabe and fiore di latte mozzarella, sherry tomato sauce
pollo 14 vitello 16

Italiano

breaded cutlet topped with char grilled peppers, Italian long hots, garlic, evoo
pollo 15 vitello 17

Carciofi

two sauteed shrimp, asparagus, artichoke hearts, sun dried tomatoes, lemon, garlic, white wine sauce
pollo 16 vitello 18

Saltimbocca

prosciutto di parma, spinach, melted cheese, Sicilian marsala demi-glace sauce
pollo 14 vitello 16

Madeira

mushrooms, shallots, madeira wine sauce
pollo 14 vitello 15

entrees

Tuscan Braised Beef

fork tender boneless short rib oven roasted with rich red wine pan sauce, risotto and vegetables 15 gf

Salmon Allora

pan seared porcini crusted salmon filet finished with house made fig preserve, risotto and spinach 15 gf

Trio Di Mare

grilled ahi tuna, sauteed shrimp, jumbo lump crabmeat, tomatoes, capers, olives, garnished with baby arugula, served over risotto 19 gf

Flounder Francese

egg battered and pan seared, lemon butter, white wine sauce with jumbo lump crabmeat, risotto and vegetables 17

Seafood Risotto

mussels, clams, shrimp, jumbo lump crabmeat simmered in a fragrant sherry tomato sauce finished with arborio risotto 21 gf

Eggplant Rollantine

stuffed with ricotta, baked in marinara sauce and cheese, served with spaghetti 14

Crab Cakes

house made jumbo lump crab cake, roasted pepper cream, semolina cavatelli 15

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 15

Sollevalo (kick it up)

grilled chicken breast 5

grilled shrimp 6.5

jumbo lump crabmeat 9

meatballs 4.5

sandwiches and wraps

all served with complimentary soup or salad

all served with fries, please ask for salad substitution

Parmigiana

breaded cutlet, marinara sauce, and cheese
veal 13 chicken 12

Braised Beef Short Rib

tender braised beef, provolone, gravy dripping sauce
14

Cutlet Italiano

breaded cutlet, broccoli rabe, sweet and long hot peppers, provolone cheese

veal 14 chicken 12

Grilled Chicken Pesto Wrap

sliced tomato, fresh mozzarella, basil pesto, arugula
13

Turkey BLT Wrap

house made bacon jam, oven roasted turkey breast (not deli meat, real turkey), lettuce and tomato 13

Grilled Chicken Caesar Wrap

romaine lettuce, Caesar dressing, Romano cheese
12