

# ALLORA LUNCH

## *appetizers*

### **FRIED CALAMARI**

HOUSE FAVORITE, CRISPY, DUSTED CALAMARI RINGS SERVED WITH MARINARA DIPPING SAUCE 10

### **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

### **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 10

### **EGGPLANT MEATBALLS**

CHEF MATT'S NEWEST DISH, HOUSE MADE EGGPLANT MEATBALLS SERVED OVER POMADORA SAUCE WITH SAUTEED ESCAROLE 10

## *salads*

*add grilled chicken or shrimp 5*

### **POPPIE'S SALAD**

HEARTS OF PALM, ROASTED PEPPERS, ARTICHOKE, OLIVES, ICEBERG LETTUCE OUR SECRET BALSAMIC DRESSING 12 GF

### **ROASTED PEPPERS AND BURRATA**

MARINATED CHAR GRILLED SWEET PEPPERS, EVOO, BURRATA CHEESE, GARLIC CROSTINI 13

### **CAESAR SALAD**

CLASSIC PREPARATION, ROMAINE LETTUCE, PECORINO CHEESE, HOUSE MADE DRESSING (WITH ANCHOVY), GARLIC CROUTONS 12  
TOSSED WITH CRISPY BRUSSELS 14

## *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 12

### **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 DIABLO**

PAN SEARED WILD SHRIMP IN A SPICY RED SAUCE WITH JUMBO LUMP CRABMEAT, IMPORTED SPAGHETTI 18

### **PENNE E ZUCCHINI**

SQUASH, WHITE BEANS, GARLIC EVOO, PARSLEY, ROMANO CHEESE 12  
ADD FOUR SHRIMP 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 18 VITELLO 20

## *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 14

### **SOLLEVALO (KICK IT UP)**

GRILLED CHICKEN BREAST 5

GRILLED SHRIMP 5

JUMBO LUMP CRABMEAT 7

THANK YOU FOR DINING AT ALLORA... A LOCAL FAMILY OWNED AND OPERATED RESTAURANT. WE PRIDE OURSELVES IN CREATING DISHES WITH FRESH INGREDIENTS AND A PASSION FOR FOOD. PLEASE NOTE WE HAVE CAREFULLY CHOSEN THE INGREDIENTS AND ACCOMPANIMENTS FOR EACH DISH. ANY MODIFICATIONS OR SUBSTITUTIONS MAY RESULT IN AN ADDITIONAL CHARGE. ANY CHANGE TO SIDES OF AN ENTREE OR THIS EVENINGS CHEF'S SPECIALS WILL BE AN ADDITIONAL CHARGE. WE APPRECIATE YOUR PATRONAGE AND DON'T FORGET TO TRY OUR NEW ITALIAN MARKET AT 42 EAST MAIN STREET, MARLTON NJ NENE'S MARKET

### **PICCATA**

LEMON, BUTTER, NOVELLA WHITE WINE WITH CAPERS

POLLO 16 VITELLO 18

### **PARMIGIANA**

BAKED WITH MARINARA AND MOZZARELLA CHEESE

POLLO 16 VITELLO 18 EGGPLANT 12

### **ALLORA**

PROSCIUTTO DI PARMA TOPPED WITH BROCCOLI RABE AND FIORE DI LATTE MOZZARELLA, SHERRY TOMATO SAUCE

POLLO 17 VITELLO 19

### **ITALIANO**

BREADED CUTLET TOPPED WITH CHAR GRILLED PEPPERS, ITALIAN LONG HOTS, GARLIC, EVOO

POLLO 16 VITELLO 18

### **SALTIMBOCCA**

PROSCIUTTO DI PARMA, SPINACH, MELTED CHEESE, SICILIAN MARSALA DEMI-GLACE SAUCE

POLLO 17 VITELLO 19

## *entrees*

### **TUSCAN BRAISED BEEF**

FORK TENDER BONELESS SHORT RIB OVEN ROASTED WITH RICH RED WINE PAN SAUCE, RISOTTO AND VEGETABLES 16 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 17 GF

### **FLOUNDER FRANCESE**

EGG BATTERED AND PAN SEARED, LEMON BUTTER, WHITE WINE SAUCE WITH JUMBO LUMP CRABMEAT, RISOTTO AND VEGETABLES 17