

ALLORA

DINNER

appetizers

FRIED CALAMARI

HOUSE FAVORITE, CRISPY, DUSTED CALAMARI RINGS SERVED WITH MARINARA DIPPING SAUCE 11

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
4 CRISPY ITALIAN RICE, MEAT, AND CHEESE BALLS SERVED OVER SAN MARZANO TOMATO SAUCE 12

CLAMS SICILIANO

DOZEN STEAMED CLAMS WITH DICED TOMATOES, HOT PEPPERS, OLIVE, SPICY GARLIC AND OLIVE OIL SAUCE 14

OLD SCHOOL MUSSELS

SAN MARZANO TOMATO SAUCE, SHERRY WINE, FRESH HERBS, GARLIC 12

SAUSAGE AND FIGS

SPICY HOUSE MADE CHICKEN SAUSAGE TOSSED WITH SAVORY BALSAMIC GLAZE AND FIGS, TOPPED WITH CREAMY BURRATA CHEESE 14

ROMAN ARTICHOKE

FRIED LONG-STEM ARTICHOKE, GARLIC ALIO-OLIO WITH DICED TOMATOES 12

salads

POPPIE'S SALAD

HEARTS OF PALM, ROASTED PEPPERS, ARTICHOKE, OLIVES, ICEBERG LETTUCE AND OUR SECRET BALSAMIC DRESSING 9 GF

ROASTED PEPPERS AND BURRATA

MARINATED CHAR GRILLED SWEET PEPPERS, EVOO, BURRATA CHEESE, PROSCIUTTO DI PARMA 12

CAESAR SALAD

CLASSIC PREPARATION, ROMAINE LETTUCE, PECORINO CHEESE, HOUSE MADE DRESSING (WITH ANCHOVY), GARLIC CROUTONS 8
TOSSED WITH CRISPY BRUSSELS 10

NANETTE'S WATERMELON & FENNEL SALAD

SHAVED FENNEL, CANDIED ALMONDS, ARUGULA, BASIL LIME VINAIGRETTE, RICOTTA SALATA 10

JOSH'S AHI TUNA SALAD

BABY ARUGULA, RADICCHIO, ROASTED CORN, AVOCADO, RED ONION, MANDARIN ORANGES, GOAT CHEESE, ORANGE-CITRUS VINAIGRETTE 13

primi

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

CAVATELLI GENOVESE

HOUSE MADE RICOTTA PASTA TOSSED WITH FRESH TOMATO, BASIL, OLIVES, AND WHITE WINE SAUCE WITH A SPLASH OF MARINARA 20

RIGATONI DI MANZO

BRAISED BEEF SHORT RIB RAGU FINISHED WITH ROMANO CHEESE AND EXTRA VIRGIN OLIVE OIL 25

GIADA'S TORTELLINI ALLA ROMANO

CHEESE FILLED PASTA TOSSED IN CREAMY PECORINO ROMANO SAUCE WITH PROSCIUTTO DI PARMA AND PEAS 23

SHRIMP & CRAB MEAT FRA DIABLO

PAN SEARED WILD SHRIMP IN A SPICY RED SAUCE WITH JUMBO LUMP CRABMEAT, IMPORTED SPAGHETTI 27

PENNE RABE

DICED TOMATO, BROCCOLI RABE, WHITE BEANS, GARLIC, EVOO 17
ADD FOUR SHRIMP 6.5
ADD GRILLED CHICKEN 5

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

ALLORA

DINNER

RIGATONI PRIMO

BLUSH CREAM SAUCE, SWEET ITALIAN SAUSAGE,
SUN-DRIED TOMATOES 19

SPAGHETTI FUNGHI

PORCINI MUSHROOMS, MARSALA WINE, DEMI
GLACE, FRESH SAGE, TOSSED WITH SLICED
GRILLED CHICKEN BREAST 23

pollo/ vitello e malanzana

all served with linguine

SAN MARCO

PORCINI MUSHROOMS, SUN-DRIED TOMATOES,
JUMBO LUMP CRABMEAT, SICILIAN MARSALA WINE,
SPLASH OF CREAM
POLLO 25 VITELLO 28

PICCATA

LEMON, BUTTER, NOVELLA WHITE WINE WITH
CAPERS
POLLO 22 VITELLO 25

NICKY'S PARMIGIANA

BAKED WITH MARINARA AND MOZZARELLA CHEESE
POLLO 22 VITELLO 25 EGGPLANT 19
WE WILL PUT OURS UP AGAINST ANY IN
JERSEY OR OVER THE BRIDGE....ITS THAT
GOOD!!

ITALIANO

BREADED CUTLET TOPPED WITH CHAR-GRILLED
PEPPERS, ITALIAN LONG HOTS, GARLIC, EVOO
POLLO 22 VITELLO 25

SALTIMBOCCA

PROSCIUTTO DI PARMA, SPINACH, MELTED CHEESE,
SICILIAN MARSALA DEMI-GLACE SAUCE
POLLO 22 VITELLO 25

CAPRI

ROASTED TOMATO AND FENNEL SAUCE, OLIVES,
FRESH MOZZARELLA CHEESE
POLLO 22 VITELLO 25

GRILLED PARMIGIANA

SUMMER TWIST, GRILLED AND TOPPED WITH SAN
MARZANO TOMATO SAUCED, FRESH MOZZARELLA
CHEESE SERVED WITH ITALIAN GREENS
POLLO 23 VITELLO 26 EGGPLANT 20

entrees

TUSCAN BRAISED BEEF

FORK TENDER BONELESS SHORT RIB OVEN
ROASTED WITH RICH RED WINE PAN SAUCE,
RISOTTO AND VEGETABLES 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 26

TAYLOR'S GRILLED "PRIME" PORK CHOP

"CALABRESE" STYLE
FENNEL AND HOT PEPPER RUBBED HOUSE CUT
BONE IN PORK CHOP. JUICY AND FLAVORFUL,
SERVED WITH BROCCOLI RABE AND MASHED
POTATO 28

CRAB CAKES

CRISPY JUMBO LUMP CRAB CAKES SERVED WITH
ASIAN SLAW, SPICY LEMON CREMA, RADICCHIO
AND ARUGULA SALAD 27

BBQ SHORT RIB MEDALLIONS

OUR HOUSE FAVORITE FINISHED WITH BLUEBERRY
BBQ SAUCE, SERVED WITH SAUTEED SPINACH AND
MASHED POTATO 28

SUMMER JERSEY CIOPPINO

CLAMS, MUSSELS, SHRIMP, JUMBO LUMP
CRABMEAT SIMMERED IN A JERSEY TOMATO BROTH
WITH ROASTED CORN, GRILLED ZUCCHINI, GARLIC,
BASIL, WHITE WINE TOSSED WITH HOUSE MADE
PASTA 35