

ALLORA

LUNCH

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

ROASTED PEPPERS AND BURRATA

MARINATED CHAR GRILLED PEPPERS, EVOO, CREAMY BURRATA CHEESE, PROSCIUTTO DI PARMA

salads

add grilled chicken breast 5
add 3 grilled shrimp 6
add crabmeat 8

POPPIE'S SALAD

HEARTS OF PALM, ROASTED PEPPERS, ARTICHOKE, OLIVES, ICEBERG LETTUCE OUR SECRET BALSAMIC DRESSING 11 GF

CAESAR SALAD

CLASSIC PREPARATION, ROMAINE LETTUCE, PECORINO CHEESE, HOUSE MADE DRESSING (WITH ANCHOVY), GARLIC CROUTONS 10
TOSSED WITH CRISPY BRUSSELS 11

NANETTE'S WATERMELON & FENNEL SALAD

SHAVED FENNEL, CANDIED ALMONDS, ARUGULA, BASIL LIME VINAIGRETTE, RICOTTA SALATA 12

JOSH'S AHI TUNA SALAD

ARUGULA, RADICCHIO, CORN, AVOCADO, RED ONION, ORANGES, GOAT CHEESE, ORANGE-CITRUS VINAIGRETTE

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 12

RIGATONI DI MANZO

BRAISED BEEF SHORT RIB RAGU FINISHED WITH ROMANO CHEESE AND EXTRA VIRGIN OLIVE OIL 16

GIADA'S 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 19

ALLORA

LUNCH

PENNE RABE

DICED TOMATO, WHITE BEANS, GARLIC, EVOO 14
ADD FOUR SHRIMP 7.5
ADD GRILLED CHICKEN 5

RIGATONI PRIMO

BLUSH CREAM SAUSE, SWEET ITALIAN SAUSAGE,
SUNDRIED TOMATOES 15

SPAGHETTI FUNGHI

PORCINI MUSHROOMS, MARSALA WINE, DEMI
GLACE, FRESH SAGE, TOSSED WITH SLICED
GRILLED CHICKEN BREAST 17

pollo/ vitello e malanzana

all served with linguine

SAN MARCO

PORCINI MUSHROOMS, SUNDRIED TOMATOES,
JUMBO LUMP CRABMEAT, SICILIAN MARSALA WINE,
SPLASH OF CREAM
POLLO 19 VITELLO 21

PICCATA

LEMON, BUTTER, NOVELLA WHITE WINE WITH
CAPERS
POLLO 16 VITELLO 18

NICKY'S PARMIGIANA

BAKED WITH MARINARA AND MOZZARELLA CHEESE
POLLO 16 VITELLO 18 EGGPLANT 13
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 17 VITELLO 19

SALTIMBOCCA

PROSCIUTTO DI PARMA, SPINACH, MELTED CHEESE,
SICILIAN MARSALA DEMI-GLACE SAUCE
POLLO 17 VITELLO 19

CAPRI

ROASTED TOMATO AND FENNEL SAUCE, OLIVES,
FRESH MOZZARELLA CHEESE
POLLO 17 VITELLO 19

GRILLED PARMIGIANA

SUMMER TWIST, GRILLED AND TOPPED WITH SAN
MARZANO TOMATO SAUCED, FRESH MOZZARELLA
CHEESE SERVED WITH ITALIAN GREENS
POLLO 17 VITELLO 19 EGGPLANT 14

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 16 GF

TRIO DI MARE

GRILLED AHI TUNA, SAUTEED SHRIMP, JUMBO LUMP
CRABMEAT, TOMATOES, CAPERS, OLIVES,
GARNISHED WITH BABY ARUGULA, SERVED OVER
RISOTTO 18 GF

FLOUNDER FRANCESE

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

CRAB CAKES

CRISPY JUMBO LUMP CRAB CAKE SERVED WITH
ASIAN SLAW, SPICY LEMON CREMA, RADICCHIO
AND ARUGULA SALAD 16

BBQ SHORT RIB MEDALLIONS

OUR HOUSE FAVORITE FINISHED WITH BLUEBERRY
BBQ SAUCE, SERVED WITH SAUTEED SPINACH AND
RISOTTO

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