

ALLORA

EVERYDAY ITALIAN

APPETIZERS

CARE BAKERY BAGUETTE	7
MARINATED OLIVES ROSEMARY, LEMON	6
COZZE SALT SPRINGS MUSSELS, HOUSE MADE PORK AND FENNEL SAUSAGE, GULL VALLEY TOMATOES, WHITE WINE, GARLIC	18
PRIME MEATBALL BEEF AND PORK, SAN MARZANO TOMATO SAUCE, PARMIGIANO REGGIANO, BASIL	9.5
ANTIPASTI PLATTER FOR TWO SALUMI, HOUSE MADE RICOTTA, MARINATED OLIVES, SUNDRIED CHERRY TOMATOES, ARTICHOKE, MARINATED MUSHROOMS	23
WAGYU BEEF CARPACCIO PARMIGIANO REGGIANO, LOCAL ARUGULA, EXTRA VIRGIN OLIVE OIL, VINCOTTO	15
TUNA CRUDO ALBACORE, OLIVE TAPENADE, SUNDRIED CHERRY TOMATOES, GARLIC CHIPS, CRISPY PARM	17
PROSCIUTTO AND MELON 18 MONTH PROSCIUTTO DI PARMA DOP, CANTALOUPE, VINCOTTO	15

SALUMI

ALL SALUMI ARE SERVED WITH PARMIGIANO REGGIANO & OLIVE OIL

TRUFFLE SALAMI AGED 3 MONTHS, SIENNA ITALY	12
PROSCIUTTO DI PARMA DOP AGED 18 MONTHS, PARMA ITALY	12
PROSCIUTTO DOK DALAVA DOP AGED 24 MONTHS, SAN DANIELE ITALY	15

ADDIZIONALE

TOMATO SAUCE	3
GREEN BEANS	7
ROASTED MUSHROOMS	4
HOUSE MADE RICOTTA	7
GRILLED CHICKEN BREAST	9
GRILLED PRAWN SKEWER (5)	9
GRILLED SALMON	12

SALAD

CAPRESE GULL VALLEY TOMATOES, BOCCONCINI, BASIL PESTO, SMOKED SEA SALT	15
RUGOLA ARUGULA, TOMATO, PANCETTA, RICOTTA SALATA	8/15
CAESAR KALE, CRISPY PANCETTA, CREAMY DRESSING	8/15

PASTA

CARBONARA RIGATONI PASTA, GUANCIALE, PECORINO, BLACK PEPPER	13/20
BROKEN SAUSAGE CONCHIGLIE PASTA, HOUSE MADE PORK AND FENNEL SAUSAGE, SAN MARZANO SAUCE, PECORINO ROMANO	13/20
ROAST MUSHROOM RIGATONI PASTA, GULL VALLEY TOMATOES, EXTRA VIRGIN OLIVE OIL, LOCAL ARUGULA, PARMIGIANO REGGIANO	13/19
SPAGHETTI & MEATBALL PRIME BEEF AND PORK MEATBALL, SAN MARZANO TOMATO SAUCE, PARMIGIANO REGGIANO	20
SPAGHETTI & CLAMS MANILLA CLAMS, HOUSE MADE PANCETTA, GULL VALLEY TOMATOES, BASIL, WHITE WINE	22
PESTO CONCHIGLIE PASTA, FRESH BASIL, ASPARAGUS, SUNDRIED CHERRY TOMATOES, PARMIGIANO REGGIANO	13/19
FRUTTI DI MARE RISOTTO MUSSELS, CLAMS, PRAWNS, PEAS, PANCETTA, FRESH HERBS	16/27

PIZZA

PEPPERONI HOUSE MADE, TOMATO, MOZZARELLA	18
MARGHERITA BASIL PESTO, SAN MARZANO TOMATO SAUCE, MARINATED BOCCONCINI	18
POLLO CONFIT CHICKEN, BECHAMEL, FINGERLING POTATO, TRUFFLE HONEY	19
PROSCIUTTO DI PARMA DOP SAN MARZANO TOMATO SAUCE, LOCAL ARUGULA, PARMIGIANO REGGIANO, VINCOTTO	18

ENTRADA

14oz RIBEYE FOR TWO ROASTED MUSHROOMS, VINCOTTO, ARUGULA, ROASTED FINGERLING POTATOES	52
GRILLED SALMON PANCETTA AND PEA RISOTTO, LEMON BROWN BUTTER	28

HOUSE-MADE GLUTEN FREE

BEFORE WE PREPARE OUR PASTA AND PIZZA DOUGH, OUR EQUIPMENT IS THOROUGHLY SANITIZED,

AND THEN ISOLATED FOR 24 HOURS TO REMOVE THE RISK OF AIRBORNE CONTAMINATION.

CHEF JUSTIN LABOSSIERE HAS OWNED AND OPERATED A SUCCESSFUL GLUTEN-FREE PASTA COMPANY FOR MANY YEARS,

AND TAKES EVERY PRECAUTION POSSIBLE TO ENSURE A SAFE DINING EXPERIENCE FOR ALL GLUTEN-SENSITIVE AND CELIAC GUESTS.