

# ALLORA

EVERYDAY ITALIAN

## APPETIZERS

<b>BRUSCHETTA *GF</b>	<b>10</b>
TOASTED FOCACCIA, TOMATO, OLIVES, BALSAMIC REDUCTION	
<b>OLIVES GF</b>	<b>6</b>
MEDLEY OF SICILIAN MARINATED OLIVES	
<b>ARANCINI (3)</b>	<b>10</b>
CRISPY GRANA/ARBORIO RICE BALLS, TOMATO COULIS	
<b>FOCACCIA</b>	<b>7</b>
GRILLED HOUSE MADE ROSEMARY FOCACCIA, OLIVE OIL/BALSAMIC DIP	
<b>EGGPLANT FRIES</b>	<b>13</b>
PANKO CRUSTED EGGPLANT BATONS WITH TOASTED FENNEL SEEDS/ LEMON YOGHURT	
<b>SHRIMP (6) *GF</b>	<b>15</b>
SAUTEED WITH GARLIC, WHITE WINE, LEMON	
<b>POLPETTE (2)</b> 	<b>10</b>
BEEF/PORK MEATBALLS, "SUNDAY" TOMATO SAUCE. GRANA SHAVINGS	
<b>CALAMARI GF</b>	<b>14</b>
SAUTEED WITH PUTTANESCA SAUCE: CAPERS, OLIVES, TOMATOES	






## CHARCUTERIE

<b>P . D . P . GF</b> 	<b>16</b>
PARMA PROSCIUTTO, WHIPPED RICOTTA CHEESE, MARINATED CANTALOUPE, WHITE BALSAMIC, MICRO BASIL	
<b>CHARCUTERIE PLATE *GF</b> 	<b>19</b>
SELECTION OF ITALIAN IMPORTED COLD CUTS & CHEESE WITH CROSTINI	
<b>BRESAOLA GF</b>	<b>15</b>
AIR-DRIED BEEF TENDERLOIN, PICKLED EGGPLANT, GRANA SHAVINGS & ARUGULA	

## INSALATA

<b>GAPRESE GF</b>	<b>11/19</b>
VINE-RIPENED TOMATOES, "STRACCIATA" FIOR DI LATTE, OLIVE OIL, WHITE BALSAMIC	
<b>KALE CAESAR *GF</b>	<b>9/15</b>
CREAMY DRESSING, GRANA CHEESE, TARALLI CRUMBS	
<b>SPINACH SALAD</b>  GF	<b>10/17</b>
SPINACH, CANDIED PANCETTA, SPICED NUTS, SOFT GOAT CHEESE, BALSAMIC VINAIGRETTE	

## PASTA

<b>GLUTEN FREE PASTA</b>	<b>+2</b>
*GF PASTA DISHES WILL BE SERVED WITH CONCHIGLIE PASTA	
<b>CARBONARA *GF</b> 	<b>16/23</b>
SPAGHETTI, SMOKEY PANCETTA, EGG, GRANA CHEESE, BLACK PEPPER	
<b>PRIMAVERA *GF</b>	<b>16/23</b>
CRESTI DI GALLO, GARDEN VEGETABLES, GRANA CHEESE FONDUE, BASIL PESTO	
<b>RIGATONI *GF</b>  	<b>17/24</b>
BROKEN SPICY PORK SAUSAGE, TOMATO PASSATA RAGU'	
<b>RAVIOLI</b>	<b>26</b>
MUSHROOM/GOAT CHEESE FILLING, BUTTER/SAGE, TOMATO COULIS	
<b>LASAGNA</b> 	<b>28</b>
BEEF/PORK BOLOGNESE, BECHAMEL, MOZZARELLA, GRANA CHEESE	
<b>MARE *GF</b> 	<b>18/26</b>
RIGATONI, SAUTEED PRAWNS, SPICY ROSE' SAUCE	
<b>SPAGHETTI &amp; MEATBALLS *GF</b>	<b>23</b>
BEEF/PORK MEATBALLS, "SUNDAY" TOMATO SAUCE, GRANA SHAVINGS	

## PIZZA

<b>GLUTEN FREE CRUST *GF</b>	<b>+2</b>
<b>MARGHERITA *GF</b>	<b>19</b>
TOMATO BASE, MOZZARELLA, FRESH BASIL	
<b>GENOA *GF</b> 	<b>20</b>
TOMATO BASE, MOZZARELLA, GENOA SALAME, BASIL PESTO	
<b>BOSCAIOLA *GF</b>	<b>20</b>
TOMATO BASE, MUSHROOM MEDLEY, MOZZARELLA, ROASTED PEPPERS, FRESH BASIL	
<b>NORCINA *GF</b>  	<b>22</b>
WHITE BASE, MILD SAUSAGE, SMOKEY PANCETTA, GENOA SALAME, MOZZARELLA, BALSAMIC SYRUP	
<b>DIAVOLA *GF</b>  	<b>20</b>
SPICY TOMATO BASE, HOT PEPPERONI, MOZZARELLA, ROASTED PEPPERS	

## ENTRÉE

<b>CHICKEN "PARM"</b>	<b>28</b>
7OZ BREADED BREAST TOPPED WITH MOZZARELLA & TOMATO SAUCE, ARUGULA/TOMATO SALAD	
<b>TUNA *GF</b>	<b>29</b>
6OZ AHI TUNA STEAK, "AGRODOLCE" SAUCE, ROASTED SWEET PEPPERS, EGGPLANT & TARALLI CRUMBS	
<b>BAKED EGGPLANT GF</b>	<b>25</b>
PARMIGIANA LAYERED WITH TOMATO & MOZZARELLA, MIXED GREEN SALAD	

## ADDITIONAL

<b>GRILLED CHICKEN BREAST</b>	<b>10</b>
<b>SHRIMP(5)</b>	<b>10</b>
<b>SEARED TUNA</b>	<b>15</b>



= SPICY



= CONTAINS PORK

GF = GLUTEN FREE

\*GF = CAN BE MADE GLUTEN FREE