

# ALORA

DINNER MENU

## Pre

**AFFETTATI MISTA** chef's selection of Italian salumi & cheese served with seasonal garnish 24

**BLUE STEEL FOCACCIA** housemade spelt focaccia with whipped gorgonzola 9

## Crudi - Raw

**OSTRICHE** GF daily selection half dozen oysters on the half shell, strawberry tarragon mignonette 21

**CRUDO DI RICCIOLA** sliced yellowtail, pistachio, mint, blood orange amaro meletti ponzu 18

**CARPACCIO DI MANZO** GF horseradish-dijon aioli, fresh horseradish, arugula, parmigiano, fried capers 20

## Antipasti - Small Plates

**POLPO CON PATATE** grilled octopus, potato gnocchi, spring peas, ramps, black garlic tapenade, pea mint salmoriglio 26

**WHIPPED RICOTTA** roasted baby carrots, ginger, mint, honey, sunflower seeds, focaccia crostini 18

**ARANCINI** fried acquerello risotto, balsamic brown butter squash puree, caciocavallo cheese 18

**GRILLED PRAWNS** GF arrabbiata sauce, preserved lemon, basil mint salsa verde, grilled citrus vinaigrette 25

**INSALATA MISTICANZA** GF vertical paradise greens, asparagus, spring peas, radish, herbs, white balsamic 16

**INSALATA ALLORA** GF local greens, citrus, rhubarb, toasted pistachio, stracciatella, preserved lemon vinaigrette 15

**INSALATA BURRATA** GF arugula, pine nuts, roasted peppers, salame picante, olives, red wine vinaigrette 22

## Primi - Housemade Pasta

**ZOZZONA** canestri pasta, crispy pancetta, 'nduja, egg yolk, san marzano tomato, parmigiano 24

**AGNOLOTTI** celery root & ricotta filling, hazelnut brown butter, roasted root vegetables, fried sage 26

**SPAGHETTI VONGOLE** spaghetti alla chitarra, clams, calabrian chili, basil 28 \*add caviar 25

**SPACCATELLI** grass-fed beef & local pork ragù, parmigiano, herbs 24

**PAPPARDELLE** pebble creek mushroom ragù, truffle butter, fonduta 26

## Secondi - Large Plates

**GRILLED BRANZINO** fava beans, gnocchetti, ramps, snap peas, ramp salsa verde, soft herb salad 50

**PAN SEARED SCALLOPS** GF lemon risotto, mascarpone, asparagus, spring peas, brassicas, basil 64

**BERKSHIRE PORK CHOP** farro, grilled cabbage, guanciale, apples, squash, apple cider glaze 50

**ROASTED LAMB CHOPS** GF acquerello polenta di riso, spring peas, rhubarb, pistachio, pea mint salmoriglio 68

**GRILLED NY STRIP** GF beef tallow roasted potatoes, braised greens, pebble creek mushrooms, rosemary salsa verde 68

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Ask your server about menu items that are cooked to order or served raw.