

ALORA

DINNER MENU

Pre

AFFETTATI MISTA chef's selection of Italian salumi & cheese served with seasonal garnish *piccolo 18/grande 36*

BLUE STEEL FOCACCIA housemade spelt focaccia with whipped gorgonzola 9

Crudi - Raw

OSTRICHE GF daily selection half dozen oysters on the half shell, cherry & rosé mignonette 21

CRUDO DI RICCIOLA GF sliced yellowtail, pickled fennel, fennel pollen vinaigrette, fresno chili, radish, basil oil 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, calabrian chili, olives, kale, pesto calabrese 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 DI CAVALO GF local kale, shaved brussels sprouts, apples, pomegranate, ricotta salata, toasted hazelnuts, apple cider vinaigrette 16

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

BURRATA GF arugula, radicchio, pickled beets, candied walnuts, balsamic reduction, rosé vinaigrette 20

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

PUTTANESCA spaghetti alla chitarra, calamari, capers, boquerones, calabrian chili, olives 24

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

PAPPARDELLE pebble creek mushroom ragù, truffle butter, fonduta 26 *add fresh shaved black truffles 25

Secondi - Large Plates

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

PAN SEARED SCALLOPS GF sunchoke risotto, brussels sprouts, roasted root vegetables, parsley oil, crispy sunchoke 60

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

OSSO BUCCO GF braised veal shank, polenta, red wine, gremolata 66

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.