

ALLORA

DINNER MENU

Pre

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

BLUE STEEL FOCCACCIA 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

CARNE CRUDA tallow pesto modenese, parmigiano, fried capers, egg yolk jam, chives, focaccia crostini 20

Antipasti - Small Plates

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

WHIPPED RICOTTA asparagus, calabrian chili crisp, cucumber, lemon, focaccia crostini 20

ARANCINI fried acquerello risotto, spring peas, ramp pesto, cacioavallo cheese 18

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

INSALATA MISTICANZA GF vertical paradise greens, asparagus, cucumbers, 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

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

AGNOLOTTI sunchoke & goat cheese filling, snap peas, asparagus, ramp pesto 26

PAPPARDELLE grass-fed beef & local pork ragù, parmigiano, herbs 28

CAVATELLI broccoli & pistachio pesto, aleppo, lemon, basil 26

RISOTTO AL LIMONE GF mascarpone, parmigiano, spring peas, asparagus, brassicas, black pepper, basil 26

Secondi - Large Plates

GRILLED BRANZINO GF saffron acqua pazza, gnocchetti, peas, asparagus, parsley 50

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

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

BERKSHIRE PORK CHOP polenta frita, guanciale, radicchio, allium, rosemary salsa verde 50

GRILLED NY STRIP GF fingerling potato salad, green onion, mushroom, agro dolce cippolini, porcini salsa di acciughe 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.