

ALORA

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, peas, green garlic, tapenade, pea mint salmoriglio 26

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

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

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

INSALATA MISTICANZA GF local greens, asparagus, cucumbers, spring peas, radish, herbs, white balsamic 16

INSALATA ALLORA GF vertical paradise greens, citrus, rhubarb, pistachio, local feta, preserved lemon vinaigrette 15

INSALATA CIALLEDDA heirloom tomatoes, cucumbers, red onion, focaccia, oregano, olives, arugula 17

Primi - Housemade Pasta & Risotto

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

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

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

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

CAVATELLI ricotta pasta, clarified & cherry tomatoes, white balsamic, aleppo, basil, pecorino 26

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

Secondi - Large Plates

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

PAN SEARED SCALLOPS GF acquerello polenta di riso, peas, rhubarb, strawberries, pistachio, pea mint salmoriglio 68

BERKSHIRE PORK CHOP polenta frita, guanciale, radicchio, allium, rosemary salsa verdi 56

CINGHIALE SALTIMBOCA prosciutto wrapped wild boar loin, mushrooms, asparagus, roman gnocchi, white wine, sage 60

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.