

ALLORA

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 lemon ricotta 11

Crudi - Raw

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

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

Antipasti - Small Plates

POLPO CON PATATE grilled octopus, potato gnocchi, eggplant, peppers, tomato, pesto calabrese, basil 26

STRACCIATELLA heirloom tomatoes, cucumbers, stone fruit, white balsamic, calabrian chili crisp, focaccia crostini 20

ARANCINI fried acquerello risotto, english peas, pesto genovese, caciocavallo cheese 18

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

FRIED SQUASH BLOSSOMS black pepper & ricotta filling, sourdough tempura, crispy pancetta, egg yolk jam 20

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

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

Primi - Housemade Pasta & Risotto

EGGPLANT INVOLTINI GF ricotta, spinach, arrabbiata sauce, pesto genovese, pine nuts, white balsamic 26

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

AGNOLOTTI VERDI summer squash & ricotta filling, pesto genovese, golden squash & saffron puree, pine nuts 26

TAGLIATELLE sausage ragù, soffrito bianca, summer squash, parmigiano 28

CAVATELLI ALLA NORMA ricotta pasta, cherry tomatoes, eggplant, white balsamic, aleppo, basil, ricotta salata 26

RISOTTO ALLA NERANO GF zucchini, parmigiano, provolone, summer vegetables, basil 26

Secondi - Large Plates

GRILLED BRANZINO spinach gnocchetti, summer vegetables, tapenade, salsa pomodori al forno 50

PAN SEARED SCALLOPS GF acquerello polenta di riso, peas, stone fruit, pistachio, pea mint salmoriglio 68

BERKSHIRE PORK CHOP polenta fritta, guanciale, fennel, allium, cherry miso mostarda 56

CINGHIALE SALTIMBOCCA speck wrapped wild boar loin, tomato, squash, pole beans, roman gnocchi, white wine, sage 60

GRILLED NY STRIP GF fingerling potato salad, green onion, arugula, giardiniera, tomato ammoglio, basil aioli 68