

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, plum elderflower mignonette 21

CRUDO DI RICCIOLA GF sliced yellowtail, local melon, cucumber, lime, cherry bomb peppers 18

Antipasti - Small Plates

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

BURRATA GF stone fruit, white balsamic, basil, aleppo, lardo, hot honey 24

PROSCIUTTO & MELON GF local melon, arugula, mint, marcona almonds, melon jam, aged balsamic 18

ARANCINI fried acquerello risotto, corn fonduta, 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

CRESTE DI GALLO sweet calabrian pepper pasta, sausage ragù, soffrito bianca, summer squash, parmigiano 25

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 chanterelle ragù, charred corn, tarragon, corn fonduta 32

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 chickpeas, caponata, eggplant puree, corn, pine nuts, pomegranate aioli 68

BERKSHIRE PORK CHOP GF polenta, guanciale, corn, red onion, arugula, stone fruit miso mostarda 56

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

GRILLED NY STRIP GF blistered corn & peppers, chanterelles, marcona almonds, pesto calabrese, corn fonduta 70

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.