

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, cucamelon, lime, fresno peppers 18

Antipasti - Small Plates

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

BURRATA GF fig, apple, arugula, speck, candied walnuts, fennel, aged balsamic 24

ARANCINI fried acquerello risotto, sweet potato balsamic puree, caciocavallo cheese 18

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

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

Primi - Housemade Pasta & Risotto

SPELT CANESTRI braised beef ragu, caramelized onions, fontina 25

FAVA BEAN PANSOTTI ricotta & fava bean filling, arugula pesto, parmigiano brodo, pistachio, roasted garlic 25

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

AGNOLOTTI ROSA sweet potato & mascarpone filling, fig, brown butter, rosé vinegar, hazelnut, sage 27

CAVATELLI ricotta pasta, gorgonzola, radicchio, walnuts, balsamic 26

RISOTTO FRUTTI DI MARE GF squid ink tomato sauce, insalata frutti di mare, basil 26

Secondi - Large Plates

ORA KING SALMON GF roasted squash, polenta, local greens, hazelnut pesto, thyme aioli 55

PAN SEARED SCALLOPS GF chickpeas, caponata, eggplant puree, pepper, pine nuts, basil aioli, harissa oil 68

BERKSHIRE PORK CHOP GF squash, apple, amaro averna, fennel, 'nduja, mustard, marsala 60

SEARED DUCK BREAST farro, kale, red wine poached pears, pear mostarda, lambrusco sauce 60

GRILLED NY STRIP GF tallow roasted potatoes, seared peppers, peperonata, pesto calabrese, marcona almonds 68