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 squash whipped mascarpone *11*

Crudi – Raw

OSTRICHE *GF* daily selection half dozen oysters on the half shell, plum elderflower mignonette *21*

CRUDO DI RICCIOLA *GF* sliced yellowtail, fennel, citrus, cynar pickled peppers, radish, chicory *18*

CRUDO DEL GIORNO chef's seasonal preparation *MP*

Antipasti – Small Plates

POLPO CON PATATE grilled octopus, potato gnocchi, peppers, olives, capers, kale, salsa liguria *26*

BURRATA *GF* squash agrodolce, 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, radish, local feta, preserved lemon vinaigrette *15*

Primi – Housemade Pasta & Risotto

TAGLIATELLE beef ragù, parsnip & fontina fonduta, sage, black pepper *25*

FRUTTI DI MARE squid ink paccheri, shellfish & roasted daily catch, chili, basil, pangrattato *28 *add caviar 25*

AGNOLOTTI ARANCIONE ricotta & sungold tomato filling, local squash, pepitas, aleppo, pecorino *26*

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

RISOTTO VERDI *GF* kale & pecorino puree, pickled beets, roasted carrots, kale *26*

Secondi – Large Plates

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

PAN SEARED SCALLOPS saffron & speck orzotto, honey, verdure al forno, chili, guanciale, pomegranate vinaigrette *68*

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

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