

RESTAURANT



BAR

Allora

— COASTAL ITALIAN —

ROOFTOP



GELATO

CRUDI

Wagyu Beef* (Carpaccio di Wagyu) \$21
Shaved Beef, Caper, Olive Oil, Wild Arugula

Yellowfin Tuna* (Tonno Pinna Gialla) \$18
Olive Oil, Lemon, Spicy Greens, Calabrian Chili

Hamachi* (Ricciola) \$17
Pistachio, Castelvetro Olives, Pimento

Wild Salmon* (Salmone Selvatico) \$17
Radish, Cucumber, Buttermilk Vinaigrette, Cayenne

ANTIPASTI

Shrimp (Gamberoni all'Amalfitana) \$18
Tomato, Garlic, Calabrian Chili, Parsley

Tender Greens (Verdi Teneri) \$16
Fennel, Radish, Pickled Onion, Ricotta Salata, Petite Herbs, Cracked Almond Vinaigrette

Preserved Mushrooms (Funghi Sott'olio) \$16
Farro, Olive Oil, Garlic, Tartufo

Wild Arugula (Rucola) \$18
Tomato, Pistachio, Amalfi Lemon, Parmesan, Olive Oil

Buffalo Mozzarella (Mozzarella di Bufala) \$16
Fennel Jam, Tomato Jam

Calamari (Fritti) \$18
Lemon Aioli, Spicy Peppers

Eggplant (Caponata) \$15
Tomato, Basil, Onion, Olives, Fennel Cracker

Mediterranean Octopus (al Polpo) \$18
Potatoes, Escarole, Parsley, Garlic, Pickled Chilies

Steamed Mussels (Zuppa di Cuzzi) \$18
Leeks, Garlic Confit, Fine Herbs, N'duja Butter

Bone Marrow (Osso alla Midollo) \$16
Parsley Gremolata, Giardiniera, Crusty Bread

SPECIALE

Served all day

SUNDAY SAUCE W/ POLENTA | \$30 | **SUNDAY**

EGGPLANT LASAGNE | \$20 | **MONDAY**

PIZZA FRITTA | \$24 | **TUESDAY**

CHICKEN PICCATA | \$24 | **WEDNESDAY**

PORK OSSO BUCO | \$32 | **THURSDAY**

VEAL SCALOPPINE | \$38 | **FRIDAY**

ROASTED PORCHETTA | \$34 | **SATURDAY**

FORMAGGIO

almond, honey, dried fruits

Select Three: \$24 | Each Additional: \$9

Tartufo
Robiola D.O.P.
Pecorino D.O.P.
Taleggio D.O.P.
Fior d'Arancio
Piave Vecchio
Parmigiano Reggiano D.O.P.
Fontina Valle d'Aosta D.O.P.

CARNE STAGIONATA

olives, giardiniera

Select Three: \$22 | Each Additional: \$8

Soppressata
Coppa
Piccante
Mortadella
Prosciutto



CONSERVE DI PESCE

(tinned fish)

Scallop - 21
Mussel - 27
Sardine - 30
Tuna - 36
Cockles - 39
Razor Clam - 42

Served w/ Crusty Bread, Giardiniera, & Amalfi Lemon

GIRL'S WEEKEND

\$600
(feeds 6-8)

One (1) Magnum Bottle of Rosé

PLUS

Four (4) Crudi

Four (4) Antipasti

Four (4) Primi

Three (3) Pesce e Carne

Four (4) Dolce

Girl's Weekend Tees

*some restrictions apply

PRIMI

Made fresh in-house daily

Linguine (Linguine al Limone) \$21
Lemon, Basil, Pecorino, Pangrattato

Eggplant "Fettuccine" (Melanzane Fettuccine) \$22
Pomodoro, Stracciatella, Romano, Basil

Garganelli (Pasta e Piselli) \$25
Sweet Peas, Crispy Prosciutto, Mascarpone

Fried Zucchini Pasta (Spaghetti alla Nerano) \$26
Fried Zucchini, Basil, Cracked Pepper, Aged Provolone, EVOO

Mafaldine (Mafalda al Ragù) \$27
Pork Ragù, Ricotta, 'Nduja

Ricotta Gnocchi (Ndunderi di Minori) \$28
Ripe Tomato, Basil, Olive Oil

Lobster Spaghetti (Spaghetti all'Astice) MP
Grilled Lobster, Tomato, Basil, Lobster Butter

Clam Linguine (Linguine alle Vongole) \$33
Baby Clams, Slivered Garlic and Parsley Broth

Cavatelli (Cavatelli con rage di Coniglio) \$36
Marsala Braised Rabbit, Mushroom, Winter Squash, Pecorino

Lumache (Alla Carbonara) \$27
Guanciale, Black Pepper, Hen Egg Yolk, Parmigiano Reggiano

Paccheri (Alla Sorrentina) \$28
Ripe Tomato, Shaved Prosciutto, Smoked Scamorza, Basil

Mezzi Rigatoni (Rigatoni agli Scampi) \$30
Local Shrimp, Parsley, Shaved Garlic, Tomato, Calabrian Chili

PESCE e CARNE

Swordfish (Fagioli) \$36
White Beans, Escarole, Castelvetro Olive, Garlic

Snapper (Frutti di Mare) \$38
Baby Clams, Mussels, Shrimp, Squid, Saffron, Calabrian Chili

Mediterranean Sea Bass (Branzino) \$48
Toasted Fregola, Artichoke, Shaved Garlic, Caper

Steak Florentine* (Bistecca alla Fiorentina) \$70
Roasted Potatoes, Balsamic, Tomatoes, Salsa Verde

Pork Milanese (Costolette di Maiale alla Milanese) \$44
Italian Greens, Fennel, Potatoes, Peperonata

COCKTAILS \$14

Mio Cugino
Vodka, Pineapple, Cocchi Americano, Angostura

Giulietta
Vodka, Solerno, Lemon, Aperol, Amarena Cherry, Champagne Vinegar

Sophia Loren
Pear Vodka, Honey Syrup, Lemon, Prosecco

Fiore di Amalfi
Empress Gin, Limoncello, Italicus, Lemon, Orange Bitters, Soda

Condottieri
Gin, Amaretto, Luxardo, Lemon, Aperol, Orange Bitters

Figurati
Rum, Lemon, Rosemary Cordial

Rita al Tramonto
Blanco Tequila, Solerno, Aperol, Lime, Agave

Piccolo Ribelle
Calabrian Chile Infused Reposado Tequila, Lime, Grapefruitcello, Demerara, Aperol

Oro Romano
Bourbon, Vecchio Amaro, Honey, Lemon, Bitters

Basilico
Bourbon, Lemon, Limoncello, Basil

Pazzino
Rye Whiskey, Frangelico, Sweet Vermouth, Walnut Bitters, Amarena Cherry

ZERO-BEVE \$8

Mamma Mia
Aperitivo Italian Soda, N/A Blanc de Blancs, Lemon

Bella Fresca
Seedlip N/A Gin, Hibiscus, Lemon, Elderflower Syrup

BUBBLY

Prosecco | Nino Ardevi - 10/38
(Veneto, Italy)

Lambrusco | La Colombara - 10/38
(Emilia Romagna, Italy)

Sparkling Rosé | Masca del Tacco - 12/44
(Puglia, Italy)

Brut 25 | Fratelli Berlucchi - 70
(Franciacorta, Italy)

Champagne | Veuve Clicquot - 120
(Champagne, France)

WHITE

HOUSE WHITE

Pinot Grigio | Agriverde Natum - 10/38
(Abruzzo, Italy)

Sauvignon Blanc | Collevento 921 - 12/44
(Friuli-Venezia, Italy)

Pinot Blanc | Rottensteiner Kitz - 12/44
(Alto Adige, Italy)

Chardonnay | Gran Sasso - 12/44
(Abruzzo, Italy)

Vermentino | Saragat - 14/52
(Sardinia, Italy)

Gavi | Giordano Lombardo - 15/56
(Piedmont, Italy)

Riesling | Losito e Guarini - 44
(Lombardi, Italy)

Mala | Saint Hills - 60
(Istria, Croatia)

Albariño | Viña Nora - 64
(Rias Baixas, Spain)

Sancerre | Jean Paul Baland - 76
(Loire Valley, France)

N/A

Plus & Minus | Blanc de Blancs 14/52
(Abruzzo, Italy)

ROSÉ

Rosé Blend | Le Morette - 14/48
(Bardolino, Italy)

Pinot Noir | Gassier - 50
(Provence, France)

Susumaniello | Masca del Tacco - 68
(Puglia, Italy)

RED

HOUSE RED

Montepulciano | I Lauri Bajo - 10/40
(Abruzzo, Italy)

Barbera | Guido Berta - 12/44
(Piedmont, Italy)

Super Italian | Roma Rosso - 14/48
(Lazio, Italy)

Chianti Classico | Certosa - 15/56
(Tuscany, Italy)

Pinot Noir | Elemento No. 3 - 16/60
(Veneto, Italy)

Cabernet Sauvignon | Brancatelli - 16/60
(Tuscany, Italy)

Primitivo | Electric Bee - 54
(Puglia, Italy)

'Baby Amarone' | Corvina di Verona - 56
(Veneto, Italy)

Cabernet Sauvignon | Marion - 86
(Langhe, Italy)

Primitivo | Piano Chiuso - 92
(Apulia, Italy)

Etna Rosso | Alberto Graci - 82
(Etna, Italy)

Nebbiolo | Marco Porello - 76
(Langhe, Italy)

Amarone Valpolicella | Villa Loren - 98
(Valpolicella, Italy)

Brunello | Notte Di Note - 110
(Tuscany, Italy)

Barolo | Broccardo - 130
(Piedmont, Italy)

Tuscan Blend | Bertinga Toscana- 144
(Tuscany, Italy)

Martini Tarolo!

TABLESIDE MARTINIS FOR TWO \$48

Ketel One Vodka or Plymouth Gin with Accoutrements

ESPRESSO MARTINI \$16

Ketel One, Caffè Borghetti, Cold Brew, Demerara, Sea Salt

(La Via Del Re Style +2 topped with honey pistachio foam and grated dark chocolate)



SPRITZES \$14

The Original

Select Aperitivo, Prosecco, Soda, Green Olive

Perfecto! Spritz

Aperol, Lemon, Prosecco, Saline, Orange Bitters

You, Me, & Capri

Sloe Gin, Grapefruit, Italicus, Sparkling Rosé

Vespa Rosa

Vodka, Prosecco, Strawberry, Basil, Lemon

Limoncello Spritz

Limoncello, Prosecco, Rosemary, Grapefruit Bitters

Sbagliato Spritz

Campari, Sweet Vermouth, Orange, Prosecco

ITALIAN SODAS \$6

CHINOTTO | LIMONATA | ARANCIATA ROSSO | APERITIVO

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



We charge a 3% processing fee for credit card payments. This amount is not more than what we pay in fees. We do not charge for debit cards.

Allora

— COASTAL ITALIAN —

the
Terrazza
at Allora

ROOFTOP BAR

Bar Allora



DOLCE * COFFEE * GELATO