

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

Rapini (Rapini) \$14
Shaved Garlic, Olive Oil, Crushed Red Pepper

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**

PORTERHOUSE* FOR TWO | \$150 | **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

Amalfi Lemons, Basil, Pecorino, Pangrattato

Eggplant "Fettuccine" (Melanzane Fettuccine) \$22

Pomodoro, Stracciatella, Romano, Basil

Garganelli (Pasta e Piselli) \$25

Sweet Peas, Pancetta, Mascarpone

Fried Zucchini Pasta (Spaghetti alla Nerano) \$26

Fried Zucchini, Basil, Cracked Pepper, Pecorino, 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, Parsley

Cavatelli (Cavatelli con polpo e Midollo) \$36

Mediterranean Octopus, Red Wine, Bone Marrow

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, Crab Butter

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

Ripe Tomato, Leek, Pistachio Romesco

Steak Florentine* (Bistecca alla Fiorentina) \$70

Roasted Potatoes, Balsamic, Tomatoes, Salsa Verde

Pork Secreto (Braciola di Maiale) \$38

Potato, Fennel, Pickled Pepper

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

(Lombardy, Italy)

Mala | Saint Hills - 60

(Istria, Croatia)

Albariño | Viña Nora - 64

(Rias Baixas, Spain)

Sancerre | Jean Paul Balland - 76

(Loire Valley, France)

ROSÉ

Rosé Blend | Le Morette - 14/48

(Bardolino, Italy)

Pinot Noir | Gassier - 50

(Provence, France)

Pinot Noir | Haute Cabriere - 76

(Franschhoek, South Africa)

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 | Bezel - 72

(Paso Robles, CA)

Super Tuscan | Inseglio - 78

(Tuscany, Italy)

Etna Rosso | Alberto Graci - 82

(Ricoja, Spain)

Pinot Noir | Moret-Brealynn - 86

(Russian River, CA)

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)

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.



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