

# ALLORA DINNER

## appetizers

### **Fried Calamari**

house favorite, crispy, dusted calamari rings served with marinara dipping sauce 10

### **Clams Casino**

1/2 doz middleneck clams baked with sweet onion, pepper, pancetta, touch of bread crumb 12

### **Cavatelli Carbonara**

house made ricotta pasta tossed with pancetta, pecorino romano cream, fresh parsley 11

### **Crispy Brussels**

pancetta, romano cheese, toasted bread crumb 10

### **Suppli**

our house specialty

3 crispy Italian rice, meat, and cheese balls served over san marzano tomato sauce  
can substitute cheese or porcini 12

### **Eggplant Meatballs**

Chef Matt's newest dish, house made eggplant meatballs served over pomadora sauce with sauteed escarole 11

## salads

### **Poppie's Salad**

hearts of palm, roasted peppers, artichokes, olives, iceberg lettuce our secret balsamic dressing 9 gf

### **Roasted Peppers and Burrata**

marinated char grilled sweet peppers, evoo, burrata cheese, garlic crostini 10

### **Caesar Salad**

classic preparation, romaine lettuce, pecorino cheese, house made dressing (with anchovy), garlic croutons 8  
tossed with crispy brussels 11

## primi

gluten free penne available upon request (may take slightly longer)

### **Cavatelli Genovese**

ricotta gnocchi tossed with fresh tomato, basil, olives, and white wine sauce with a splash of marinara 20

### **Rigatoni Di Manzo**

braised beef short rib ragu finished with romano cheese and extra virgin olive oil 23

### **Tortellini Alla Romano**

cheese filled pasta tossed in creamy pecorino romano sauce with prosciutto di parma and peas 20

### **Shrimp & Crab Meat Fra Diabolo**

pan seared wild shrimp in a spicy red sauce with jumbo lump crabmeat, imported spaghetti 26

### **Penne E Zucchini**

squash, white beans, garlic evoo, parsley, romano cheese 17

add four shrimp 6.5

add grilled chicken 5

## pollo/ vitello e malanzana

all served with linguine

### **San Marco**

porcini mushrooms, sundried tomatoes, jumbo lump crabmeat, Sicilian marsala wine, splash of cream  
pollo 24 vitello 27

### **Piccata**

lemon, butter, novella white wine with capers  
pollo 21 vitello 24



### **Parmigiana**

*baked with marinara and mozzarella cheese*  
pollo 21 vitello 24 eggplant 17

### **Allora**

*prosciutto di parma topped with broccoli rabe and fiore  
di latte mozzarella, sherry tomato sauce*  
pollo 22 vitello 25

### **Italiano**

*breaded cutlet topped with char grilled peppers, Italian  
long hots, garlic, evoo*  
pollo 22 vitello 25

### **Saltimbocca**

*prosciutto di parma, spinach, melted cheese, Sicilian  
marsala demi-glace sauce*  
pollo 22 vitello 25

### **Madeira**

*mushrooms, shallots, madeira wine sauce*  
pollo 22 vitello 25

## **entrees**

### **Tuscan Braised Beef**

*fork tender boneless short rib oven roasted with rich  
red wine pan sauce, risotto and vegetables 27 gf*

### **Salmon Allora**

*pan seared porcini crusted salmon filet finished with  
house made fig preserve, risotto and spinach 26 gf*

### **Trio Di Mare**

*grilled ahi tuna, sauteed shrimp, jumbo lump crabmeat,  
tomatoes, capers, olives, garnished with baby arugula,  
served over risotto 28 gf*

### **Flounder Francese**

*egg battered and pan seared, lemon butter, white wine  
sauce with jumbo lump crabmeat, risotto and vegetables*  
25

## **pasta your way**

*Your choice of:*

*Capellini, Linguine, Penné, Rigatoni, GF Penne,  
Cavatelli (add 2), Risotto (add 2.5)*

**ALL SERVED WITH SOUP OR HOUSE SALAD**

### **Pick Your Sauce (all gf):**

*Marinara  
Diablo  
Bolognese  
Carbonara  
alla Vodka  
Puttanesca  
Truffle Cream*

*Your Choice 21*

### **Sollevalo (kick it up)**

*grilled chicken breast 5  
grilled shrimp 6.5  
jumbo lump crabmeat 9*

**Thank You for dining at ALLORA... A local family owned and operated Restaurant. We pride ourselves in creating dishes with fresh ingredients and a passion for food. Please note we have carefully chosen the ingredients and accompaniments for each dish. Any modifications or substitutions may result in an additional charge. Any change to sides of an entree or this evenings Chef's Specials will be an additional charge. We appreciate your patronage and don't forget to try our new Italian Market at 42 East Main Street, Marlton NJ**  
**NeNe's Market**