

# ALLORA

## Lunch

### appetizers

#### Fried Calamari

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

#### Steamed Mussels or Clams

garlic white wine sauce or secret san marzano tomato sauce 12 gf

#### 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

#### Stuffed Roman Artichokes

prosciutto wrapped long stem artichokes filled with chicken sausage, broccoli rabe, mozzarella cheese, finished with lemon aglio 13

#### 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 12  
can substitute cheese or porcini

#### Suppli Trio

two classic rice balls over san marzano tomato sauce, two cheese rice balls over vodka sauce, two porcini truffle rice balls over parmesan cream 16

#### Eggplant Meatballs

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

#### Stuffed Italian Long Hots

prosciutto di parma, provolone, finished with sweet onions, alio-olio sauce 12 gf

### salads

add to any salad

grilled chicken 5

4 grilled shrimp 6.5

jumbo lump crabmeat 8

grilled or blackened salmon 5.50

grilled ahi tuna 7

#### Poppie's Salad

hearts of palm, roasted peppers, artichokes, olives, iceberg lettuce tossed in our secret balsamic dressing 11 gf

#### Fall Chopped Salad

bacon, apple, pear, dried cranberries, candied walnuts, romaine lettuce, gorgonzola, house made Italian dressing 13 gf

#### Roasted Beet and Butternut Squash Salad

baby arugula, red & golden beets, roasted squash, goat cheese, honey-citrus dressing 14 gf

#### Fall Bruschetta Salad

arugula, diced house made mozzarella, roasted peppers, bruschetta tomatoes 14 gf

#### Caesar Salad

romaine lettuce, pecorino cheese, house made dressing (with anchovy), garlic croutons 12  
tossed with crispy brussels 13

#### White Bean and Radicchio Salad

baby arugula, white beans, radicchio, parsley vinaigrette 12 gf

### primi

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

#### Cavatelli Genovese

house rolled ricotta gnocchi tossed with fresh tomato, basil, olives and white wine sauce with a splash of marinara 14

#### Mussels or Clams and Cappellini

fresh tomato or garlic white wine sauce, imported angel hair pasta 15

#### Rigatoni Di Manzo

braised beef short rib ragu finished with romano cheese and extra virgin olive oil 16

#### Tortellini Alla Romano

cheese filled pasta tossed in creamy pecorino Romano sauce with prosciutto di parma and peas 14

#### Shrimp & Crab Meat Fra Diabolo

pan seared wild shrimp in a spicy red sauce with jumbo lump crabmeat, imported spaghetti 17

#### Penne E Zucchini

squash, white beans, garlic evoo, fresh parsley, Romano cheese 13  
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 17    vitello 19

## Piccata

lemon, butter, novella white wine with capers  
pollo 14    vitello 16

## Parmigiana

baked with marinara and mozzarella cheese  
pollo 13    vitello 15    eggplant 11

## Allora

prosciutto di parma topped with broccoli rabe and fiore di latte mozzarella, sherry tomato sauce  
pollo 14    vitello 16

## Italiano

breaded cutlet topped with char grilled peppers, Italian long hots, garlic, evoo  
pollo 15    vitello 17

## Carciofi

two sauteed shrimp, asparagus, artichoke hearts, sun dried tomatoes, lemon, garlic, white wine sauce  
pollo 16    vitello 18

## Saltimbocca

prosciutto di parma, spinach, melted cheese, Sicilian marsala demi-glace sauce  
pollo 14    vitello 16

## Madeira

mushrooms, shallots, madeira wine sauce  
pollo 14    vitello 15

# entrees

## Tuscan Braised Beef

fork tender boneless short rib oven roasted with rich red wine pan sauce, risotto and vegetables    15 gf

## Salmon Allora

pan seared porcini crusted salmon filet finished with house made fig preserve, risotto and spinach    15 gf

## Trio Di Mare

grilled ahi tuna, sauteed shrimp, jumbo lump crabmeat, tomatoes, capers, olives, garnished with baby arugula, served over risotto    19 gf

## Flounder Francese

egg battered and pan seared, lemon butter, white wine sauce with jumbo lump crabmeat, risotto and vegetables    17

## Seafood Risotto

mussels, clams, shrimp, jumbo lump crabmeat simmered in a fragrant sherry tomato sauce finished with arborrio risotto    21 gf

## Eggplant Rollantine

stuffed with ricotta, baked in marinara sauce and cheese, served with spaghetti    14

## Crab Cakes

house made jumbo lump crab cake, roasted pepper cream, semolina cavatelli    15

# pasta your way

Your choice of :

Capellini, Linguine, Penne, 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 15

## Sollevalo (kick it up)

grilled chicken breast    5  
grilled shrimp    6.5  
jumbo lump crabmeat    9  
meatballs 4.5

# sandwiches and wraps

all served with complimentary soup or salad  
all served with fries, please ask for salad substitution

## Parmigiana

breaded cutlet, marinara sauce, and cheese  
veal 13    chicken 12

## Braised Beef Short Rib

tender braised beef, provolone, gravy dripping sauce  
14

## Cutlet Italiano

breaded cutlet, broccoli rabe, sweet and long hot peppers, provolone cheese  
veal 14    chicken 12

## Grilled Chicken Pesto Wrap

sliced tomato, fresh mozzarella, basil pesto, arugula  
13

## Turkey BLT Wrap

house made bacon jam, oven roasted turkey breast (not deli meat, real turkey), lettuce and tomato    13

## Grilled Chicken Caesar Wrap

romaine lettuce, Caesar dressing, Romano cheese  
12