

Dinner: Served 5pm-10pm Everyday

ANTIPASTI

Polenta Fries

Signature basil-fontina cheese polenta fries, spicy red sauce and a touch of garlic aioli.....9

Lobster Caprese

House mozzarella, lobster meat, red onion, heirloom tomatoes, and tarragon vinaigrette..... 17

Meatball Grande

Slow stewed, house-made meatball (combination of pork, beef, and veal) served over red sauce and topped with garlic pesto and house ricotta..... 10

Colossal Shrimp Cocktail

Colossal shrimp, tomato-horseradish coulis and limoncello aioli.....18

INSALATA & ZUPPE

ENCHANCE ANY SALAD WITH

Grilled Chicken...9, Grilled Shrimp...10, OR Grilled Salmon...12

Signature Lobster Minestrone

Signature lobster minestrone with whipped pesto crème and a touch of white truffle oil....8

Italian Wedge

Baby iceberg, fried prosciutto, crumbled gorgonzola, picked fennel, red onion dressing....14

Caesar Salad

Traditional Caesar salad with white anchovy, croutons, garlic dressing and topped with Reggiano.....12

Allora House Salad

Local greens, ripe tomatoes, cannelloni beans and herb-prosecco vinaigrette.....14

Fried Brussel Sprouts Salad

Marinated brussel sprouts with chicory, poached pear, balsamic cippolini, ricotta salata, and bacon.....14

Caprese Salad

Heirloom tomatoes, house mozzarella, balsamic reduction, fresh basil.....16

PRIMI

Duck Fettuccine

Sage fettuccine with braised duck, asparagus, portobellos and a dried cherry alfredo.....30

Baked Rigatoni

Baked rigatoni pasta, house sausage, house ricotta in red sauce with mozzarella cheese.....32

Gnocchi

Potato gnocchi cooked with pancetta, field peas, and trumpet mushrooms in a creamy brown butter sage reduction.....26

Lobster & Clam Campanella

Signature lobster and clam campanella, cipollini onion, scallion in a garlic-lemon butter.....44

Spaghetti & Meatball

Spaghetti pasta tossed in our red gravy and topped with our house meatball and shaved reggiano.....26

Linguine Carbonara House-made linguini tossed in house carbonara sauce with roasted chicken, field peas, black pepper pancetta, cream, and egg yolk.....32

Chef's Risotto del Giorno

Chef's daily selection

SECONDI

Veal Scaloppini

Veal scaloppini with shaved prosciutto, house mozzarella, mushrooms, and house angel hair finished in a brown butter sage sauce.....34

Beef Tenderloin

7oz Seared beef tenderloin, risotto di giorno, grilled vegetables and finished in a Barolo-oxtail reduction.....39

Grilled Half Chicken

Grilled natural half chicken, risotto del giorno, sautéed spinach with a truffle butter reduction.....29

Pesto Salmon

Pesto crusted salmon, roasted fingerling potatoes, herbed zucchini, and garlic aioli.....32

Bronzini

Panned bronzini fillets, roasted fingerlings, warm mushroom and arugula salad, grilled lemon butter.....32

Rack of Lamb

Double cut chops, wilted spinach, mint demi reduction, reduced balsamic, arugula.....36

Cioppino Del Giorno

The season's freshest sustainable fish and shellfish stew served with grilled breads.....39

PIZZAS

Pepperoni

San Marzano passata, pepperoni, house mozzarella cheese.....15

Margherita

San Marzano passata, fresh basil, cherry tomato, house mozzarella cheese.....14

Fennel Sausage

San Marzano passata, fennel sausage, house mozzarella cheese.....16

Local Lamb

Sliced local lamb, minted burrata, kalamata olives, balsamic reduction.....16

White Clam

White clams, EVOO, chopped clams, garlic, fresh mozzarella, fresh herbs.....16

Del Giorno

Pizza of the day.....17

Pear Pizza

Roasted pears, pecans, gorgonzola, rocket greens, local honey drizzle.....16