



# ALLORA LUNCH

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## STARTERS

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### Fried Calamari

house favorite, crispy, dusted calamari rings served with marinara dipping sauce 12

### Clams Casino

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

### Crispy Brussels

pancetta, romano cheese, toasted bread crumb 10

### Suppli

our house specialty

4 crispy Italian rice, meat, and cheese balls served over san marzano tomato sauce 12

### kale and Vegetable Dumplings

sweet red onion marmalade 12

### Tomato Bread

sliced ripe tomato, extra virgin olive oil, fresh basil, grilled bread 10

### Old School Mussels

san marzano tomato sauce, sherry wine, fresh herbs, garlic 12

### Sausage and Figs

sweet italian sausage, savory balsamic glaze and figs, topped with creamy burrata cheese 14

### Roman Artichokes

fried long-stem artichokes, garlic alio-olio with diced tomatoes 12

### Roasted Peppers and Burrata

marinated char-grilled peppers, evoo, creamy burrata cheese, prosciutto di parma 12

### Crispy Cauliflower

spicy romesco sauce 12

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## SALADS

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### Poppie's Salad

hearts of palm, roasted peppers, artichokes, olives, iceberg lettuce our secret balsamic dressing 14 gf

### Caesar Salad

classic preparation, romaine lettuce, pecorino cheese, house made dressing (with anchovy), garlic croutons 12

tossed with crispy brussels 14

### Ahi Tuna Salad

arugula, tomato, olives, avacado, cucumber wasabi dressing topped with blackened tuna loin 16

### Tuscan Tortellini Salad

sun-dried tomato, spinach, balsamic dressing, parmesan cheese 16

### Roman Caprese

tomatoes, burrata, grilled artichokes, arugula, herb pesto 15

add grilled chicken to any salad 6

add four grilled shrimp to any salad 7

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## PRIMI

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### Cavatell Carbonara

ricotta dumplings tossed with pancetta and fresh parsley, pecorino cream 19

### Rigatoni Di Manzo

braised beef short rib ragu finished with romano cheese and extra virgin olive oil 20

### Giada's Tortellini Alla Romano

cheese filled pasta tossed in creamy pecorino romano sauce with prosciutto di parma and peas 17

### Shrimp & Crab Meat Fra Diabolo

pan seared wild shrimp in a spicy red sauce with jumbo lump crabmeat, imported spaghetti 20

### Linguine Primavera

zucchini, red onion, carrot, rabe, diced tomato, garlic and olive oil 14

add four shrimp 7

add grilled chicken 6

### Rigatoni Primo

blush cream sauce, sweet Italian sausage, sundried tomatoes 16

### Spaghetti Truffle

porcini mushrooms, marsala wine, demi-glace, fresh sage, tossed with sliced grilled chicken breast 18

**\*Gluten-free penne available upon request  
(may take slightly longer)\***





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◆ **POLLO/VITELLO** ◆

**San Marco**

porcini mushrooms, sundried tomatoes, jumbo lump crabmeat, Sicilian marsala wine, splash of cream  
pollo 21 vitello 24

**Piccata**

lemon, butter, novella white wine with capers  
pollo 17 vitello 20

**Nicky's Parmigiana**

baked with marinara and mozzarella cheese  
pollo 17 vitello 20 eggplant 13  
WE WILL PUT OURS UP AGAINST ANY IN JERSEY  
OR OVER THE BRIDGE....ITS THAT GOOD!!

**Italiano**

breaded cutlet topped with char grilled peppers,  
Italian long hots, garlic, evoo  
pollo 17 vitello 20

**Saltimbocca**

prosciutto di parma, spinach, melted cheese, Sicilian  
marsala demi-glace sauce  
pollo 18 vitello 21

**Asparago**

asparagus, diced tomato, saffron, novello wine  
sauce topped with melted cheese  
pollo 17 vitello 20

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◆ **ENTREES** ◆

**Salmon Allora**

pan seared porcini crusted salmon filet finished with  
house made fig preserve, risotto and spinach 23 gf

**Trio Di Mare**

grilled ahi tuna, sauteed shrimp, jumbo lump  
crabmeat, tomatoes, capers, olives, garnished with  
baby arugula, served over risotto 24 gf

**Pork Milanese**

Breaded Pork Cutlet topped with arugula, diced  
tomato, lemon, evoo, parmessan cheese, creamy  
risotto 18

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◆ **Flounder Francese**

egg battered and pan seared, lemon butter, white  
wine sauce with jumbo lump crabmeat, risotto and  
vegetables 20

**BBQ Short Rib Medallions**

our house favorite finished with blueberry-bbq sauce,  
served with sauteed spinach and risotto 25

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◆ **SANDWICHES** ◆

**Short Rib**

our signature boneless braised beef short rib on  
legendary AC bread topped with provolone, served  
with fries 15

**Parmigiana**

cutlet topped with marinara sauce and cheese  
chicken 13 eggplant 11

**Chicken Sicilian**

grilled chicken, tomatoes, olives, artichokes, tomato  
sauce, side of fries 13

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**Veggie**

zucchini, carrots, red onion, peppers, spinach, on  
onion brioche with side of fries 12

**Pork Milanese**

Breaded Pork Cutlet topped with arugula, diced  
tomato, lemon, evoo, parmessan cheese, served with  
fries 13

**Chicken Italiano**

roasted peppers, Italian long hots, fresh mozzarella  
cheese 13

