

ALLORA

Ma. B...

DINNER

appetizers

FRIED CALAMARI

HOUSE FAVORITE, CRISPY, DUSTED CALAMARI RINGS SERVED WITH MARINARA DIPPING SAUCE 14

CLAMS CASINO

1/2 DOZ MIDDLENECK CLAMS BAKED WITH SWEET ONION, PEPPER, PANCETTA, TOUCH OF BREAD CRUMB 14

CAVATELLI CARBONARA

HOUSE MADE RICOTTA PASTA TOSSED WITH PANCETTA, PECORINO ROMANO CREAM, FRESH PARSLEY 12

CRISPY BRUSSELS

PANCETTA, ROMANO CHEESE, TOASTED BREAD CRUMB 12

SUPPLI

OUR HOUSE SPECIALTY 4 CRISPY ITALIAN RICE, MEAT, AND CHEESE BALLS SERVED OVER SAN MARZANO TOMATO SAUCE 12

CLAMS SICILIANO

DOZEN STEAMED CLAMS WITH DICED TOMATOES, HOT PEPPERS, OLIVE, SPICY GARLIC AND OLIVE OIL SAUCE 16

OLD SCHOOL MUSSELS

SAN MARZANO TOMATO SAUCE, SHERRY WINE, FRESH HERBS, GARLIC 12

SAUSAGE AND FIGS

SWEET ITALIAN SAUSAGE TOSSED WITH SAVORY BALSAMIC GLAZE AND FIGS, TOPPED WITH CREAMY BURRATA CHEESE 14

ROMAN ARTICHOKES

FRIED LONG-STEM ARTICHOKES, GARLIC ALIO-OLIO WITH DICED TOMATOES 12

salads

POPPIE'S SALAD

HEARTS OF PALM, ROASTED PEPPERS, ARTICHOKES, OLIVES, ICEBERG LETTUCE AND OUR SECRET BALSAMIC DRESSING 10 GF

ROASTED PEPPERS AND BURRATA

MARINATED CHAR GRILLED SWEET PEPPERS, EVOO, CREAMY BURRATA, PROSCIUTTO DI PARMA 12

CAESAR SALAD

CLASSIC PREPARATION, ROMAINE LETTUCE, PECORINO CHEESE, HOUSE MADE DRESSING (WITH ANCHOVY), GARLIC CROUTONS 9 TOSSED WITH CRISPY BRUSSELS 10

NANETTE'S BEET SALAD

BABY ARUGULA, MARINATED RED AND YELLOW ROASTED BEETS, PISTACHIO PESTO, GOAT CHEESE 14

pasta

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

CAVATELLI GENOVESE

HOUSE MADE RICOTTA PASTA TOSSED WITH BASIL AND OLIVES IN A SAN MARZANO TOMATO SAUCE WITH WHITE WINE 21

RIGATONI DI MANZO

BRAISED BEEF SHORT RIB RAGU FINISHED WITH ROMANO CHEESE AND EXTRA VIRGIN OLIVE OIL 30

GIADA'S TORTELLINI ALLA ROMANO

CHEESE FILLED PASTA TOSSED IN CREAMY PECORINO ROMANO SAUCE WITH PROSCIUTTO DI PARMA AND PEAS 23

DINNER

entrees

MEGHAN'S SHRIMP & CRAB MEAT FRA DIABLO

PAN SEARED WILD SHRIMP IN A SPICY RED SAUCE WITH CRABMEAT, IMPORTED SPAGHETTI 28

LINGUINE PRIMAVERA

DICED TOMATO, ZUCCHINI, CARROT, RED ONION, BROCCOLI RABE, GARLIC, EVOO, SPLASH OF TOMATO SAUCE 18 ADD FOUR SHRIMP 6.5 ADD GRILLED CHICKEN 5

RIGATONI PRIMO

BLUSH CREAM SAUCE, SWEET ITALIAN SAUSAGE, SUN-DRIED TOMATOES 20

SPAGHETTI TRUFFLE

MIXED MUSHROOMS, TRUFFLE ESSENCE, MARSALA WINE, DEMI-GLACE, FRESH SAGE, TOSSED WITH SLICED GRILLED CHICKEN BREAST 24

SPAGHETTI BOLOGNESE

"FRAGRANT" AUTHENTIC, TUSCAN MEAT SAUCE TOSSED WITH IMPORTED SPAGHETTI 22

pollo/ vitello e malanzana

all served with linguine

SAN MARCO

PORCINI MUSHROOMS, SUN-DRIED TOMATOES, JUMBO LUMP CRABMEAT, SICILIAN MARSALA WINE, SPLASH OF CREAM POLLO 27 VITELLO 30

PICCATA

LEMON, BUTTER, NOVELLA WHITE WINE WITH CAPERS POLLO 24 VITELLO 27

NICKY'S PARMIGIANA

BAKED WITH MARINARA AND MOZZARELLA CHEESE POLLO 22 VITELLO 25 EGGPLANT 19 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 24 VITELLO 27

SALTIMBOCCA

PROSCIUTTO DI PARMA, SPINACH, MELTED CHEESE, SICILIAN MARSALA DEMI-GLACE SAUCE POLLO 24 VITELLO 27

STEVE'S TUSCAN BRAISED BEEF

FORK TENDER BONELESS SHORT RIB OVEN ROASTED WITH RICH RED WINE PAN SAUCE, RISOTTO AND VEGETABLES 38

SALMON ALLORA

PAN SEARED PORCINI CRUSTED SALMON FILET FINISHED WITH HOUSE MADE FIG PRESERVE, RISOTTO AND SPINACH 29 GF

FLOUNDER FRANCESE

EGG BATTERED AND PAN SEARED, LEMON BUTTER, WHITE WINE SAUCE WITH CRABMEAT, RISOTTO AND VEGETABLES 27

TRIO DI MARE

GRILLED AHI TUNA, SAUTEED SHRIMP, CRABMEAT, TOMATOES, CAPERS, OLIVES, GARNISHED WITH BABY ARUGULA, SERVED OVER RISOTTO 30 GF

TAYLOR'S GRILLED "PRIME" PORK CHOP

"CALABRESE" STYLE FENNEL AND HOT PEPPER RUBBED HOUSE CUT BONE IN PORK CHOP. JUICY AND FLAVORFUL, SERVED WITH BROCCOLI RABE AND MASHED POTATO 30

JR'S SHORT RIB MEDALLIONS

OUR HOUSE FAVORITE FINISHED WITH A PORCINI CREAM SAUCE AND TRUFFLE ESSENCE, SERVED WITH SAUTÉED SPINACH AND MASHED POTATO MARKET 38

DUE TO THE RISING COST OF GOODS AND LABOR WE WILL NO LONGER BE ABLE TO MODIFY CHANGES TO SIDES THAT ACCOMPANY OUR ENTREES. IF THERE'S A CERTAIN SIDE THAT IS YOUR FAVORITE WE WILL BE MORE THAN HAPPY TO PREPARE A SIDE FOR YOU TO ENJOY WITHOUT CHANGING THE ORIGINAL DISH. WE APPRECIATE YOUR UNDERSTANDING