

RISTORANTE
ALLORA
 BAR

Salumi, Formaggi & Bruschette

Formaggi Salumi (D)(G)(P) **48**
 (Cold Cuts and Cheese Board)
 For 2 Pax

Taleggio DOP, Parmigiano Reggiano,
 Fontal, Gorgonzola DOP,
 Homemade Green Tomatoes, Jam

Prosciutto Toscano Viani 20 Mesi P.D.O.
 Mortadella, Pancetta, Spianata Calabria,
 Rosemary Schiacciata

Bruschetta Caponata (D)(N) **12**
 Eggplant, Zucchini, Bell Pepper,
 Cherry Tomatoes, Taggiasche Olives,
 Pine Nuts, Fresh Basil, Burrata

Bruschetta Mantecato (S)(N) **14**
 Codfish and Extra Virgin Olive Oil Cream,
 Homemade Mustard Grains, Mixed
 Microgreens

Bruschetta Tradizionale (V) **12**
 Marinated Assorted Cherry Tomatoes,
 Oregano, Fresh Basil, Extra Virgin Olive
 Oil

Bruschetta Funghi (A)(D) **12**
 Creamy and Sautéed Mushrooms,
 Parsley

Bruschetta Ham & Truffle (D)(P) **14**
 Cheese Fondue, Cooked Ham,
 Black Truffle Sauce

Bruschetta Amatriciana (D)(P) **12**
 Tomato Sauce, Guanciale, Onions,
 Black Pepper, Pecorino Cheese

Zuppa

Soup of the Day **12**
 Chef's Soup of the Day

Minestrone (V) **12**
 Vegetable Soup with Basil Pesto

Antipasti

Allora (G)(S) **18**
 Seared Red Tuna, Mixed Organic Salad,
 Quinoa, Homemade Mustard Dressing,
 Pumpkin Seeds

Rucola & Parmigiano (D)(G) **14**
 Arugula, Cherry Tomatoes,
 Shaved Parmigiano Reggiano,
 Homemade Balsamic Dressing

Cesare **18**
 Romain Lettuce, Charcoal-grilled
 Chicken Breast, Caesar Dressing,
 Croutons, Pancetta

Caprese (D)(G) **16**
 Assorted Marinated, Confit and Fresh
 Cherry Tomatoes, Buffalo Mozzarella,
 Oregano, Fresh Basil, Extra Virgin Olive
 Oil

Parmigiana di Melanzane (D) **19**
 Warm Gratinated Eggplant,
 Tomato Sauce, Basil, Parmigiano
 Reggiano, Mozzarella Fior Di Latte

Polpo & Patate (D)(S) **24**
 Signature
 Grilled Octopus, Potatoes,
 Cherry Tomato Confit, Green Beans,
 Bagna Cauda, Parsley

Carpaccio di Manzo (D) **26**
 Australia Angus Beef Tenderloin,
 Shaved Parmigiano Reggiano, Pickled
 Vegetables, Truffle Sauce

Carpaccio di Tonno (D) **25**
 Homemade Marinated and Smoked
 Red Tuna Carpaccio seasoned with
 Citrus Dressing, Fennel Salad, Orange
 Filet and Mixed Berries

Carrozza (D)(N)(S) **18**
 Crunchy Bread stuffed with
 Fresh Tomatoes, Mozzarella Cheese,
 Anchovies and Basil Pesto

Risotto

Porcini (A)(G)(D) **28**
 Carnaroli Rice, Porcini Mushrooms,
 Parmigiano Reggiano, Parsley

Genova (A)(S)(G)(D) **32**
 Carnaroli Rice, Prawns,
 Traditional Basil Pesto, Smoked Provola

Pasta

Pomodoro E Basilico (D) **22**
 Signature
 Spaghettoni, Tomato Sauce, Olives, Basil,
 Stracciatella Cheese

Lobster (A)(S) **38**
 Homemade Black Ink Tagliolini,
 Half Boston Lobster, Bisque,
 Cherry Tomato Sauce, Fresh Basil, Lemon

Granchio (A)(D)(S) **29**
 Homemade Crab and Mascarpone
 Ravioli, Creamy Herbal Bisque Butter,
 Fresh Dill

Brasato 3 Pepi **32**
 Signature (A)(D)
 Homemade Braised Beef Ravioli, Sage,
 Butter, Three-pepper Beef Jus Sauce

Emilia (A)(D)(P) **26**
 Traditional Gratinated Lasagna Pasta,
 Homemade Ragù all'Emiliana,
 Bechamel Sauce, Parmigiano Reggiano

Sorrentina (D) **26**
 Homemade Gratinated Potato Gnocchi,
 Tomato Sauce, Parmigiano Reggiano,
 Oregano, Mozzarella

Rigatoni (A)(D) **28**
 Slow-braised Lamb Shoulder Ragout,
 Pecorino Cheese, Mint, Lemon

Paccheri Nettuno **68**
 Per 2 Pax (A)(S)
 Squid, Prawns, Mussels, White Wine,
 Cherry Tomatoes, Parsley

Buon Appetito!

GLUTEN-FREE OPTIONS AVAILABLE

- Choice of Penne or Caserecce
- All Sauces are Gluten-free, except Lasagna

ALLORA

BAR

Mains / Secondi

Peeled Tomato, Salt,
Black Pepper,
Olive Oil, Oregano

Tagliata (A)(G) 78
Chargrilled Australian Angus Beef Ribeye,
Local Farm Organic Arugula, Vine Cherry
Tomatoes, Roasted Garlic, Balsamic Jus

Angus Filetto (A)(D) 88
Australian Black Angus Tenderloin,
Green Asparagus, Beef Jus Pepper Sauce,
Smoked Potato Puree

Osso Buco & Gremolata (A)(D) 58
Traditional Slow-braised Veal Shank,
topped with Rosemary, Sage and Lemon
Zest and served with Smoked Potato
Puree

Agnello (A) 62
Roasted Lamb Rack,
Baked Potatoes, Seasonal Vegetables

Collar (A)(G) 34
Grilled Iberico Collar, Sicilian Caponata,
Crunchy Onions, Homemade Mustard Jus

Bologna (D)(P) 75
Signature
Crunchy Bread Crusted Veal Cutlet,
topped with Mortadella and
Parmigiano Reggiano and served with
Arugula and Tomato Balsamic Salad

Polletto Diavola (A) 32
Spicy Oven-roasted Spring Chickens,
topped with Herbal Bread Crumbs and
served with Mixed Salad, Smoked Potato
Purée, Spicy Mustard and Pepper Jus

Barramundi (A)(G)(S) 32
Pan-seared Barramundi with Black
Olives, Fresh Tomatoes, Capers, Basil and
Boiled Potatoes

Fritto Misto (D)(S) 36
Deep-fried Calamari, Shrimps, Octopus,
Zucchini, Eggplant, Tartar Lemon Sauce

Sides (each) 6
Green Asparagus / Smoked Potato Puree
/ Baked Potatoes / Seasonal Vegetables

Desserts

Cannolo (A)(D) 16
Ricotta Cheese, Candied Fruit and
Chocolate Chips

Coppa Kahlua (A)(D)(N) 16
Vanilla Ice Cream, Kahlua Liqueur,
Espresso, Whipped Cream, Strawberries,
Almonds

Pizza

Base Rossa

Peeled Tomatoes, Salt,
Black Pepper,
Olive Oil, Oregano

Margherita (A)(D) 24
Tomato Sauce, Mozzarella Fior Di Latte,
Fresh Basil, Extra Virgin Olive Oil

Mare (A)(D)(S) 36
Tomato Sauce, Mozzarella Fior Di Latte,
Prawns, Calamari, Octopus, Fresh
Parsley, Garlic, Extra Virgin Olive Oil

Regina (D)(P) 32
Tomato Sauce, Buffalo Mozzarella,
Prosciutto Toscano Viani 20 Mesi P.D.O.
Fresh Basil, Extra Virgin Olive Oil

Vegetariana (D) 28
Tomato Sauce, Buffalo Mozzarella,
Grilled Zucchini, Bell Peppers,
Mushrooms, Eggplant, Fresh Basil,
Extra Virgin Olive Oil

Calzone (D)(P) 29
Tomato Sauce, Mozzarella Fior Di Latte,
Mushrooms, Cooked Ham, Fresh Basil,
Extra Virgin Olive Oil

Diavola (D)(P) 29
Tomato Sauce, Mozzarella Fior Di Latte,
Homemade Chilli Oil, Chilli Paste, Spicy
Salame

Bari (D)(S) 34
Signature by Chef Enzo
Burrata, Tomato Pulp Filets,
Anchovies, Pantelleria Capers, Basil

Parmigiana 28
Mozzarella, Roasted Eggplant Pulp,
Creamy Tomato Sauce, Parmigiano
Reggiano, Eggplant Chips, Fried Basil

Alloramisú 16
Signature (D)(G)
Homemade Savoiardi Cookies,
Espresso Coffee, Mascarpone Cream,
Cocoa Powder

Brioche & Gelato (D)(G) 16
Traditional Homemade Brioche stuffed
with Artisanal Ice Cream

Sgroppino (A)(D) 16
Homemade Lemon Sorbet, Vodka,
Prosecco, Lemon Zest

Bianca

Ricotta, Mascarpone,
Parmigiano Reggiano,
Black Pepper

Mortadella (D)(N)(P) 29
Base Bianca, Mozzarella Fior Di Latte,
Thinly Sliced Mortadella, Pistachio
Crumble

4 Formaggi (D) 24
Base Bianca, Mozzarella Fior Di Latte,
Pecorino Cheese, Taleggio,
Gorgonzola

Gamberi (D)(S) 34
Zucchini Sauce, Mozzarella,
Parmigiano Reggiano,
Grilled Shrimps, Fresh Mint

Salsiccia E Peperoni (D)(N)(P) 28
Base Bianca, Mozzarella Fior Di Latte,
Parmigiano Reggiano, Sausage,
Bell Pepper and Caper Sauce, Parsley
Pesto

Brisket 32
Mozzarella, Mashed Potatoes,
Pulled Beef Brisket, Italian-style
Barbecue Sauce

Tartare 36
Signature by Chef Enzo
Mozzarella, Castelmagno,
Australia Angus Beef Tenderloin,
Baby Sprouts

Kids Menu

Gluten-free Pasta Options Available

Pomodoro (D) 15
Penne or Spaghetti Pasta, Tomato Sauce,
Parmigiano Reggiano

Bolognese (D)(P) 15
Penne or Spaghetti Pasta, Traditional
Ragout, Parmigiano Reggiano

Chicken Tenders (E) 10
Deep-fried Chicken Tenders, French Fries,
Ketchup or Mayonnaise

Stella Pizza (D) 16
Star-shaped Pizza topped with Tomato
Sauce, Mozzarella, French Fries

Gelato Ice Cream (D) 8
Assorted Ice Cream