



RISTORANTE  
**ALLORA**  
BAR

## LA GIOIA DI VIVERE

STAMPED AND SEALED:

*From Italy, With Love*

Welcome to Allora, where your passport to Italy awaits, no visa required. From Mediterranean shores and sun-drenched coasts to alpine peaks through the art of *la gioia di vivere* – where simple everyday moments transform into celebration, snapshots of a travel diary filtered through a Singaporean lens.

Our menu charts a course across Italy's diverse terroir: zesty Amalfi lemons brighten spritzes, while Piedmont's hillsides inspire crisp highballs, and Sicilian oranges dance with Venetian bitters.

Here, Italy is not a destination – it's a feeling, a state of mind, the embodiment of life's finest pleasures: a leisurely mood and a lifestyle of beauty. *La Gioia di Vivere* beckons – your journey begins with the first glass.



### *Spritz of Sorrento*

LUXARDO LIMONCELLO | YELLOW BELL PEPPER | THYME OREGANO ROSEMARY HONEY | PROSECCO

A tart spritz bursting with coastal herbs and a subtle vegetal lift

\$23



### SORRENTO ITALY



### *Amben & Vine*

BRASS LION SINGAPORE DRY GIN | LUXARDO APRICOT ALBICOCCA | APRICOT & BALSAMIC | CITRUS

A golden elixir for Emilia-Romagna where apricots & white balsamic strike a sweet-tart balance

\$24



### *Smile, Lo Sgroppino*

MATHILDE PEAR | LEMON SORBET | SHERRY | PROSECCO

A sunny sorbetto, perfetto as a cooling intermezzo or all-day affair

\$24

### *Perfetta*

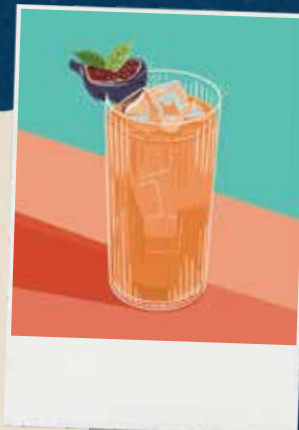


### *Palazzo*

RINOMATO APERITIVO | FIG & LONGAN | ORANGE CINNAMON RAISIN | MANCINO BIANCO VERMOUTH | WHITE PEACH & JASMINE SODA

A sparkling ode to grand palazzos and the festive warmth of Sicilian cucidatas

\$24



## MOCKTAILS

### *Figs of Mezzogiorno*

FIG | LEMON | THYME OREGANO ROSEMARY HONEY | 0% CIDER

Non-alcoholic, featuring figs from the south: Sicily, Calabria, Puglia, Campania

\$16

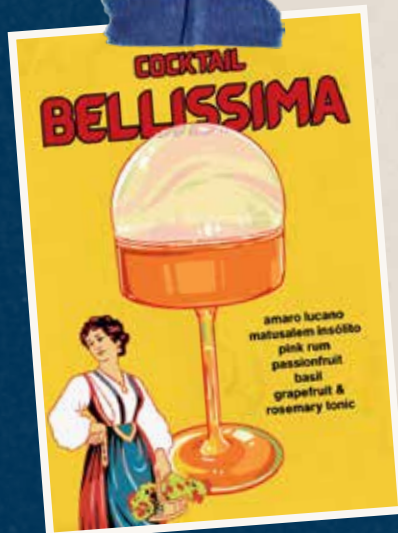


### *Via Frutta*

BERRY & STONE FRUIT COMPOTE | CITRUS | TEA | CINNAMON | 0% BEER

Zero-proof, tea spice and citrus in a sparkling medley of orchard fruit – Italy's harvest, reimagined

\$16



### *Bellissima*

AMARO LUCANO | MATUSALEM INSÓLITO PINK RUM | PASSIONFRUIT | BASIL | GRAPEFRUIT & ROSEMARY TONIC

Amaro from Basilicata and basil from Genoa are awakened by lively passionfruit

\$22



# MEMENTOS

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Aperitivo Hour awaits with our low-proof and non-alcoholic drinks, crafted with fresh ingredients and playful nuance. Light, layered, and whimsical, these sips offer a gentle pause on your trip, perfect for unwinding and savouring the day.





25 SGD



### Bologna After Dank

REBEL YELL BOURBON | MORTADELLA & SPICY SALAMI | CINNAMON & GULA MELAKA | LUCANO | SCRAPPY'S AROMATIC & CHOCOLATE BITTERS

A rich, savoury riff on the old-fashioned-bourbon infused with cured meats, in the spirit of Bologna: the home of charcuterie

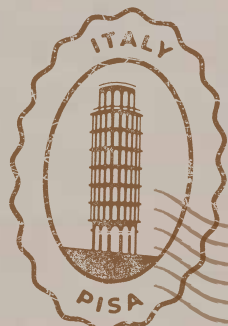
\$25



### Paradiso Toscano

CHIANTI RED WINE | KIWI | MANGO | PINEAPPLE | GINGER  
Where Tuscany meets the tropics in a lush sangria

\$23

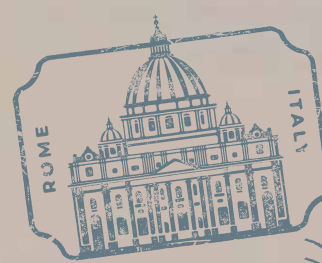


### Caffé di Treviso

TRIED & TRUE VODKA | MANCINO KOPI VERMOUTH | TIRAMISU | ESPRESSO | STOUT REDUCTION | MARSCAPONE CHEESE FOAM

A tiramisu espresso martini rooted in Northern Italy's tradition of coffee and dessert — velvety, layered, and decadent

\$25



24 SGD

### Venetian Sling

LUXARDO GIN | BERRY COMPOTE | MANCINO ROSSO VERMOUTH | PASSIONFRUIT & PINEAPPLE

A sling "in flight", charting a bright route from Singapore to the Grand Canal

\$24



### Martini al Pomodoro

CITADELLE VIVE LE CORNICHON GIN | MANCINO SECCO VERMOUTH | SUNDRIED TOMATO | SALINE

A briny, garden-fresh 50/50 martini devoted to Naples' love for tomatoes, adorned with chef's signature pickled garnishes

\$24



### Sunday in Positano

YOUR CHOICE OF TRIED & TRUE VODKA, BRASS LION GIN OR LOS ARCO DESTILADO DE AGAVE | CHILLI CRAB | TOMATO | LEMON | PINEAPPLE  
Singaporean chilli crab meets a southern Italy twist on the red snapper with agrodolce depth for a bold brunch revival

\$24



24 SGD

### Ono di Anancia

PLANTERAY ORIGINAL DARK RUM | LUXARDO AMARETTO DI SASCHIRA | VALENCIA ORANGE | BENEDICTINE | SAMBUCA | SHERRY | COCONUT | COFFEE | CINNAMON

A glowing coconut milk punch accented with Valencia orange, coffee and spices

\$24

# ESCAPADES

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Wander through a collection of cocktails – each a styled as a playful detour into Italy’s iconic regions, flavours and ingredients. Whether enjoyed in the al fresco garden or alongside a satisfying meal, let curiosity lead the way, inspired by the charm of travel ephemera and the joy of discovery.

# ALLORA CLASSICS



## *Negroni*

GIN | SWEET VERMOUTH | CAMPARI

\$23



## *Aperol Spritz*

APEROL | PROSECCO | SODA

\$21



## *Mai Tai*

RUMS | PINEAPPLE | LIME | ORGEAT

\$23



## *Margarita*

BLANCO TEQUILA | CURACAO | LIME | AGAVE

\$21



## *Cosmopolitan*

VODKA | CRANBERRY | LEMON | CURACAO

\$21



\$22

## *Singapore Sling*

GIN | ORANGE LIQUEUR | CHERRY BRANDY |  
BÉNÉDICTINE DOM | PINEAPPLE |  
LIME | GRENADINE | SODA

A postcard from colonial  
Singapore: rich with fruit, kissed  
with spice, and effervescent  
with nostalgia.



Craving a classic?  
Our bartender's got  
the old fashioned magic.