

RISTORANTE
ALLORA
 BAR

Antipasti (Appetisers)

Tradizionale (V) 15
 Tomato Bruschetta (3 pieces)
*Fresh Cherry Tomatoes, Oregano, Fresh Basil,
 Extra Virgin Olive Oil on Ciabatta Toast*

Cotto (D)(P) 16
 Ham and Truffle Bruschetta (3 pieces)
*Cheese and Cooked Ham,
 Black Truffle Sauce on Ciabatta Toast*

Zuppa (Soups)

Tomato (D)(V) 12
 Creamy Tomato Soup
*Served with Bread Croutons and
 Extra Virgin Olive Oil*

Minestrone (D)(N)(V) 12
 Clear Vegetable Soup
Vegetables, Grains, Beans, Basil Pesto

GLUTEN-FREE PASTA OPTIONS AVAILABLE

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

Grills

For 2 to 4 persons Discount Subject
 to Company Discretion

T-Bone Steak (500g) (A)(D)(G) 138
Beechwood-grilled Angus T-Bone
 Served with:

- Allora Garden Salad topped with Housegrown Preserved Lemon from Allora Garden
- Roasted Potatoes
- Grilled Asparagus
- Confit Garlic
- Roasted Baby Carrots
- Condiments: Horseradish Cream
- Sauces: Trio Pepper Jus, Truffle Hollandaise

Tomahawk (1.2kg) (A)(D)(G) 228
**Estimated 45 minutes waiting time
 Beechwood-grilled Angus Tomahawk.*
 Served with:

- Allora Garden Salad topped with Housegrown Preserved Lemon from Allora Garden
- Roasted Potatoes
- Grilled Asparagus
- Confit Garlic
- Roasted Baby Carrots
- Creamy Spinach
- Condiments: Dijon Mustard, Pommery Mustard, Horseradish Cream
- Salts: Pink Salt, Smoked Salt, Sea Salt Flake
- Sauces: Chimichurri, Trio Pepper Jus, Mustard Jus, Truffle Hollandaise

Rucola & Grana Padano (D)(G)(V) 16
 Arugula and Grana Padano Salad
*Arugula, Cherry Tomatoes,
 Shaved Grana Padano,
 Housemade Balsamic Dressing*

Cesare (D)(E)(P)(S) 20
 Caesar Salad
*Romaine Lettuce, Caesar Dressing,
 Croutons, Pancetta, Grana Padano*
 Add on:
 Charcoal-grilled Chicken 5
 Smoked Salmon 7
 Poached Prawns (4 pieces) 9

Sauté di Cozze (A)(S) 22
 Sautéed Mussels
*Mussels sautéed in White Wine, Garlic,
 Olive Oil, Parsley, served with
 Toasted Ciabatta Bread*

Pasta

★ **Pomodoro e Basilico** (D)(V) 29
 Cherry Tomato Spaghettoni
*Spaghettoni, Tomato Sauce, Olives,
 Fresh Basil, Stracciatella Cheese*

★ **Brasato 3 Pepi** (A)(D)(E) 36
 Beef Ravioli
*Housemade Braised Beef Ravioli,
 Sage, Butter, Trio Pepper Beef Jus*

Emilia (A)(D)(E) 29
 Lasagna
*Traditional Gratinated Lasagna,
 Housemade Ragù all'Emiliana,
 Béchamel Sauce, Grana Padano*

Gnocchi al Ragù Bolognese 29
 Beef Ragout Gnocchi (A)(D)(E)
*Housemade Potato Gnocchi,
 Beef Ragout Emiliana Style, Grana Padano*

Secondi (Mains)

Pollo alla Brace (A)(D)(G)(N) 36
 Grilled Spring Chicken
*Beechwood-grilled Spring Chicken, Smoked
 Potato Purée, Tomato-Basil Pesto, Mustard Jus*

Panino Allora (200g) (D)(E)(P) 36
 Allora Burger
*Brioche Bun, Angus Beef Patty,
 Sunny-Side-Up Egg, Mustard Mayonnaise,
 Red Onion Marmalade, Bacon, Smoked Provolone,
 Lettuce, served with Potato Wedges
 and Garden Salad*

Stinco d'Agnello Brasato (A)(D)(G) 46
 Braised Lamb Shank
*Slow-braised Whole Shank, Roasted Baby
 Carrots, Parsley Herb Cream, Smoked Potato
 Purée, Trio Pepper Jus*

Allora (G)(N)(S) 22
 Tuna Quinoa Bowl
*Seared Red Tuna, Mixed Organic Salad,
 Quinoa, Housemade Mustard Dressing,
 Pumpkin Seeds, Avocado*

Burrata Caprese (D)(G)(V) 22
 Caprese Salad with Burrata
*Fresh Tomatoes, Burrata, Oregano,
 Fresh Basil, Balsamic Reduction,
 Extra Virgin Olive Oil*

Vitello Tonnato (A)(D)(E)(S) 26
 Sliced Chilled Veal with Tuna Sauce
Veal with Tuna, Capers, Anchovy Sauce

Antipasti Platter (D)(N)(P)(S) 40
 Good for 2, additional pax for \$20
A Mixed Platter of Italian Antipasti

Carbonara (D)(E)(P) 32
 Carbonara Spaghetti
*Spaghetti with Guanciale, Egg Yolk,
 Pecorino Romano, Black Pepper*

Rigatoni al Ragù d'Agnello (A)(D) 34
 Lamb Ragout Rigatoni
*Rigatoni, Slow-braised Lamb Shoulder Ragout,
 Pecorino Romano, Mint, Lemon*

Vongole (A)(S) 34
 Clam Linguine
*Linguine, Fresh Clams, Garlic,
 Parsley, Extra Virgin Olive Oil*

Granchio (A)(D)(E)(S) 39
 Crab Ravioli
*Housemade Crab and Mascarpone Ravioli,
 Creamy Herbal Bisque Butter,
 Fresh Dill, Lemon*

Lido Barramundi (A)(D)(G)(S) 46
 Pan-seared Barramundi
*Barramundi, White Wine, Black Olives,
 Fresh Tomatoes, Capers, Basil, Potato Purée*

Salmone alla Griglia (G)(S) 54
 Grilled Salmon
*Salmon, Baked Potato, Asparagus,
 Lemon, Chives*

Tagliata (250g) (A)(D)(G) 92
 Grilled Beef Ribeye
*Beechwood-grilled Australian Angus Ribeye,
 Trio Pepper Jus*

Special of the Day 58
Please check with our team for today's special

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Contorni (Sides)

Seasonal Vegetables (G V)	9
Baked Potatoes (G V)	9
Smoked Potato Purée (D G V)	9
French Fries (D V)	10
Green Asparagus (G V)	12

Risotto

NEW Bosco e Tartufo (A D G V)	28
Mushroom and Truffle Risotto <i>Carnaroli Rice, Truffle-scented Mushrooms, Grana Padano, Parsley</i>	
Genova Pesto (A D G N S)	32
Grilled Prawn Risotto <i>Carnaroli Rice, Prawn, Traditional Basil Pesto</i>	



Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.



Scan for menu and ongoing promotions!

Dolci (Dessert)

★ NEW Limone (D E N)	15	Sorbet (G N V)	10	Pistachio (D E G N)	15
Citrus Lemon Confit, Creamy Lemon Curd, Almond Crumble, Crispy Meringue		Lemon Peach		Crème Brûlée	
				<i>Pistachio Crème Brûlée, Pistachio Nuts</i>	
★ Alloramisu (D E V)	16	NEW Affogato (D V)	12	NEW Rocher (D E N)	16
Savoardi, Espresso Coffee, Mascarpone Mousse, Cocoa Powder		Vanilla Ice Cream, Espresso Coffee		Chocolate Sponge, Crunchy Praline	
		Add on:		Wafer Flakes, Chocolate Cream,	
		Kahlúa	6	Hazelnut Chocolate Mousse	
		Whisky	6		
		Grappa	10		
Cannoli (D E N P)	4	NEW Burnt Honey Panna Cotta (D G)	14		
\$4 per piece 2nd piece at \$2 3rd piece onwards at \$1		Silky Soft Burnt Honey Cream,			
<i>Ricotta Cheese, Candied Fruit, Chocolate Chips</i>		Crunchy Bittersweet Honeycomb			
Gelato (D N V)	10				
Chocolate Strawberry Vanilla					

TRIPLE THE TREAT, DOUBLE THE JOY –
 Get 3 Desserts for the Price of 2!

Pizza

Tomato Base	12-inch	10-inch	Cheese Base	12-inch	10-inch
★ Margherita (D V)	32	30	★ Bari (D S)	39	36
Mozzarella and Tomato <i>Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Extra Virgin Olive Oil</i>			Burrata and Anchovies <i>Fior di Latte, Burrata, Caramelized Cherry Tomatoes, Cetara Anchovies, Capers, Fresh Basil, Extra Virgin Olive Oil</i>		
Parmigiana (D V)	32	30	Quattro Formaggi (D V)	30	28
Eggplant <i>Tomato Sauce, Fior di Latte, Eggplant, Grana Padano, Basil</i>			Four Cheese <i>Fior di Latte, Grana Padano, Provolone, Gorgonzola</i>		
NEW Mucca (D)	33	31	Vegetariana (D V)	32	30
Beef Salami <i>Tomato Sauce, Fior di Latte, Beef Salami</i>			Grilled Veggies <i>Fior di Latte, Cherry Tomatoes, Mushrooms, Roasted Bell Peppers, Onion, Fresh Basil, Extra Virgin Olive Oil</i>		
Calzone (D P)	33	31	Tartufata (D V)	38	36
Stuffed Folded Pizza <i>Tomato Sauce, Fior di Latte, Grana Padano, Mushrooms, Cooked Ham, Fresh Basil, Extra Virgin Olive Oil</i>			Burrata with Truffle <i>Fior di Latte, Truffled Burrata, Mushrooms, Microgreens, Truffle Oil</i>		
Capricciosa (D P)	34	32	Brisket (D)	38	36
Mixed Veggies with Ham <i>Tomato Sauce, Fior di Latte, Grana Padano, Mushrooms, Artichokes, Cooked Ham, Leccino Olives</i>			Beef Brisket <i>Fior di Latte, Mashed Potatoes, Grana Padano, Sliced Beef Brisket, Italian-Style Barbecue Sauce, Extra Virgin Olive Oil</i>		
Regina (D P)	35	33	NEW Focaccia di Recco (D P)	35	
Parma Ham <i>Tomato Sauce, Fior di Latte, Parma Ham, Shaved Grana Padano, Fresh Basil, Extra Virgin Olive Oil</i>			Focaccia stuffed with Parma Ham <i>Stracchino, Parma Ham, Chives, Extra Virgin Olive Oil</i>		
Diavola (D P)	35	33	Pizza of the Day	36	
Spicy Salami <i>Tomato Sauce, Fior di Latte, Grana Padano, Spicy Spianata Salame, Extra Virgin Olive Oil</i>			<i>Please check with our team for today's special</i>		
Mare (D S)	40	36			
Mixed Seafood <i>Tomato Sauce, Fior di Latte, Prawns, Calamari, Octopus, Fresh Parsley, Extra Virgin Olive Oil</i>					

UPGRADE YOUR PIZZA:

Burrata Cheese (125g) 12