

RISTORANTE  
**ALLORA**  
BAR

# Ferragosto

APERITIVO NIGHTS BBQ CANAPÉS

Friday & Saturday | 5 pm – 7 pm  
\$48 nett per pax

**Inclusive of 2 drinks per person**

*Choice of*  
Aperol Spritz | Negroni | Prosecco

## Meat & Seafood Selection

**Grilled Beef with aged Parmesan <sup>(D)</sup>  
and Balsamic Reduction**

Seared Beef Slices topped with shaved Parmigiano  
and a rich Balsamic Glaze

**Charred Octopus with Basil Pesto <sup>(D)(N)</sup>  
and Olive Tapenade**

Grilled Octopus paired with aromatic Pesto and  
Black Olive Purée

**Allora Lemon Chicken Skewer <sup>(G)</sup>  
with Rosemary**

Grilled Chicken marinated in Allora's signature  
preserved Lemon and fresh Rosemary

**Grilled Melon Wrapped in Prosciutto <sup>(P)(G)</sup>**

Lightly charred Cantaloupe wrapped in Cured Ham,  
finished with cracked Black Pepper



### Garlic Prawn Skewer with Chili Oil (G)(S)

Charcoal-grilled Prawn brushed with Garlic and a touch of Chili Oil

### Tomato and Bocconcini on Mini Focaccia (V)(D)

Cherry Tomato and Bocconcini with Basil Emulsion on a toasted Focaccia Bite

### Assorted Pizza Tacos (D)(S)(P)(E)(N)

Pizza Taco Shells stuffed with selected Italian Cold-cuts, Cheeses and house-made Garnishes

## Dolci

*Dessert Selection*

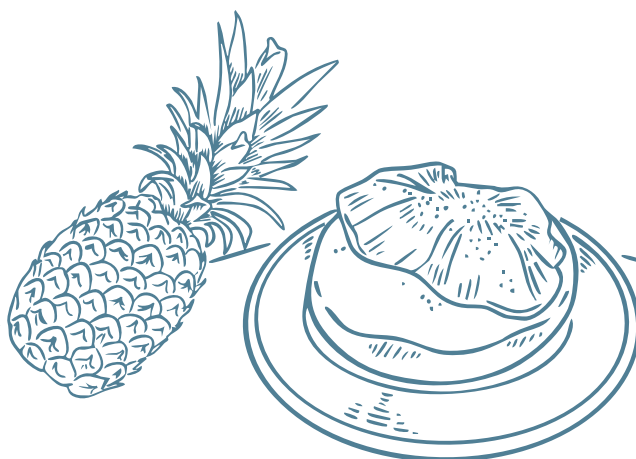


### Tiramisu 2.0 (D)(V)

Allora's Signature Tiramisu reimaged — Espresso Sponge, Whipped Mascarpone, Cocoa Crumble, Dark Chocolate Shards, and a hint of Orange Zest

### Cannoli with Ricotta and Pistachio (D)(N)(P)

Crisp Pastry Shell filled with lightly sweetened Ricotta, crushed Pistachios, and Orange Peel



### Pizza Garden Speakeasy (E)(D)

Slow-cooked marinated pineapple and Chantilly cream nestled in crisp pizza dough.

*Yes, it's pineapple on pizza - but dessert-style.*