

RISTORANTE
ALLORA
BAR

Aperitivo & GRILL

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

Inclusive of 2 drinks per person
Choice of
Aperol Spritz | Negroni | Prosecco

Meat & Seafood Selection

Grilled Beef with aged Parmesan ^(D) and Balsamic Reduction

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

Charred Octopus with Basil Pesto ^{(D)(N)} and Olive Tapenade

Grilled Octopus paired with aromatic Pesto and
Black Olive Purée

Allora Lemon Chicken Skewer ^(G) with Rosemary

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

Grilled Melon Wrapped in Prosciutto ^{(P)(G)}

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

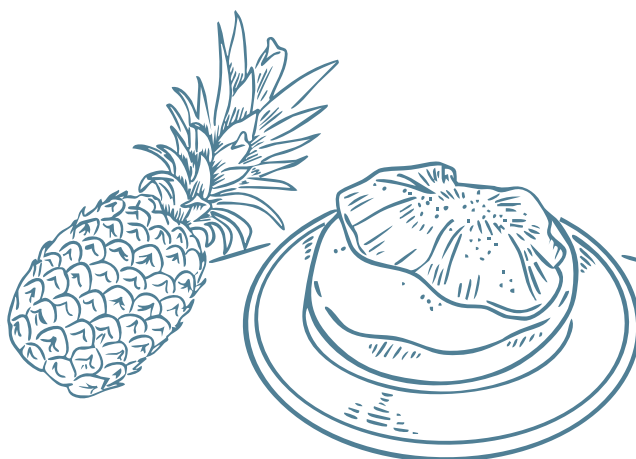


Tiramisu 2.0 (D)(V)

Allora's Signature Tiramisu reimagined — 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 is nestled in crisp Pizza Dough.

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