

## Appetizers

**Pan Seared Twin Crab Cakes** served on a bed of garlic sautéed spinach with roasted red pepper aioli 15

**Risotto Arancini** risotto rolled with creamy fontina, spicy capicola ham and peas served over marinara 14

**Warm Spinach and Artichoke Dip** with toasted sour dough slices 12

**Seafood Platter** of fresh oysters and gulf shrimp - half dozen 13, one dozen 24

**Fresh Oysters** half dozen 12, one dozen 23

**Littleneck Clams** steamed with grilled house made sausage in an aromatic fennel and saffron broth 16

**Mussels** steamed in white wine with sun dried tomato, garlic, basil and a splash of cream 14

**Italian Style Shrimp** simmered in a tomato basil sauce with olives, anchovy, capers, garlic and olive oil 18

**Chilled Shrimp Cocktail** with citrus cocktail sauce and fresh lemon 16

**Sicilian Fried Calamari** tossed with black olives, garlic and oil 15

**Fried Calamari** cherry peppers, marinara 13

**Baked Brie** served over marinara with crostini 11

**Bruschetta** marinated tomatoes with Vermont goat cheese, fresh basil and balsamic reduction over crusty bread 9

**Roasted Garlic Hummus** with grilled pita, olive oil and lemon 9

**Fried Mozzarella** hand breaded, marinara 10

**Meatballs** with a dollop of ricotta cheese 9

**Stuffed Eggplant** ricotta, marinara, mozzarella 10

**Seasoned Waffle Fries** with creamy gorgonzola sauce, fresh chives, cracked black pepper 9

**Toasted Ravioli** cherry peppers, marinara 9

**Hot Antipasto** for two, imported provolone, prosciutto, salami, escarole sauté, broccoli, mushrooms, artichokes 18

**Artisanal Cheese Board** hand selected local cheeses with Italian salami 17

## **Summer Specialties**

### Appetizers

Steamers 14

Fried Clams 14

Fresh Oysters 12/23

Fried Oysters 14

Seafood Platter

*Fresh Oysters and Shrimp 13/24*

### Entrées

Fried Clam Plate 24

Fried Seafood Plate

*Shrimp, Scallops and Clams 24*

## Soup

**Wedding Soup** 5/8

**Daily Selection** 5/8

## Salads

**Mediterranean Salad** with mixed baby greens, crumbled feta, kalamata olive, red onion, pine nuts, croutons and lemon vinaigrette 8

**Roman Tomato Salad** with baby arugula, basil, olives, capers and shaved parmesan with lemon vinaigrette 9

**Tomato Caprese** fresh mozzarella, olive tapenade, extra virgin olive oil, balsamic, basil 9

**Iceberg Wedge** tomato, applewood smoked bacon, chunky blue cheese dressing 9

**Baby Spinach** crumbled gorgonzola, toasted pine nuts, hearts of palm, chopped apple, red onion, warm bacon dressing 9

**Organic Greens** tomato, walnuts, sliced pear, red onion, blue cheese chunks, raspberry vinaigrette 9

**Insalata for two** imported provolone, prosciutto, salami, marinated olives, sweet peppers and fried eggplant over lightly dressed romaine 19

**Classic Caesar** garlic croutons 9, with a Dinner 6

**Garden Salad** 6, with a Dinner 4

### **Add to any Salad:**

Sautéed Shrimp 7

Sautéed Scallops 7

Grilled Chicken 4

## Sides For the Table

**Sausage Antipasto** spiral sausage, broccoli rapini, roasted peppers 15

**Lobster Mac and Cheese** with fontina and mascarpone 16

**Broccoli Rapini Sauté** with crushed red pepper, garlic and olive oil 10

## Pasta

**Spinach and Ricotta filled Manicotti** 19 with home made sausage and meatball 23

**Gnocchi Bolognese** with Parmesan Reggiano and basil 23

**Penne alla Vodka** tomato vodka sauce with prosciutto, mushrooms and sweet peas 19  
with Shrimp 25, with Chicken 24, with Sausage 24

**Ricotta Stuffed Eggplant** over homemade fusilli 18

**Cheese Ravioli** with homemade meatballs 18

## Seafood

- Seafood Allora** whole lobster, shrimp, scallops, calamari, clams, mussels in spicy marinara over linguini - market
- Baked Stuffed Lobster** shrimp, scallops, crumb topping, served with steamed red potato, corn on the cob and choice of Caesar or Garden Salad - market
- Lobster and Mussels Fra Diavolo** steamed in a spicy saffron and tomato broth over linguini 29
- Risotto Di Mare** shrimp, scallops, clams and mussels folded into creamy arborio rice with saffron and parmesan 33
- Fruitti Di Mare** shrimp, scallops, calamari, clams, mussels, spicy cherry peppers in marinara with linguini 34
- Steamed Lobster** single or twin, steamed red potato, corn on the cob, choice of Caesar or Garden Salad - market
- Lobster and Ravioli** chunks of lobster, baby spinach, red onion and zucchini simmered in tomato alfredo sauce 28
- Shrimp Scampi** sautéed with baby spinach, roasted red peppers in an herb garlic butter over angel hair 26
- Fennel Crusted Tuna** over baby arugula with slow roasted tomatoes and lemon herb aioli 29
- Pan Seared Scallops** pesto cream sauce, over Italian toasted couscous with escarole sauté 27
- Baked Haddock Caprese** sliced tomato, fresh mozzarella, basil, seasoned crumbs, served with potato and vegetable 25
- Haddock or Swordfish Picatta** lemon, white wine, capers, garlic with spinach, tomato and linguini 26
- Swordfish Puttanesca** with little neck clams, tomato, kalamata, capers, anchovy 28
- Linguini and Clams** with garlic and roasted red peppers 26
- Mediterranean Salmon** stuffed with spinach, feta and sun dried tomato over fennel and arugula salad 26

## Main Courses

- 16oz. Brandt Farms Strip Steak** grilled and served with hand cut fries and house made steak sauce 36
- Grilled Bone-in Rib Eye Steak** served over arugula with crumbled gorgonzola dolce, balsamic reduction and a side of house-made fusilli marinara 34
- Beef Tenderloin spice rubbed** over applewood smoked bacon and spinach sauté with balsamic butter and hand cut fries 35
- Bone-in Veal Porterhouse** with a mushroom merlot sauce over mashed potatoes with grilled vegetable 32
- Marinated Grilled Lamb Tips and House-Made Sausage** with roasted garlic hummus, grilled pita, cherry peppers and homemade fusilli 23
- Grilled Rack of Colorado Lamb** with grainy mustard sauce, mashed potato and vegetable 32
- Tenderloin of Pork Au Poivre** over roasted garlic mashed potato with chefs vegetable and brandy butter sauce 25
- Slow Simmered Italian Sausage and Meatball** in a spicy tomato sauce with peppers and onions served over creamy polenta 19
- All Natural Braised Beef Shortribs** served over parmesan risotto with broccoli rapini and pan reduction 29
- Osso Buco** over rosemary cracked black pepper polenta, red wine and vegetable ragu 29
- Verdicchio** egg battered with artichokes, sundried tomato, olives, white wine, lemon and garlic, served with pasta marinara, Chicken 24 Shrimp 26
- Sausage Rapini** handmade sausage, broccoli rapini, cheese tortellini and roasted red peppers 23 add mussels 25
- Lamb or Swordfish Milanese** thin breaded cutlet served over garlic mashed potatoes with lemon wine sauce topped with arugula and fennel salad 24
- Francaise** egg battered with lemon, garlic, white wine, over linguini, Chicken 23 Veal 28
- Parmesan** served over penne with marinara sauce, Chicken 19 Veal 25
- Picatta** with lemon, white wine, capers and garlic over linguini, Chicken 19 Veal 25
- Marsala** with sliced mushrooms, marsala wine sauce over linguini, Chicken 19 Veal 25
- Chicken or Sausage Campania** sautéed onion, mushroom, roasted pepper and potato with homemade fusilli 23
- Chicken and Broccoli** sautéed with sun dried tomato, garlic and a splash of cream 19
- Scallopini Gorgonzola** tossed with asparagus, sun dried tomatoes and cheese ravioli in a creamy gorgonzola sauce Veal 25 Chicken 22

Allora offers a **Vegetarian Menu**. Please ask your Server.

~ Executive Chef Jameson Mello ~