



ALLORA

Pizza Menu

Address: Harbour Walk

Phone: (345) 936 4796

Cuisine: Italian Café

Available from 5pm

ANTIPASTI

Traditional Italian bites and appetizers

Caesar Salad	CI\$15
Seared romaine heart, anchovies, bacon, croutons, parmigiano reggiano, Caesar dressing	
Crocchette di Patate V	CI\$6
Potato, oyster mushroom, parsley, parmigiano reggiano	
Insalata di Polipo GF	CI\$17
Octopus, potato, cherry tomato, olives, celery, oregano, lemon dressing, paprika, parsley oil	
Affettati Misti	CI\$20
Assortment of cured cold cuts, coccoli and giardiniera	
Polpette	CI\$15
Niman Ranch beef and pork meatballs, marinara, onion, garlic, basil, sourdough bread	
Eggplant Parmigiana	CI\$12
Fried eggplant, marinara, mozzarella, Italian basil, parmigiano reggiano	

PIZZA

Traditional Italian pizza, 55 hours Biga dough Italian pizza

Gluten-free dough available

Margherita V	CI\$14
Tomato sauce, mozzarella fior di latte, basil	

Diavola	CI\$16
Spicy salami, tomato sauce, mozzarella fior di latte	
Meat Lovers	CI\$20
Tomato sauce, mozzarella, Italian sweet sausage, guanciale, nduja	
Parma	CI\$19
Tomato sauce, mozzarella, parma ham, arugula, shaved parmigiano reggiano	
Rustica	CI\$16
Mozzarella, roasted potato, smoked scamorza cheese, zucchini, rosemary	
Quattro Formaggi <input type="checkbox"/>	CI\$18
Mozzarella, blue cheese, parmigiano reggiano, fontina cheese	
Mushroom	CI\$17
Tomato sauce, mozzarella, Italian sweet sausage, mixed mushroom, truffle oil	
Mortadella	CI\$18
Mozzarella, burrata, mortadella, pistacchio	
Shrimp & Zucchini	CI\$20
Mozzarella, tiger shrimp, zucchini	
Carbonara	CI\$19
Guanciale, black pepper, egg emulsion, parmigiano cream, shaved pecorino	
Salsiccia & Broccoli	CI\$16
Mozzarella, Italian sausage, 'nduja, broccolini, smoked scamorza	
Capricciosa	CI\$18
Ham, artichokes, olive, mushroom, tomato sauce, mozzarella fior di latte	
Mediterranean-style	CI\$20
Mozzarella, chicken shawarma, onion, yogurt dressing	
Calzone	
Tomato sauce, mozzarella, ricotta cheese, cooked ham, parmigiano reggiano	

FOCACCIA DI RECCO

Organic flour, no yeast, no fermentation

Classica v

CI\$18

Ligurian paper-thin flatbread, filled with stracchino cheese, a mild and soft cow cheese

BAKED PASTA

Homemade Italian egg pasta

Lasagna alla Bolognese

CI\$20

Niman ranch beef ragu, marinara, bechamel sauce, parmigiano reggiano

Mushroom Crespelle v GF

CI\$19

Crepes, porcini and oyster mushroom, fontina fondue, parmigiano reggiano

DOLCE

Classic Italian comfort desserts and gelato.

Black Forest

CI\$9

Chocolate sponge, chocolate ganache, vanilla chantilly, Italian black cherry

Tiramisu Cup

CI\$7

Vanilla sponge, mascarpone mousse, espresso, cocoa

Pistachio Fudge

CI\$9

Italian pistachio crunch, cream cheese mousse, vanilla chantilly

Carrot Cake

CI\$7

Carrot sponge, cheese filling, pumpkin seed

Banana Split

CI\$9

Cream, maraschino cherry, vanilla, chocolate, nuts, sprinkle, wafer cookie

Coppa Gelato

7/9

2 or 3 scoops of any flavour, wafer cookie

Last updated: Wed 29 Jan, 2025