



# ALLORA

## Dinner Menu

**Address:** Harbour Walk

**Phone:** (345) 936 4796

**Cuisine:** Italian Café

Available from 5pm

## ANTIPASTI

Traditional Italian bites and appetizers

<b>Caesar Salad</b>	<b>CI\$15</b>
Seared romaine heart, anchovies, bacon, croutons, parmigiano reggiano, Caesar dressing	
<b>Crocchette di Patate</b> <span style="border: 1px solid green; padding: 0 2px;">V</span>	<b>CI\$6</b>
Potato, oyster mushroom, parsley, parmigiano reggiano	
<b>Insalata di Polipo</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$17</b>
Octopus, potato, cherry tomato, olives, celery, oregano, lemon dressing, paprika, parsley oil	
<b>Affettati Misti</b>	<b>CI\$20</b>
Assortment of cured cold cuts, coccoli and giardiniera	
<b>Polpette</b>	<b>CI\$15</b>
Niman Ranch beef and pork meatballs, marinara, onion, garlic, basil, sourdough bread	
<b>Eggplant Parmigiana</b>	<b>CI\$12</b>
Fried eggplant, marinara, mozzarella, Italian basil, parmigiano reggiano	

## PIZZA

Traditional Italian pizza, 55 hours Biga dough Italian pizza

Gluten-free dough available

<b>Margherita</b> <span style="border: 1px solid green; padding: 0 2px;">V</span>	<b>CI\$14</b>
Tomato sauce, mozzarella fior di latte, basil	

<b>Diavola</b>	CI\$16
Spicy salami, tomato sauce, mozzarella fior di latte	
<b>Meat Lovers</b>	CI\$20
Tomato sauce, mozzarella, Italian sweet sausage, guanciale, nduja	
<b>Parma</b>	CI\$18
Tomato sauce, mozzarella, parma ham, arugula, shaved parmigiano reggiano	
<b>Rustica</b>	CI\$16
Mozzarella, roasted potato, smoked scamorza cheese, zucchini, rosemary	
<b>Quattro Formaggi</b> <input type="checkbox"/>	CI\$18
Mozzarella, blue cheese, parmigiano reggiano, fontina cheese	
<b>Mushroom</b>	CI\$17
Tomato sauce, mozzarella, Italian sweet sausage, mixed mushroom, truffle oil	
<b>Shrimp &amp; Zucchini</b>	CI\$20
Mozzarella, tiger shrimp, zucchini	
<b>Carbonara</b>	CI\$19
Guanciale, black pepper, egg emulsion, parmigiano cream, shaved pecorino	
<b>Mortadella</b>	CI\$18
Mozzarella, burrata, mortadella, pistacchio	
<b>Salsiccia &amp; Broccoli</b>	CI\$16
Mozzarella, Italian sausage, 'nduja, broccolini, smoked scamorza	
<b>Capricciosa</b>	CI\$18
Ham, artichokes, olive, mushroom, tomato sauce, mozzarella fior di latte	
<b>Mediterranean Style</b>	CI\$20
Mozzarella, chicken shawarma, onion, yogurt dressing	
<b>Calzone</b>	CI\$19
Tomato sauce, mozzarella, ricotta cheese, cooked ham, parmigiano reggiano	
<b>Create Your Own</b>	CI\$14
Choose between tomato sauce or white base and add your toppings (starting price)	

## 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

**Pistachio Fudge**

**CI\$9**

Italian pistachio crunch, cream cheese mousse, vanilla chantilly

**Banana Split**

**CI\$9**

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

**Tiramisu Cup**

**CI\$7**

Vanilla sponge, mascarpone mousse, espresso, cocoa

**Carrot Cake**

**CI\$7**

Carrot sponge, cheese filling, pumpkin seed

**Affogato**

**CI\$10**

Espresso, vanilla gelato

Last updated: Tue 18 Mar, 2025