

# ALLORA

## ANTIPASTI

### LE BRUSCHETTE 3 PIECES

Fresh buffalo mozzarella, cherry tomato, basil, olive oil and balsamic vinegar \$395  
G/D

Raw Italian prosciutto di Parma, cherry tomato, basil, olive oil and balsamic vinegar \$530 G/P

### ARANCINI 2 PIECES

Salame milano with smoked provola, Italian pomodoro sauce, black olives and capers \$550 G/P/D

Spinach, mozzarella and parmiggiano, Italian pomodoro sauce, black olives and capers \$400 G/D

## INSALATE

The "Mandarina salad" with Mandarina's farm organic purslane, pear, apricot, fresh tangerines (seasonal fruit), brie cheese and black dehydrated olives \$460 D

Fresh buffalo burrata, cherry tomato, balsamic vinegar, Mandarina's farm organic basil and extra virgin olive oil \$560 D

Mandarina's farm organic arugula, cherry tomato, parmiggiano reggiano slices, basil and extra virgin olive oil \$430 PB

## PRIMI PIATTI PASTAS IMPORTED FROM ITALY

Paccheri with black truffle sauce, zetas with sauteed portobello and parmiggiano reggiano \$860 G/D

Traditional carbonara spaghetti, artesanal pancetta, parmiggiano reggiano with pecorino romano cheese and egg yolk \$690 G/P/D

Linguini Vongole in white wine with fresh pomodorini sauce \$690 G/S/H/A

Grilled shrimp spaghetti, green asparagus with pomodorone sauce and garlic \$880 G/S/H/P

Risotto with blue shrimp, mantecato with basil butter and parsley with lemon peel eureka \$870 A/S/H/D

## DEL MARE E DEI CRUDI

Grilled blue shrimp, marinated with white wine, purslane from our farm and dehydrated cherry tomatoes (3 pieces) \$720 260 GR SH/A

Octopus carpaccio, citrus vinaigrette, extra virgen olive oil and Mandarina's farm organic dill \$600 SH

Wild-caught tuna carpaccio (seasonal fish) with a dill citrus vinaigrette 26 SH

Beef tartar, capers, dijon mustard, chives, lemon and lightly cooked quail egg \$640

Carpaccio di manzo, parmiggiano quenelle, Mandarina's farm organic arugula and extra virgin olive oil \$620 D

Grilled beetroot, goat cheese, toasted pecans and balsamic vinaigrette with raspberries \$440 PB/D

The "Panzanella salad" with ripe tomato, rustic croutons, cucumber, Mandarina's farm organic basil and thin red onion slices \$330 PB/G

Roasted cauliflower with citrus vinaigrette and fresh herbs from Mandarina's organic farm \$400 PB

Roman artichoke risotto, buttered with parmiggiano reggiano \$780 D/PB

Roasted cauliflower, melted provolone and sun-dried pomodorini with oregano \$420 PB/D

Rigatoni Ragú made with beef filet, pomodoro sauce and parmiggiano reggiano \$820 G

Spaghetti Frutti di Mare, octopus, blue shrimp on pomodoro sauce and red wine \$820 G/S/S/H

## PIZZE NAPOLITANE AL FORNO DI LEGNA

Pizza from Mandarina's farm, pomodoro sauce, artichoke confit puree, sauteed asparagus, spinach with provolone cheese  
\$ 680 G/D/PB

Bresaola, pomodoro sauce, mozzarella di bufala, Mandarina's farm organic arugula and basil \$ 840 G/D

Salame Milano, pomodoro sauce, mozzarella di bufala and toasted nuts  
\$ 820 G/P/D/N

## SECONDI PIATTI

Grilled octopus \$ 870 230 GR S

Wild-caught grilled tuna (seasonal fish)  
\$ 920 210 GR S H

Catch of the day filet, cherry tomatoes, kalamata olives and capers \$ 920 260 GR S H

Grilled rosemary beef filet \$ 900 220 GR

Grilled rib eye \$ 980 350 GR

Grilled blue shrimp, buffalo burrata and pomodoro sauce \$ 900 G/S H/D

Smoked eggplant, goat cheese mousse, sun-dried tomato and basil \$ 630 G/D/PB

Fresh mozzarella, sun-dried tomato, Mandarina's farm organic arugula and pomodoro sauce \$ 660 G/D/PB

Margherita, pomodoro sauce and basil  
\$ 640 G/D/PB

## CONTORNI

Breaded parmiggiano eggplant, pomodoro sauce, basil and mozzarella \$ 620 D

Home-made french fries with truffle and parmiggiano reggiano \$ 420 D

Grilled asparagus with melted parmiggiano cheese \$ 360 PB/D

Green pea puree flavored with laurel  
\$ 220 D

Tarragon cauliflower puree \$ 220 PB

ALL PUREES ARE GLUTEN FREE



## PIZZE NAPOLITANE AL FORNO DI LEGNA

Pizza del huerto, salsa pomodoro, puré de alcachofas confitadas, espárragos salteados, espinacas con queso provolone  
\$ 680 G/L/BV

Pizza bresaola, salsa pomodoro,  
mozzarella di bufala, arúgula y albahaca  
de nuestro huerto y aceite de trufa \$ 840  
**G / L**

Pizza salame milano, salsa pomodoro,  
mozzarella di bufala y nueces tostadas  
**\$ 820 G/P/L/N**

## SECONDI PIATTI

Medallón de atún a las brasas \$ 9 20  
210 GR M

Pulpo al grill \$870 230 GR M

Pesca del día con tomatito cherry,  
aceitunas, kalamata y alcaparras \$ 9 20  
**260 G R M**

Corazón de filete al romero \$ 900 220 GR

Rib eye a las brasas \$ 980 350 GR

Pizza camarón azul al grill, burrata di bufala y salsa pomodoro \$900 G/M/L

**Pizza berenjena ahumada, mousse de queso  
de cabra, tomate deshidratado y albahaca**  
**\$ 630 G / L / BV**

Pizza mozzarella fresca, salsa pomodoro,  
tomate deshidratado y arúgula \$ 6 60 G / L / B V

Pizza margherita, salsa pomodoro y  
albahaca \$ 640 G/L/BV

CONTORNI

Berenjena parmiggiana empanizada, salsa pomodoro, albahaca, mozzarella y parmesano gratinado \$ 620 L

Papas fritas trufadas con parmiggiano  
reggiano \$420 L

Esparragos al grill gratinados al  
parmiggiano \$360 BV/L

Puré de chícharo aromatizado con laurel  
\$ 220 BV

Puré coliflor al estragón \$220 BV

**TODOS NUESTROS PURÉS ESTÁN ELABORADOS  
SIN GLUTEN**