



"SALADS"

- VIA ALLORO 11.50
WILD ARUGULA, OVEN ROASTED TOMATOES & SHAVED PARMESAN WITH BALSAMIC DRESSING
- CESARE 13.95
TOSSED ROMAINE LETTUCE WITH GARLIC-BUTTER CROUTONS, SHAVED PARMESAN CHEESE AND CLASSIC CAESAR DRESSING
- CHEF PAOLO 15.75
ROMAINE LETTUCE, ARGULA, FRESH FENNEL, TOMATO, CUCUMBER, BLACK OLIVES, CORNISHONS, ONIONS, RED VINEGAR, AND OLIVE OIL
- PANZANELLA DI FARRO 17.50
TOMATO, CUCUMBER, SPELT (ANCIENT WHOLE GRAIN), TROPEA ONION SALAD WITH BASIL AND EXTRA VIRGIN OLIVE OIL
- RISO CROCCANTE E TONNO 18.95
SPICY TUNA TARTARE & CRISPY RISOTTO, BABY MIXED GREENS, JALAPEÑOS, CUCUMBER, SEAWEED SALAD & YUZU BALSAMIC
- SALUMIERE 18.95
CHOPPED ICEBERG LETTUCE, TOMATO, SHARP PROVOLONE CHEESE, GARBANZO BEANS, SALAMI, FRESH MOZZARELLA, BLACK OLIVES & VINEGAR SICILIAN OREGANO DRESSING
- GAMBERI E CALAMARI 19.75
SHRIMP & CALAMARI SAUTÉED WITH GARLIC, OLIVE OIL, & LEMON SERVED WITH CHOPPED ROMAINE LETTUCE, TOMATOES, & CANNELLINI BEANS

"SOUPS"

- FARRO E FUNGHI 12.75
SPELT AND MUSHROOM SOUP
- MINISTRONE 9.50
ORGANIC VEGETABLE SOUP
- ZUPPA DI LENTICCHE 9.50
GREEN LENTIL SOUP

"APPETIZERS"

- PEPATA DI COZZE 16.50
SAUTÉED MUSSELS IN A BROTH OF WHITE WINE, LEMON, GARLIC, CRUSHED PEPPERS AND PARSLEY
- CALAMARI FRITTI 16.95
FRIED CALAMARI WITH SPICY TOMATO SAUCE
- POLPETTE DI TACCHINO 16.50
TURKEY MEATBALLS WITH SPINACH, TOMATOES, GARLIC, AND MOZZARELLA
- BURRATA 18.00
SOFT AND CREAMY FRESH MOZZARELLA CHEESE, SERVED WITH BREAD, SEA SALT, TOMATO, EXTRA VIRGIN OLIVE OIL
- POLIPO GRIGLIATO 19.50
GRILLED OCTOPUS SERVED WITH DICED POTATOES, GREEN BEANS, PARSLEY, GARLIC VINAIGRETTE
- CARPACCIO DI MANZO 19.95
RAW BEEF CARPACCIO WITH BABY ARTICHOKE SALAD, ARUGULA, OLIVE OIL AND SHAVED PARMESAN
- CARPACCIO DI TONNO 22.00
THIN SLICED SEARED TUNA SERVED WITH TOMATO, ONION, CUCUMBER, CROUTONS, AND BASIL SALAD WITH OLIVE OIL LEMON DRESSING
- BRESAOLA E CARCIOFI 19.95
AIR CURED BEEF WITH BABY ARTICHOKE, OLIVE OIL, SHAVED PARMESAN, AND LEMON DRESSING
- PROSCIUTTO E MELONE 21.00
FRESH CANTALOUPE WITH IMPORTED SLICED PROSCIUTTO

"RISOTTI"

- RISOTTO AL FUNGHI 24.00
PORCINI MUSHROOM & MASCARPONE CHEESE RISOTTO
- RISOTTO AL NERO 27.00
BLACK RISOTTO WITH SQUID INK AND FRESH CALAMARI, SHRIMPS & BAY SCALLOPS

VIA ALLORO

RESTAURANT | PATIO | LOUNGE

"FISH" AND "MEAT"

SALMONE ALL'ISOLANA 33.50
BROILED WILD NEW ZEALAND SALMON WITH SUN DRIED TOMATO, SAUTÉED SPINACH & BLACK OLIVE
VINAIGRETTE

BRANZINO AL CARTOCCIO 39.00
DE-BONED SEA BASS BAKED IN PARCHMENT WITH ROASTED TOMATO, CAPERS, BLACK OLIVES &
SICILIAN OREGANO

POLLO MILANESE 26.95
PAN-FRIED BREADED CHICKEN SERVED WITH A SIDE OF CHECCA SAUCE

PAILLARD DI POLLO 24.95
GRILLED THIN-POUNDED CHICKEN BREAST, SERVED WITH ARUGULA, TOMATO AND ONION SALAD

STINCO D'AGNELLO 36.00
SLOW BRAISED LAMB SHANK ON A BED OF MASHED POTATOES AND MIXED VEGETABLES

TAGLIATA DI BUE 36.50
SLICED BEEF TENDERLOIN WITH ARUGULA, ROASTED POTATOES, SHAVED PARMESAN AND
WORCESTERSHIRE SAUCE

COSTATA DI MANZO 46.00
GRILLED BONE-IN NY STEAK, SERVED ON A BED OF CELERY ROOT PUREE, VEGETABLES, & SIDE OF
PEPPERCORN SAUCE

"PIZZA"

PIZZA MARGHERITA 17.95
THIN CRUST PIZZA, TOPPED WITH FRESH MOZZARELLA, TOMATO & BASIL

TANINO DRAGO PIZZA 19.50
THIN CRUST PIZZA, TOMATO SAUCE, AND MOZZARELLA, TOPPED WITH TUNA, TROPEA ONION &
JALAPENO

PIZZA BIANCA CON PROSCIUTTO E FRESH ARUGULA 19.95
THIN CRUST PIZZA, TOPPED WITH FRESH MOZZARELLA, ARUGULA & "SAN DANIELE" PROSCIUTTO

PIZZA AL TARTUFO NERO DI NORCIA \$ M.P.
THIN CRUST PIZZA, CHEESE PIZZA TOPPED WITH FRESH BLACK TRUFFLE

"PASTE"

CAPELLINI ALLA CHECCA 16.95
ANGEL HAIR PASTA WITH FRESH TOMATO, GARLIC AND BASIL

PENNE ARRABBIATA 17.00
PENNE PASTA WITH A LIGHT SPICY TOMATO GARLIC PARSLEY SAUCE

SPAGHETTI BOLOGNESE 21.00

SPAGHETTI CACIO E PEPE 18.50
SPAGHETTI, ROMANO CHEESE, BLACK PEPPER

PACCHERI PAPA DRAGO 18.50
ARTISANAL JUMBO RIGATONI WITH GARLIC, TOMATO, BASIL & PARMESAN

STROZZAPRETI ALLA VODKA 21.95
TWISTED PASTA WITH PROSCIUTTO, VODKA & PINK SAUCE

MELANZANE ALLA CHARLESTON 19.95
OVEN BAKED WHOLE EGGPLANT, STUFFED WITH TUBE PASTA, EGGPLANT RAGU & DRY RICOTTA
CHEESE

RAVIOLI DI BURRATA 21.95
HOMEMADE SPINACH RAVIOLI, BURRATA CHEESE, TOMATO & BASIL SAUCE

LINGUINE ALLE VONGOLE 22.00
LINGUINE PASTA WITH CLAMS, GARLIC, CRUSHED RED PEPPERS, WHITE WINE & OLIVE OIL

GNOCCHI AL PESTO GENOVESE 18.95
POTATO GNOCCHI IN A PESTO SAUCE

TORTELLONI DI MAIS 23.50
HOMEMADE RAVIOLI WITH SWEET CORN & TRUFFLE CHEESE SAUCE

SPAGHETTI ARAGOSTA E FRUTTI DI MARE 32.00
SPAGHETTI WITH HALF LOBSTER, CALAMARI, SCALLOPS, MUSSELS, CLAMS, GARLIC, & SPICY TOMATO
SAUCE



DESSERTS

CANNOLI VIA ALLORO

CANNOLI SHELL STUFFED WITH RICOTTA CHEESE, ORANGE AND PISTACHIO MOUSSE

TIRAMISU

*LADY FINGERS DIPPED IN ESPRESSO
AND MASCARPONE CREAM*

PANNA COTTA

*VANILLA BEAN CREAM CUSTARD,
SERVED WITH MIXED FRESH BERRIES*

TORTINO DI CIOCCOLATO

WARM CHOCOLATE MOLTEN CAKE WITH TAHITIAN VANILLA BEAN WHIPPED CREAM

TORTINO AL PISTACCHIO

*WARM PISTACHIO MOLTEN CAKE
WITH CHOCOLATE FONDUE*

GELATI

VANILLA, CHOCOLATE, HAZELNUT

SORBETTI

PASSION FRUIT, LEMON, COCONUT, MIXED BERRY

All Desserts 10.50





SIGNATURE DRINKS

RAZLE DAZZLE MARTINI

*ABSOLUT CITRON, TRIPLE SEC, FRESH LEMON,
RASPEBERRY PUREE*

MOHITO ITALIANO

*CRUZAN RUM, CAMPARI, MUDDLED MINT, LEMON
JUICE, SIMPLE SYRUP & SPLASH OF PROSECCO*

POMOGRANATE LYCHEE MARTINI

*ABSOLUT, SOHO LYCHEE, FRESH POMOGRANATE JUICE,
LIME JUICE, SIMPLE SYRUP*

GRAPEFRUIT CAIPRINHA

*SAGATIBA CACHACA, MUDDLED GRAPEFRUIT, SIMPLE
SYRUP, LIME JUICE & SODA*

ITALIAN MULE

*BELUGA NOBLE VODKA, AMARO LUCANO,
GINGER BEER & AND LIME JUICE*

BELLINI TWO WAYS

*MIONETTO PROSECCO WITH FRESH PEACH OR
RASPBERRY PUREE, & SIMPLE SYRUP*

RUBY PEAR

*BELUGA NOBLE VODKA, RUBY GRAPEFRUIT,
ST. GERMAIN, MINT & ORGANIC PEAR NECTAR*

APEROL SPRITZ

*APEROL, MIONETTO PROSECCO
WITH A SQUEEZE OF FRESH ORANGE*

BASIL AND HONEY COLLINS

*PLYMOUYTH GIN, MUDDLED BASIL,
LEMON JUICE, HOENY & SYRUP SODA*

LYCHEE MANHATTAN

*KNOB CREEK BOURBON, SWEET VERMOUTH, SOHO
LYCHEE LIQUEUR & SPLASH OF BITTERS*

MUDDLED MADNESS

*SAUZA HORNITOS TEQUILA, MUDDLED LIME & ORANGE,
TRIPLE SEC, SEET & SOUR, SPLASH OF LA PINTA
POMEGRANATE TEQUILA*

JAPANESE GIMLET

KIKORI WHISKEY, BASIL, LIME JUICE & SIMPLE SYRUP

KIKORI MULE

KIKORI WHISKEY, GINGER BEER, LIME JUICE,

ALLORO JULIP

*BELUGA NOBLE VODKA, CUCUMBER, MINT, ST
GERMAIN*

TANINO PASSION

CHOPIN VODKA, PASSION FRUIT, ST. GERMAIN

ALL COCKTAILS \$16