

"APPETIZERS"

CALAMARI FRITTI 17.95
FRIED CALAMARI WITH SPICY TOMATO SAUCE

POLPETTE DI TACCHINO 17.50
TURKEY MEATBALLS WITH SPINACH, TOMATOES, GARLIC, AND MOZZARELLA

BURRATA 19.00
SOFT AND CREAMY FRESH MOZZARELLA CHEESE, SERVED WITH BREAD, SEA SALT, TOMATO, EXTRA VIRGIN OLIVE OIL

POLIPO GRIGLIATO 21.50
GRILLED OCTOPUS SERVED WITH DICED POTATOES, GREEN BEANS, PARSLEY, GARLIC VINAIGRETTE

CARPACCIO DI MANZO 21.50
RAW BEEF CARPACCIO WITH BABY ARTICHOKE SALAD, ARUGULA, OLIVE OIL AND SHAVED PARMESAN

PROSCIUTTO E MELONE 21.00
FRESH CANTALOUPE WITH IMPORTED SLICED PROSCIUTTO

"PIZZA"

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

TANINO DRAGO PIZZA 21.00
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

GLUTEN FREE ADD \$5

"SALADS"

SALADS CHOPPED, ADD \$3

VIA ALLORO 12.50
WILD ARUGULA, OVEN ROASTED TOMATOES & SHAVED PARMESAN WITH BALSAMIC DRESSING

CESARE 14.95
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 19.95
SPICY TUNA TARTARE & CRISPY RISOTTO, BABY MIXED GREENS, JALAPEÑOS, CUCUMBER, SEAWEED SALAD & YUZU BALSAMIC

INSALATA DEL SALUMIERE 19.95
CHOPPED ICEBERG LETTUCE, TOMATO, SHARP PROVOLONE CHEESE, GARBANZO BEANS, SALAMI, FRESH MOZZARELLA, BLACK OLIVES & VINEGAR SICILIAN OREGANO DRESSING

GAMBERI E CALAMARI 22.00
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 LENTICCHIE 10.50
GREEN LENTIL SOUP

"RISOTTO"

RISOTTO AI FUNGHI 25.00
PORCINI MUSHROOM & MASCARPONE CHEESE RISOTTO

"PASTE"

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

RICCIARELLE CON VITELLO E PORCINI 28.50
ARTISANAL LONG CORCKSCREW PASTA WITH VEAL AND PORCINI MUSHROOM RAGÚ

PENNE ARRABBIATA 18.50
PENNE PASTA WITH A LIGHT SPICY TOMATO GARLIC PARSLEY SAUCE

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

PACCHERI PAPA DRAGO 19.50
ARTISANAL JUMBO RIGATONI WITH GARLIC, TOMATO, BASIL & PARMESAN

GNOCCHI AL PESTO GENOVESE
POTATO GNOCCHI IN A PESTO SAUCE 19.95

FETTUCCINE BOSCAIOLA 23.50
HOMEMADE FETTUCCINE PASTA SERVED WITH MEAT SAUCE, MUSHROOMS, PEAS AND A TOUCH OF CREAM

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

SPAGHETTI BOLOGNESE 21.95
SPAGHETTI WITH BEEF RAGÚ

MELANZANE ALLA CHARLESTON 21.95
OVEN BAKED WHOLE EGGPLANT, TOPPED WITH SMALL TUBE PASTA, TOMATO SAUCE, EGGPLANT RAGÚ & RICOTTA SALATA CHEESE

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

LINGUINE ALLE VONGOLE 24.00
LINGUINE PASTA WITH CLAMS, GARLIC, CRUSHED RED PEPPERS, WHITE WINE & OLIVE OIL

TORTELLONI DI MAIS 24.50
HOMEMADE RAVIOLI WITH SWEET CORN & TRUFFLE CHEESE SAUCE

SPAGHETTI ARAGOSTA E FRUTTI DI MARE 34.00
SPAGHETTI WITH HALF LOBSTER, CALAMARI, SCALLOPS, MUSSELS, CLAMS, GARLIC, & SPICY TOMATO SAUCE

GLUTEN FREE ADD \$5

RESTAURANT | PATIO | LOUNGE

"FISH" AND "MEAT"

SALMONE ALL'ISOLANA 35.50
BROILED WILD NEW ZEALAND SALMON WITH SUN DRIED TOMATO, SAUTÉED SPINACH & BLACK OLIVE VINAIGRETTE

BRANZINO GRIGLIATO 42.00
BONELESS BUTTERFLY GRILLED LOUP-DE-MER ON EXTRA VIRGIN OLIVE OIL AND SEA SALT, SERVED WITH SAUTEE' SPINACH

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

POLLO ALLA MILANESE 27.95
PAN-FRIED BREADED CHICKEN SERVED WITH A SIDE OF CHECCA SAUCE

POLLO RUSPANTE 35.00
ROASED HALF FREE-RANGE IN A WHOLE-GRAIN MUSTARD SAUCE SERVED WITH SHOESTRING POTATOES AND ARUGULA

STINCO D'AGNELLO 38.00
SLOW BRAISED LAMB SHANK ON A BED OF MASHED POTATOES AND MIXED VEGETABLES

TAGLIATA DI BUE 38.50
SLICED BEEF TENDERLOIN WITH ARUGULA, ROASTED POTATOES, SHAVED PARMESAN AND WORCESTERSHIRE 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*

Desserts 11.50



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