



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

BRESAOLA E CARCIOFI 21.00

AIR CURED BEEF WITH BABY ARTICHOKE, OLIVE OIL, SHAVED PARMESAN, AND LEMON DRESSING

PROSCIUTTO E MELONE 21.00

FRESH CANTALOUPE WITH IMPORTED SLICED PROSCIUTTO

SOUPS

MINISTRONE 9.50

ORGANIC VEGETABLE SOUP

FARRO E FUNGHI 12.75

SPELT AND MUSHROOM SOUP

ZUPPA DI LENTICCHIE 10.50

GREEN LENTIL SOUP

SALADS

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 SALAD 15.75

ROMAINE LETTUCE, ARUGULA, 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

SALUMIERE 19.95

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

RISO CROCCANTE E TONNO 19.95

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

GAMBERI E CALAMARI 22.00

SHRIMP & CALAMARI SAUTÉED WITH GARLIC, OLIVE OIL, & LEMON SERVED WITH CHOPPED ROMAINE LETTUCE, TOMATOES, & CANNELLINI BEANS

PIZZA

GLUTEN FREE ADD \$5

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

QUATTRO FORMAGGI 22.00

THIN CRUST PIZZA WITH FOUR CHEESES

NAPOLETANA 18.95

FRESH BUFFALO MOZZARELLA, TOMATO SAUCE, OREGANO AND BASIL

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. STARTING AT 75.00

THIN CRUST PIZZA, CHEESE PIZZA TOPPED WITH FRESH BLACK TRUFFLE

RISOTTO

RISOTTO AI FUNGHI 25.00

MUSHROOM RISOTTO

PASTA

CAPELLINI ALLA CHECCA 16.95

ANGEL HAIR PASTA WITH FRESH TOMATO, GARLIC AND BASIL

PENNE ARRABBIATA 18.50

PENNE PASTA WITH A LIGHT SPICY TOMATO GARLIC PARSLEY SAUCE

SPAGHETTI BOLOGNESE 21.95

SPAGHETTI CACIO E PEPE 19.50

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 21.95

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 24.00

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

GNOCCHI AL PESTO GENOVESE 19.95

POTATO GNOCCHI IN A PESTO SAUCE

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

FISH AND MEAT

SALMONE ALL'ISOLANA 35.50

BROILED WILD NEW ZEALAND SALMON WITH SUN DRIED TOMATO, SAUTÉED SPINACH & BLACK OLIVE VINAI-GRETTE

BRANZINO GRIGLIATO 42.00

BONELESS BUTTERFLY GRILLED LOUP-DE-MER ON EXTRA VIRGIN OLIVE OIL AND SEA SALT SERVED WITH SAUTEE SPINACH

POLLO MILANESE 29.95

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

POLLO PARMIGIANA 32.00

BREADED CHICKEN BREAST WITH MOZZARELLA AND MARINARA SAUCE

PAILLARD DI POLLO 24.95

GRILLED THIN-POUNDED CHICKEN BREAST, SERVED WITH ARUGULA, TOMATO AND ONION SALAD

POLLO RUSPANTE 35.00

ROASTED HALF FREE-RANGE CHICKEN 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

TORTA DI MORE

BROWN BUTTER BLACKBERRY TART SERVED WITH VANILLA ICE CREAM

PROFITEROLES

PASTRY PUFFS FILLED WITH VANILLA CHANTILLY CRÈME
SERVED WITH WARM CHOCOLATE SAUCE

GELATI

VANILLA, CHOCOLATE, HAZELNUT

SORBETTI

MIXED SORBET

Desserts 12.50

Please allow 15-20 minutes

SIGNATURE DRINKS

RAZLE DAZZLE MARTINI

ABSOLUT CITRON, TRIPLE SEC, FRESH LEMON, RASPBERRY PUREE

POMOGRANATE LYCHEE MARTINI

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

ITALIAN MULE

BELUGA NOBLE VODKA, AMARO LUCANO,

GINGER BEER & AND LIME JUICE

RUBY PEAR

BELUGA NOBLE VODKA, RUBY GRAPEFRUIT,

ST. GERMAIN, MINT & ORGANIC PEAR NECTAR

BASIL AND HONEY COLLINS

PLYMOUYTH GIN, MUDDLED BASIL,

LEMON JUICE, HOENY & SYRUP SODA

MUDDLED MADNESS

SAUZA HORNITOS TEQUILA, MUDDLED LIME & ORANGE, TRIPLE SEC, SWEET & SOUR, SPLASH OF LA PINTA

POMEGRANATE TEQUILA

KIKORI MULE

KIKORI WHISKEY, GINGER BEER, LIME JUICE,

TANINO PASSION

CHOPIN VODKA, PASSION FRUIT, ST. GERMAIN

MOHITO ITALIANO

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

GRAPEFRUIT CAIPRINHA

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

BELLINI TWO WAYS

PROSECCO WITH FRESH PEACH OR RASPBERRY PUREE, & SIMPLE SYRUP

APEROL SPRITZ

APEROL, PROSECCO

WITH A SQUEEZE OF FRESH ORANGE

LYCHEE MANHATTAN

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

JAPANESE GIMLET

KIKORI WHISKEY, BASIL, LIME JUICE & SIMPLE SYRUP

ALLORO JULIP

BELUGA NOBLE VODKA, CUCUMBER, MINT,

ST GERMAIN

ALL COKTAILS \$16