

caffè allora

LUNCH MENU

CAFFE

Espresso 2.50 Doppio 3 House coffee 2.50
Latte 4 Cappuccino 4 (doppio 4.50) tea 2.50

SODA 2.50

coke, diet, gingerale, limonata, aranciata,
aranciata rossa, pompelmo, clementina
San Pelligrino 250 mL 2.50 750 mL 5

BREAD and OLIVE OIL 2 OLIVES 3

ZUPPA del GIORNO cup 5 / bowl 8

INSALATE

HOUSE SALAD 5

Small mixed green salad with cherry tomato,
red onion

ORTOLANA 12

mixed greens, shaved fennel, tomato, olives,
mozzarella, cannellini beans

CAESAR * 10

romaine, croutons, parmigiano, garlic-anchovy
dressing

BEET SALAD 10

Local beets, shaved fennel, feta

CAPRESE 10

sliced tomato, mozzarella, basil

BRESAOLA 12

Sliced cured beef, arugula and parmigiano

ALLORA COBB 14

mixed greens, prociutto cotto, pancetta, boiled
egg, tomato, red onion, croutons, parmigiano

TONNO 14

mixed greens, imported tuna, carrots, celery,
tomato, cannellini bean, red onion

PASTE

(Gluten free pasta available \$2)

PENNE ARRABBIATA 10

spicy tomato sauce

SPAGHETTI AMATRICIANA 12

spicy tomato sauce with pancetta and
parmigiano

SPAGHETTI CARBONARA 14

pancetta, egg, cream and parmigiano

PENNE alle VEGETARIANA 12

shitake, arugula, cherry tomato in a white wine
sauce with parmigiano

SPAGHETTI al SUGO di CARNE 12

savory tomato and meat sauce with parmigiano

SPAGHETTI alle ZUCCHINE 12

zucchini, breadcrumbs, oil, garlic and chili flake
with parmigiano

PENNE POMODORO e PROSCUITTO 14

prociutto cotto in a tomato cream sauce with
parmigiano

GNOCCHI SORRENTINA 13

potato dumplings in tomato sauce with fresh
mozzarella and basil

RAVIOLI 15

Handmade stuffed pasta in browned butter and
sage sauce with parmigiano (ask your server for
availability)

*Consuming raw or under-cooked meats, sea-food, shellfish or eggs may increase your risk of food-borne illness