

SPUNTINI

A taster size helping of just about anything.

Zucchine:  Deep fried baby marrow fries. 35

Polpette: Italian meatballs in a Napoli sauce. 40

Teste Di Calamari: Squid heads, battered and deep fried. 42

Funghi:  A selection of mixed mushrooms and rocket pan fried with truffle oil. 42

Carciofi:  Artichokes grilled with red and yellow peppers, garlic, lemon and olive oil. 45

Salsiccia: Italian style sausage infused with fennel. 38

Arancini de Riso: Prawn flavored Italian risotto balls 55

ANTIPASTI – STARTERS

Fegatini di Pollo  68

Chicken livers, fried with onion in a spicy tomato sauce.

Formaggi Halloumi  72

Deep fried halloumi cheese served with a homemade pineapple chilli preserve set on fresh greens.

Melanzane Ricotta e Spinaci  72

Oven baked aubergines, with ricotta, spinach, Napoli and mozzarella cheese.

Cozze D'aglio 72

Half Shell mussels in a creamy garlic sauce.

Calamari 72

Grilled calamari tubes set on risotto drizzled with a creamy paprika, rosemary and lemon sauce.

Calamari Ripieni (Contains Nut Products) 95

Calamari tubes filled with pesto, walnuts and halloumi cheese, topped with a sweet chilli sauce.

Salmone alla Toscana 99

A tower of homemade avocado mayo and smoked salmon dressed with a peppadew sauce.

Carpaccio Nostrano 105

Thin slices of Venison fillet topped with fresh basil, chives, sun dried tomatoes and flaked Grana Padano cheese, drizzled with olive oil and lemon juice.

FOCACCE - Thin crust focaccia pizza

Focaccia all'Aglio 45

Garlic and olive oil.

Focaccia alla Genovese 45

Fresh chopped herbs and coarse salt.

Focaccia Mozzarella & Garlic 78

Mozzarella cheese and fresh garlic.

Focaccia al Pesto e Fior di latte 95

Fresh mozzarella, fresh cherry tomato, fresh basil and pesto.

ZUPPE – SOUPS

Minestrone  69

A thick and hearty traditional homemade vegetable soup with cannellini beans.

Zuppa di Pesce 115

The finest seafood ingredients are slow cooked with fresh ginger to create this perfect soup.

INSALATE - SALADS

Al' Greco 🌿	75
<i>Olives, feta, fresh tomato and onion set on garden greens.</i>	
Pomodoro e Rucola 🌿	89
<i>Tomato, fresh rocket, fresh coriander and parmesan shavings drizzled with olive oil.</i>	
Caprese 🌿	92
<i>Fresh mozzarella with basil leaves and plum tomatoes, topped with homemade basil pesto.</i>	
Rustica 🌿	89
<i>A superb mixed salad of oven roasted baby marrow, artichokes, red onion, peppers, butternut and cherry tomatoes tossed with basil pesto and goats milk cheese.</i>	
Gorgonzola con Pera 🌿 (Contains Nut Products)	89
<i>Baby spinach leaves with red onion, pear, gorgonzola cheese, walnuts and a mixed berry dressing.</i>	
Italian Salad 🌿	82
<i>Lettuce, cucumber, tomato, olives, onions and bocconcini, with olive oil and balsamic vinegar.</i>	

PASTA

Pasta Options available: <i>Fettuccine; Spaghetti; Penne; Linguine (Gluten Free option available)</i>	
Tradizionale - Napoletana, Arabbiata 🌶️ or All'Olio. 🌿 🌶️	75
Tradizionale - Pesto	95
- Bolognese	99
Polpette	99
<i>Italian style meatballs in a Napoli sauce best served with spaghetti.</i>	
Fegatini di Pollo	99
<i>Chicken livers in a spicy tomato, garlic, chilli and white wine sauce</i>	
Alfredo	99
<i>Ham and mushrooms in a cream sauce.</i>	
Alla Moscovita	99
<i>Chicken strips flambéed in vodka with cream, a touch of Napoletana and peas.</i>	
Ai Porcini 🌿	105
<i>Selected porcini mushrooms in white wine and pesto, tossed with rocket and rosa tomatoes.</i>	
Alle Vongole 🌶️	105
<i>Baby clams prepared in white wine, parsley, chilli and rosa tomatoes.</i>	
Alla Mediterranea 🌿	115
<i>Basil pesto, sundried tomato, olives and feta, topped with fresh basil.</i>	
Ai Gamberi 🌶️	145
<i>Deshelled prawns in a creamy paprika, white wine, garlic, chilli and rosemary sauce.</i>	
Ai Frutti di Mare	150
<i>An outstanding seafood pasta prepared the traditional way, in Napoletana sauce and a touch of garlic. (Also available in white wine, garlic and olive oil)</i>	
Al Filetto e Funghi	150
<i>Strips of mature fillet with button mushrooms, cream, spring onion, black pepper and a touch of garlic.</i>	

SPECIALITA' DELLA CASA

Lasagne di Carne	99
<i>Homemade beef lasagna baked to perfection.</i>	
Melanzane Ricotta e Spinaci  (Main Course)	99
<i>Oven baked aubergines with ricotta, spinach and Napoli topped with fresh rocket and parmesan cheese.</i>	
Gnocchi Formaggi 	135
<i>Potato dumplings served with four cheeses.</i>	
Gnocchi di Funghi 	105
<i>Potato dumplings pan fried with mixed mushrooms in a white wine and butter sauce</i>	
RISOTTO	
Risotto ai Funghi 	125
<i>Porcini mushrooms in white wine and pesto tossed with rocket and rosa tomatoes.</i>	
Risotto All'Agnello	135
<i>Oven roasted lamb risotto.</i>	
Risotto alla Gamberi 	145
<i>Deshelled prawns in a creamy paprika, white wine, garlic, chilli and rosemary sauce.</i>	
CARNE ROSSA – RED MEAT	
Sirloin (200g)	115
Bistecca (300g Rump)	145
Filetto (200g Fillet)	155
Sirloin on the Bone	160
<i>A 400g sirloin steak, on the bone, grilled to your preference with basting sauce.</i>	
Costata di Manzo (250g)	155
<i>Ribeye steak, best served medium.</i>	
SAUCES	33
<i>Al Funghi – Creamy button mushroom sauce.</i>	
<i>Al Pepe Nero - Creamy Madagascar pepper corns and brandy sauce.</i>	
<i>Al Paprika – Paprika and mustard sauce.</i>	
SPECIALITA' CARNE	
Cotoletta di Maiale	105
<i>Pan fried pork fillet served on Allora style potatoes with a cracked coriander and red wine sauce.</i>	
Bistecca alla Paprika (300g)	155
<i>Mature rump steak topped with a creamy mustard, paprika and spring onion sauce.</i>	
Filetto alla Allora	175
<i>Fillet steak topped with rocket, mascarpone cheese and parmesan shavings.</i>	
Filetto ai Porcini	180
<i>Fillet steak topped with a mouth- watering creamy porcini mushroom sauce and truffle oil.</i>	

CARNE ROSSA: VITELLO - VEAL

Cotoletta alla Milanese 145
Flat top grilled, crumbed veal schnitzel served with a creamy paprika mustard sauce on the side.

Scaloppine al Limone 150
Veal escalopes sauteed in a freshly prepared lemon butter and parsley.

Scaloppine al Marsala 155
Pan fried veal escalopes perfectly cooked in sweet Marsala wine and mushroom.

CARNE ROSSA: AGNELLO

Costoletta di Agnello 175
*Lamb loin cutlets (3*100g) char grilled, basted with a barbeque mint sauce.*

Agnello al Forno(Lamb Shank) 195
Lamb shank slow cooked in our pizza oven with red wine, fresh herbs and seasonal vegetables.

CARNE BIANCA – POULTRY

Petti alla Milanese con Porcini 145
Chicken breast crumbed and topped with a creamy Porcini mushroom sauce, and a splash of truffle oil.

Polletto alla Diavola (Prep time 25 min)  145
Half chicken, roasted in our pizza oven marinated with pepper corns, chilli, fresh rosemary, coarse salt, olive oil and rosa tomatoes.

SPECIALITA' PESCE - SEAFOOD

Calamari alla Mediterranea 155
Falklands calamari tubes flat top grilled, dusted with oregano and Italian spices in a touch of olive oil.

Grigliata di Pesce SQ
Fresh line fish of the day, flat-top grilled with lemon and olive oil.

Lightly Smoked Franschoek Trout 155
Fillet of lightly smoked Franschoek trout glazed with fresh mint, and ginger preserve.

All mains served with Allora style potatoes, fries, risotto or mashed potatoes and seasonal vegetables

PIZZA

Authentic Neapolitan thin based pizza, baked in our wood burning oven.

Gluten free option available

Tradizionale:

Margherita 	75
Tomato base and mozzarella cheese.	
Hawaiana	92
Ham and pineapple.	
Regina	95
Ham and mushrooms.	
Vegetariana 	105
Bringels, mushrooms, baby spinach, onions and red peppers.	
Peperoni	110
Peperoni sausage, red peppers and olives.	
Spinaci 	99
Spinach, feta and sundried tomato.	
Siciliana	105
Capers and anchovies.	
Quattro Stagioni	110
Ham, mushrooms, artichokes and olives.	
Doppio Fungi (No tomato base) 	110
Mixed wild mushrooms, Fontina and parmesan cheese and truffle oil.	
Messicana 	110
Bolognese mince, onions, green peppers, chilli and garlic.	
Bacon, Feta and Avocado	120
Bacon, feta cheese and avocado.	
Basilico 	130
Farm fresh mozzarella fior di latte, fresh rosa tomatoes and fresh basil, drizzled with olive oil.	
Al Pollo	120
Spiced chicken, roasted peppers, onions and avocado.	
Quattro Formaggi 	125
Mozzarella, gorgonzola, provolone and fontina cheese.	
Mediterranea 	135
Basil pesto, sundried tomato, olives and feta, topped with rocket.	
Carne	145
Salami, salsiccia, bacon, rocket and avocado.	
Allora	145
Parma ham, fresh rocket and Gran Padano shavings.	
Frutti di Mare	155
A fine selection of seafood on a Neapolitan base with or without cheese.	

DOLCI DELLA CASA - DESSERTS

Gelato con Cioccolato	48
<i>Vanilla ice cream with hot Bar One sauce.</i>	
Sorbetti	48
<i>Lemon, Mango or Mixed Berry.</i>	
Panna Cotta	52
<i>A lite vanilla scented cream jelly with a wild berry compote.</i>	
Mousse al Cioccolato	52
<i>Silky smooth decadent chocolate mousse, topped with whipped cream.</i>	
Crème Bruleé	52
<i>Baked soft vanilla custard with a thin caramel crust.</i>	
Affogato al Cafe	48
<i>Vanilla ice cream drenched in Amaretto and espresso served in a coffee cup.</i>	
Chocolate Lava Pudding	58
<i>A warm chocolate desert served with whipped cream.</i>	
Tiramisu	58
<i>Coffee, Kahlua and mascarpone dessert, layered with Savoiardi biscuits.</i>	
Torre di Pisa (Contains Nut Products)	58
<i>Phyllo pastry tower filled with Nutella and topped with caramel and flaked almonds.</i>	
Cape Brandy Pudding (Contains Nut Products)	58
<i>Cape brandy pudding served with cream or ice cream.</i>	
DOM PEDRO	
<i>A traditional South African drink made with liquor.</i>	
Kahlua, Frangelico, Amarula	40
Jamesons	45
VINI DA DESERT	
Rickety Bridge Natural Sweet Chenin Blanc (glass)	55
<i>Honey and floral richness with balanced acidity.</i>	

**allora**