

Antipasta

- 55 **Minestrone (contain nut products)** 
Hearty Italian seasonal vegetable soup with cannellini beans, basil pesto & parmigiana
- 105 **Calamari Ripieni (contains nuts products)**
Calamari tubes filled with pesto, walnuts, and halloumi cheese, topped with a sweet chilli sauce
- 95/135 **Melanzane (starter or main)** 
Oven baked aubergine, spinach & ricotta cheese layered with Napoli sauce & parmigiana

Foccacia

- 49 **all'Aglio** - Garlic and butter
- 52 **alla Genovese** - Herbs and salt
- 75 **all'Aglio e mozzarella** - Garlic and mozzarella
- 130 **pesto e Fior di latte** - Fresh mozzarella, cherry tomato, basil and pesto 

Insalata

- 40/85 **Insalata Leggera**  (side or table)
Baby lettuce, cherry tomatoes thinly sliced red onion basil & homemade mustard vinaigrette with fresh parmesan shavings
- 115 **Italian salad** 
Lettuce, cucumber, olives, onion and mozzarella cheese
- 125 **Caprese Balsamico** 
Fresh sliced fiore de latte balls, sliced fresh tomatoes, fresh basil, balsamic reduction and olive oil
- 120 **Rustica (contains nut products)** 
A fresh bed of rocket and baby spinach with basil pesto topped with oven roasted vegetables, fresh parmesan & toasted sunflower seeds
- 198 **Insalata Calamari**
Pan seared paprika & sun-dried tomato calamari, fresh greens, avo & cucumber ribbons

Primo Piato

- 78 **Napolitana** 
Rich tomato and fresh basil served with linguini pasta
- 80 **Arrabiata** 
Napoli sauce with chilli & garlic served with penne pasta
- 75 **All'Olio**  
Garlic, chili, parsley & olive oil served with penne

Primo Piato

- Pesto (contains nut products)**  105
Basil pesto & olive oil served with spaghetti
- Alfredo** 120
Creamy ham and mushroom sauce with fettuccini
- Bolognese** 105
Classic slow cooked ground beef in a Napoli sauce served with spaghetti
- Alla Mediterranea (contains nut products)** 125
Penne served with Basil pesto, sundried tomato, olives and feta, topped with fresh basil
- Polo picante** 130
Spicy paprika chicken & zucchini in a rich tomato, white wine & touch of cream served with fettuccine
- Ai Filetto e Funghi** 185
Mature strips of grilled beef fillet with mushrooms, cream, black pepper and garlic with fettuccini
- Linguini ai gamberi**  190
Rich and creamy with pan fried prawns, paprika and chilli
- Ai Frutti di Mare** 230
An outstanding seafood penne prepared the traditional way in Napolitana sauce and a touch of garlic
(available in white wine, garlic and olive oil)
- Gnocchi Bandeira**  110
Home made potato gnocchi with a rustic tomato ragu and a creamy parmesan bechamel finished with toasted garlic bread crumbs & fresh basil
- Risotto al funghi**  125
Creamy risotto prepared with porcini mushrooms, basil pesto, white wine, parmesan and topped with a drop of truffle oil and a sprinkle of ground coffee
- Risotto ai gamberi**   155
Rich and creamy risotto with pan fried prawns, paprika and a hint of chilli
- Lasagne** 125
Traditional Italian dish of pasta layered with beef bolognese, béchamel sauce, parmesan & mozzarella cheese, baked to perfection
- Ravioli la zucca**  130
Pasta pockets stuffed with butternut and feta cheese on a butternut bechamel sauce with browned butter and pecan nuts

Secondo Piato

Our steaks are grill to chefs recommendation of med/ rare

205	Rump 300g steak topped with an anchovy, herb and mustard butter, baby garlic potatoes & scorched greens
225	Filetto 200g Fillet steak topped with an anchovy, herb mustard butter served with baby potatoes and scorched greens
295	Ribeye 300g steak topped with an anchovy, herb and mustard mustard, thyme fire roasted butternut & scorched greens
Steak sauces:	
48	Al funghi - creamy button mushroom
45	Al Pepe Nero - Creamy Madagascar peppercorn & brandy
40	Al Paprika - Paprika and mustard
245	Filetto alla Allora 200g Fillet steak topped with rocket, mascarpone cheese & parmesan shavings served with baby potatoes and scorched greens
270	Filetto ai Porcini 200g Fillet steak topped with Porcini and truffle cream served with baby potatoes and scorched greens
245	Costoletta di Agnello 300gr Lamb loin cutlets, marinated in garlic, olive oil, fresh rosemary, char grilled to perfection and served with fries and scorched seasonal vegetables
185	Vitello picatta Veal escalopes in a rich white wine, lemon and capers sauce with mash & scorched greens
170	Scaloppine al Marsala Pan fried veal escalopes perfectly cooked in a sweet Marsala wine and mushroom sauce, with a side spaghetti
149	Petti alla Milanese con Porcini Crumbed Chicken breast topped with a creamy Porcini mushroom sauce, and a splash of truffle oil, served with a side of scorched veg and mash potatoes
140	Pollo Al Lemone Pan fried chicken fillet covered in a fresh cream and zesty lemon sauce with black pepper. Served with a side of spaghetti & wilted spinach
195	Pollo Saltimbuca Chicken wrapped in prosciutto and grilled to perfection served with lemon, butter, sage and white wine with a side of Allora baby potatoes and scorched greens
240	Pollo Diavollo (cooking time can take up to 40min) Baby chicken marinated in white wine, fresh tomato, herbs and spicesw, garlic, chilli then grilled to perfection in our pizza oven served with a side of Allora baby potatoes

Pesce

Pesca Lightly pan fried Kingklip in lemon & caper butter sauce served with a side of scorched veg and potatoes	SQ
Calamari alla Grigli 🍷 Grilled Calamari in garlic, a touch of chilli, parsley & slash of white wine served with creamy parika, lemon & rosemary sauce on spaghetti and a garden salad	240
Pizza	
Gluten free base	30
Margherita 🌿 - Tomato and Mozarella	85
Hawaina - Ham and fresh pineapple	115
Regina - Ham and mushrooms	120
Al Polo Spiced chicken, feta, peppers, rocket and avo (when available)	135
Messicana 🍷 Bolognese mince, onions, green peppers, chilli ^garlic	138
Quattro Stagioni Ham, mushrooms, artichokes and olives	140
Salsiccia italiana 🍷 Salsiccia, bacon, red onion, chilli and smoked mozzarella and thyme	142
Pepperoni - Pepperoni, red peppers and olives	145
Pancetta - Bacon, feta and avo (when available)	148
Mediterranea (contains nut products) 🌿 Basil pesto, sundried tomato, olives and feta , with rocket	149
Basilico (contains nut products) 🌿 Fresh Mozzarella, Rosa tomatoes, fresh basil and pesto	150
Caramelletto Caramelised onion, Brie, Mushrooms, rocket, mozzarella, provelone, grana Padana cheese and balsamic reduction	150
Allora Parma ham, fresh rocket and Grana Padana shavings	172
Carne Salami, salsiccia, bacon, rocket and avocado (when available)	195

Dolce

Panna Cotta a Lite vanilla scented cream jelly with wild berry compote	48
Crème Brûlée One of the great classics - a baked vanilla crème beneath a cracking of caramelised brown sugar	58
Tiramisu A combination of everything rich and delicious with a dash of espresso, Kahlua and brandy for good measure	60
Di Lava al Cioccolato Chocolate cake with choc centre served with ice cream or cream	62
La Torre di pisa Crispy phyllo pastry filled with roasted almonds & hazelnut spread	95