

Alora_{FINI}

Antipasti

zuppa del giorno
soup of the day (£5.50)

Prosciutto di Parma e melone
Parma ham with melon (£7.90)

burrata con verdure grigliate
*burrata cheese with grilled vegetables,
home made basil and lemon oil (£7.50)*

asparagi con tartufo nero e scaglie di parmigiano
asparagus with black truffle and shaved parmesan (£8.90)

sautee di cozze e vongole
sauteé of mussels and clams ((£7.50/£12.50)

frittura di calamari
fried calamari in home made tempura (£6.90)

piatto di bruschetta con pomodoro, basilico, olive e carciofi
bruschetta with tomatoes and basil, black olives and Artichoke (£6.50)

Cestino di melanzane al forno
Baked stuffed aubergine topped with parmesan gratin (£6.90)





Insalate

insalata di aragosta

*fresh lobster pieces served with ribbons of courgette,
parmesan in lemon dressing and thyme (£11.90)*

bresaola rucola e scaglie di parmigiano

bresaola with salad of rocket and parmesan (£6.90/£10.90)

anatra affumicata con salsa di arance

smoked duck, orange dressing salad (£6.90/£11.50)

carpaccio di muggine affumicato su letto di rucola e fiori di mango

carpaccio of smoked Mullet served with a salad of rocket and mango

Pesce

merluzzo arrosto con asparagi, pomodorini e salsa allo zafferano e limone

*roasted cod with asparagus, cherry tomatoes, saffron and
lemon sauce served with parsnip crisps (£14.90)*

Turbante di branzino al forno servito con patate

Wrapped sea bass on a bed of fennel and potato puree with green beans (£15.90)

filetto di salmone al forno su cubi di avocado e salsa al lime

fillet of salmon served with avocado dressed in lime and coriander (£14.90)





Paste e Risotti

Trofie alla genovese

Trofie with walnut and basil pesto (add chicken £1)

Spaghetti alla amatriciana

Spaghetti with ragout of pork cheek and pecorino romano (£13.90)

tortelloni freschi con polpa e ricotta in burro e salvia

*squid ink tortelloni filled with crab and
ricotta in butter and sage sauce (£13.90)*

gnocchi fatti in casa

*homemade gnocchi with:
roasted tomatoes, basil and buffalo mozzarella (£6.90/£9.90)*

risotto mantecato con tartufo nero e funghi porcini

risotto with black truffle and porcini mushrooms (£13.90)

pappardelle alla castagna servite con ragu di cervo selvatico al profumo di cannella

home made chestnut pappardelle served with venison ragout (£13.90)

ravioli di barbabietola rossa con burro, salvia e timo

beetroot ravioli in butter infused with Italian herbs (£12.90)

linguine con astice

lobster linguine with tomato and chilli sauce (£16.50)





Carne

medaglione di manzo con salsa al pepe verde

servito con patate arrosto

*medallions of beef served with green peppercorn sauce,
roast potatoes and greens (£16.90)*

milanese di pollo con rucola, pomodorini e parmigiano

chicken milanese dressed with rocket, tomatoes and shaved parmesan (£14.50)

ossobuco alla milanese con risotto allo zafferano

veal ossobuco served with saffron risotto (£17.90)

bistecca di manzo con patate tagliate a mano e insalata di rucola

*45 days aged beef sirloin steak served with
italian home made chips and salad (£22.00)*

agnello impanato con insalata mista

breaded lamb served with mixed salad (£15.50)

petto di anatra arrosto con salsa di melograno e pesto puree

*roast breast of duck served with pomegranate
jus and pesto mash potatoes (£16.50)*

Contorni

mixed salad

Sautee greens

fried courgettes

roast potatoes / italian home made chips

(£3.95)





Dolci e Formaggi

tiramisu'

classic tiramisu' (£5.95)

le palle del nonno

balls of deep fried ricotta and chocolate (5.45)

pannacotta

pannacotta served with a sauce of your choice (£6.45)

selezione di gelati e sorbetti fatti in casa

selection of home made sorbets and ice cream (£5.45)

tavola di formaggi italiani servitor con pane alle noci

board of mixed cheeses served with walnut bread (£11.90)

selezione di allora dolci

miniature selection of allora's desserts (£5.95)

grand marnier semifreddo (£5.90)





Caffè

espresso

(£2.25)

macchiato

(£2.25)

caffé latte

(£2.50)

cappuccino

(£2.50)

teas

(£2.50)

caffé allo zabaione

coffee with beaten egg yolks

(£2.95)





Beverages

Mineral Water	- Still (75ml /1 Ltr).....	£2.95 / 3.95
	- Sparking (75ml /1 Ltr).....	£2.95 / 3.95
Coke	£2.50
Diet Coke	£2.50
Tonic Water	£2.50
Slimline Tonic	£2.50
Apple Juice	£2.50
Orange Juice	£2.50
Lemonade	£2.50
Beer - Peroni	- Nastro Azzurro	£3.95
	Peroni - Red Label	£4.50
House Wine	- Red (glass 175ml).....	£4.95
	(bottle 750ml).....	£18.95
House Wine	- White (glass 175ml).....	£4.95
	(bottle 750ml).....	£18.95
Prosecco	(glass 125ml)	£5.95
	(bottle 750ml)	£35.00





Allora^{FINI}

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Nota

i nostri prodotti sono acquistati giornalmente, si prega di essere comprensivi se certi piatti non sono disponibili

our products are purchased daily, please be understanding if certain dishes are not available

i nostri piatti possono contenere frutta a guscio, quindi si prega di informare il nostro personale in caso di allergie

our dishes may contain nuts, so please inform our staff in case of allergies

If you have any allergies please speak to a member of staff about the ingredients used in each dish

