

# Alora<sub>FINI</sub>

## 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)*

**zuppetta di cozze alla diavola**  
*mussels in spicy tomato sauce (£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)*

**carpaccio di tonno affumicato su letto di rucola e fiori di mango**  
*carpaccio of smoked tuna served with a salad of rocket and mango  
(£8.90/£12.90)*





## *Insalate*

### **insalata di aragosta**

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

### **insalata invernale di lenticchie**

*salad of lentils, goat cheese, cherry tomato and onions  
dressed in olive and basil oil (£9.90)*

## *Risotti*

### **risotto alla pescatora**

*Seafood risotto with mussels and clams (£16.50)*

### **risotto mantecato con tartufo nero e funghi porcini**

*risotto with black truffle and porcini mushrooms (£14.90)*

### **risotto alla Milanese**

*saffron risotto (£12.90)*

### **risotto primavera**

*risotto prepared with seasonal vegetables (£10.90)*





## *Pasta*

### **trofie alla genovese**

*Trofie with walnut and basil pesto (£12.90 / with chicken £13.90)*

### **Spaghetti all' amatriciana**

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

### **Spaghetti dello chef al nero di seppia con vongole e bottarga**

*Home made squid ink spaghetti with clams and bottarga (£16.50)*

### **Tagliatelle all' uovo con noci, fichi e gorgonzola piccante**

*Tagliatelle with walnuts, figs and gorgonzola (£14.90)*

### **gnocchi fatti in casa**

*homemade gnocchi with:*

*roasted tomatoes, basil and buffalo mozzarella (£6.90/£9.90)*

### **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 all' astice**

*lobster linguine with tomato and chilli sauce (£16.50)*





## *Carne*

**medaglione di manzo con salsa al pepe verde  
servito con broccoli e patate al forno**

*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 alla scottadito servito con patate arrosto e fagiolini al burro**

*grilled lamb chops with roast potatoes and green beans (£15.50)*

**petto d'anatra arrosto con salsa al melograno e pure` al basilico**

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





## *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)*

**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)*

**filetti di branzino su letto di lenticchie e tropea caramellata**

*pan fried fillet of seabass served on a bed of warm brown lentils  
garnished with caramelised onion (£15.90)*

## *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 de nonno**

*balls of deep fried ricotta and chocolate (5.95)*

### **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 (£5.95)*

### **tavola di formaggi italiani serviti con pane alle noci**

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

### **raviolini fatti a mano alla mela e profumo di cannella**

*hot homemade ravioli stuffed with royal gala apple puree  
dusted with cinnamon and sugar (£6.45)*

### **selezione di allora dolci**

*miniature selection of allora's desserts (£6.45)*

### **semifreddo (£6.45)**





## *Beverages*

<b>Mineral Water</b>	- Still (50cl /1 Ltr).....	<b>£1.99 / 3.95</b>
	- Sparking (50cl /1 Ltr).....	<b>£1.99 / 3.95</b>
<b>Coke</b>	.....	<b>£2.50</b>
<b>Diet Coke</b>	.....	<b>£2.50</b>
<b>Tonic Water</b>	.....	<b>£2.50</b>
<b>Slimline Tonic</b>	.....	<b>£2.50</b>
<b>Apple Juice</b>	.....	<b>£2.50</b>
<b>Orange Juice</b>	.....	<b>£2.50</b>
<b>Lemonade</b>	.....	<b>£2.50</b>
<b>Beer - Peroni - Nastro Azzurro</b>	.....	<b>£3.95</b>
	<b>Peroni - Red Label</b> .....	<b>£4.50</b>
<b>House Wine</b>	- Red (glass 175ml).....	<b>£4.95</b>
	(bottle 750ml).....	<b>£20.00</b>
<b>House Wine</b>	- White (glass 175ml).....	<b>£4.95</b>
	(bottle 750ml).....	<b>£20.00</b>
<b>Prosecco</b>	(glass 125ml).....	<b>£5.95</b>
	(bottle 750ml).....	<b>£35.00</b>
<b>Prosecco</b>	(glass 125ml).....	<b>£5.95</b>
<b>Selection of Tea and Coffees</b>	.....	<b>£2.50</b>





*Allora*  
FINI

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*Nota*

**Please note there will be a discretionary charge of £2.50 for additional bread baskets ordered.**

**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**

