



# ALLORA Cafe

INSALATA - PIZZA - FOCACCIA - FRITTO - SALUMI - GELATO - VINO - APERITIVI

## ANTIPASTI

Traditional Italian bites & appetizers

- SOUP OF THE DAY 9**  
seasonal vegetables, parsley oil, crouton
- POLPETTE 15**  
niman ranch beef & pork meatballs, marinara, onion, garlic, basil, sourdough bread
- CAESAR SALAD 15**  
seared romaine heart, anchovies, bacon, croutons, parmigiano reggiano, caesar dressing
-  **INSALATA DI POLIPO 17**  
octopus, potato, cherry tomato, olives, celery, oregano, lemon dressing, paprika, parsley oil
- MEDITERRANEAN 15**  
arugula, confit cherry tomato, capers, olives, ricotta, croutons, balsamic dressing
-  **EGGPLANT PARMIGIANA 12**  
fried eggplant, marinara, mozzarella, Italian basil, parmigiano reggiano
- AFFETTATI MISTI 20**  
assortment of our cured cold cuts, coccoli & giardiniera

## FRITTO

Served with homemade Allora mayonnaise

- ARANCINO 7**  
beef ragu, stuffed rice, green peas, parmigiano reggiano, mozzarella
- CROCCHETTA DI PATATE 6**  
potato, oyster mushroom, parsley, parmigiano reggiano
- MOZZARELLA IN CARROZZA 6**  
mozzarella, white loaf
- FRITTO MISTO 10**  
assortment of our traditional Italian bites

## PASTA AL FORNO

Homemade Italian egg pasta

- LASAGNA ALLA BOLOGNESE 20**  
niman ranch beef ragu, marinara, bechamel sauce, parmigiano reggiano
- CANNELLONI RICOTTA & SPINACH 18**  
gratinated pasta, ricotta, spinach, bechamel sauce
-  **CRESPELLE AI FUNGHI 19**  
crepes, porcini & oyster mushroom, fontina fondue, parmigiano reggiano

## FOCACCIA DI RECCO

Ligurian paper thin Flatbread, filled with stracchino cheese. A mild soft cows milk cheese. (organic flour | no yeast | no fermentation)

- CLASSICA 18**  
stracchino

## PIZZA

Traditional Italian | 55 hours Biga dough Italian pizza  
Gluten Free dough available

- MARGHERITA 14**  
tomato sauce, mozzarella fiordilatte, basil
- PARMIGIANA 18**  
eggplant, mozzarella, tomato sauce, parmesan, bechamel, basil
- DIAVOLA 16**  
spicy salami, tomato sauce, mozzarella fiordilatte
- SALSICCIA E BROCCOLI 16**  
sausage, nduja, broccolini, smoked scamorza
- CAPRICCIOSA 18**  
ham, artichokes, olive, mushroom, tomato sauce, mozzarella fiordilatte
- SPECK & MASCARPONE 18**  
tomato sauce, mozzarella, speck alto adige PGI
- CARBONARA 19**  
guanciale, black pepper, egg emulsion, parmigiano cream, shaved pecorino

## PINSA

A cloud like pizza with crispy outside and soft inside.  
A traditional square cut 48 hr biga dough

- MORTADELLA 18**  
pistachio pesto, burrata, mortadella
- SALMONE 20**  
smoked salmon, asparagus, herb goat cheese
- VEGETARIANA 16**  
grilled zucchini, roasted potato, caramelized onion, smoked scamorza, rosemary
- SAN DANIELE 19**  
parma ham, tomato confit, arugula pesto, grated parmigiano

## DOLCE

Homemade Italian desserts

- BANANA SPLIT 9**  
cream, maraschino cherry, vanilla, chocolate, nuts, sprinkle, wafer cookie
- ZEPPOLE & GELATO 9**  
deep fried dough, chocolate sauce, vanilla gelato
- DOLCE DEL GIORNO MP**  
featured desserts from the counter display
- COPPA GELATO**  
\*two scoops any flavour, wafer cookie 7  
\*three scoops any flavor, wafer cookie 9
- AFFOGATO 8**  
coffee & gelato

 Gluten Free items

All prices are in Cayman Islands dollars.  
10% gratuity at the counter for dine in /  
15% gratuity for full table service will be automatically added to your bill.

Before placing your order, please inquire about the items that are available for takeout.

