



WIFI: Osteria Guest, PW: osteriaallora

STARTERS

Bresaola – air-dried and salted beef	11€
<i>Arugula, Grana Padano cheese, sundried tomatoes, balsamic cream</i>	
Arancini – deep fried risotto balls with pesto sauce	10€
<i>Nduja sausage, Mozzarella cheese</i>	
Vitello Tonnato	12€
<i>Veal, tuna mayonnaise, capers</i>	
Blue mussels in blue cheese sauce 500 g	14€
Scallops	13€
<i>Apple-fennel salad, Prosciutto chips, basil-arugula salat, Mascarpone cream</i>	
Prosciutto rolls	10€
<i>Prosciutto ham, cream of sundried tomatoes and tapenade, arugula, Grana Padano cheese, grissini</i>	
Italian cheese and cold cuts	24€
<i>Italian cheeses, salami Milano, Prosciutto ham, Bresaola, olives, grissini</i>	
Marinated olives	8€
<i>Black and green olives</i>	
Focaccia bread	8€
<i>Dips of hummus, pesto, tapenade</i>	

SALADS

Caesar salad	15€
<i>With chicken/tiger prawns</i>	
Goat cheese salad with pear	16€
<i>Prosciutto ham, caramelized pear, goat cheese, pear, blue cheese, mixed salad, cedar pine seeds, honey-balsamic vinegar sauce</i>	
Burrata salad	14€
<i>Tomatoes, pesto sauce, balsamic cream</i>	

SOUP

Zucchini cream soup	9€
<i>Goat cheese, walnut</i>	

MAIN DISHES

Osso Buco	21€
<i>Carrot, onion, celeriac</i>	
Chicken fillet	18€
<i>Stuffed with Nduja sausage and Mozzarella cheese, broccoli, almond-cream sauce</i>	
Duck breast fillet	19€
<i>Oysters, watermelon radish, blackcurrant sauce</i>	
Rabbit ragu	19€
<i>Fennel, onion, champignons, black olives</i>	
Veal with Prosciutto ham	19€
<i>Grilled zucchini, sage sauce</i>	
Seabass fillet	18€
<i>Caramelized fennel, orange sauce</i>	

SIDE DISHES

Tomato-arugula and red onion salad	5€
Steak fries	
Oven vegetables	
<i>Parsnip, carrot, bell pepper, zucchini</i>	
Baked cauliflower with Grana Padano cheese	

PIZZA

Margherita	10€
<i>Tomato sauce, Mozzarella Fior di latte, basil</i>	
Tre Formaggi	14€
<i>Cream sauce, Mozzarella Fior di latte, blue cheese, Grana Padano cheese</i>	
Pollo	15€
<i>Cream sauce, Mozzarella Fior di latte, chicken fillet, red onion, arugula</i>	
Burrata	13€
<i>Pesto sauce, arugula, tomatoes, zucchini, olive crumble, balsamic cream</i>	
Prosciutto	15€
<i>Tomato sauce, Mozzarella Fior di latte, champignons, Prosciutto ham, arugula, Grana Padano cheese, balsamic cream</i>	
Nduja	14€
<i>Tomato sauce, Mozzarella Fior di latte, spinach, Nduja sausage, pesto</i>	
Frutti di Mare	16€
<i>Tomato sauce, Mozzarella Fior di latte, tuna, shrimp, blue musselsd</i>	

Allora 14€

Tomato sauce, Mozzarella Fior di latte, goat cheese, caramelized pear, walnut, balsamic cream, basil

Mortadella 15€

Tomato sauce, Mozzarella Fior di latte, Mortadella pistacchio, sundried tomatoes, basil, pesto

Salami Milano 15€

Tomato sauce, Mozzarella Fior di latte, salami Milano, marinated bell pepper, Grana Padano cheese, fig sauce, arugula

PASTA (home made Tagliolini)

Pesto 14€

Cherry tomatoes, cauliflower, pesto, Mozzarella cheese, Grana Padano cheese, arugula

Chicken 15€

Chicken fillet, mushrooms, sundried tomatoes, leek, arugula, Grana Padano cheese, cream sauce

Pasta Carbonara 15€

Guanciale, Grana Padano cheese

Seafood 16€

Baby octopus, tiger prawns, blue mussels, tomato sauce, basil

RISOTTO

Wild mushroom 14€

Rabbit meat 15€

Seafood 16€

Baby octopus, tiger prawns, blue mussels, tomato sauce

DESSERT

Tiramisu à la Allora 10€

With Vana Tallinn liquor

Panna cotta with white chocolate and rhubarb jam 9€

Sorbet assortment (2 scoops) 7€

Ice cream assortment (2 scoops) 7€