



APPETIZERS, SOUPS AND SALADS

Zuppa Di Verdure (Vegetable soup) \$4/7 - **Soup of the day - Small side salad \$4.50**

BRUSCHETTA \$10.00 Homemade bread toasted with fresh basil, tomato, herbs.
Add mozzarella \$3.00

CARPACCIO \$12.00 Thin slices of raw beef, shaved Parmigiano, capers and arugula, fresh lemon.

CAPRESE \$13.00 Sliced fresh tomato, fresh mozzarella, sundried tomatoes, kalamata olives, basil.

POLENTA \$12.00 Soft polenta served with a choice of creamy mushrooms, gorgonzola, pesto.

ANTIPASTO \$15.00 Mushrooms, olives, prosciutto, salami, garlic, grilled zucchini and eggplant.

COZZE \$13.00 Zesty mussels in a gorgonzola and white wine light cream sauce, with garlic crostini bread.

CALAMARI FRITTI. Fried calamari \$13.00

CALAMARI AFFOGATI \$13.00 Calamari sautéed in wine-lemon, sauce and light spicy tomato sauce.

CRAB CAKES \$13.00 with thousand island horseradish sauce and mix greens.

INSALATA DI CESARE \$9.00 (medium \$7.00) Organic romaine tossed in house-made dressing and croutons, topped with parmesan cheese.

INSALATA MISTA \$9.00 (medium \$7.00) Organic mixed greens with fresh tomatoes.

INSALATA ALLORO \$13.00 Organic mixed green and romaine, with gorgonzola cheese, walnuts, raisins.

INSALATA GRECA \$14.00 Organic mixed green, red onions, fresh tomatoes, kalamata olives, and feta cheese.

INSALATA DI RUCHETTA \$14.00 Arugula, hearts of artichokes, red onions, goat cheese, fresh tomatoes, capers.

INSALATA DI SALMONE \$19.00 Organic romaine, capers, onions, boiled eggs, fresh tomatoes and a choice of **grilled fresh salmon or crab cakes.**

INSALATA RÚSTICA \$19.00 Baby spinach, gorgonzola cheese, crumbled bacon, organic grilled chicken breast, red onions, fresh tomatoes, boiled eggs.


Choice of dressings: Balsamic or Lemon Vinaigrette, Blue Cheese, Ranch, Caesar.

Add grilled: Organic chicken breast \$7, Prawns \$8.00, Fresh salmon \$9.00

PASTAS (gluten free \$2.00)

FRUTTI DI MARE \$26.00 Choice of risotto or linguine pasta, prawns, clams, mussels, calamari, scallops, garlic, white wine, light lemon butter, tomato sauce.

GAMBERETTI SCAMPI \$23.00 Capellini pasta and prawns tossed in wine-lemon sauce and basil.

 **LINGUINE COZZE** \$21.00 Linguine pasta with steamed mussels, white wine, gorgonzola and light cream sauce.

CANNELLONI DI POLLO \$20.00 Homemade crepes filled with organic chicken breast, ricotta cheese, polenta, Italian herbs, topped with pesto cream sauce served with fresh vegetables.

RAVIOLI DI POLLO A PIACERE \$20.00 Organic chicken ravioli with a choice of 4 sauces: (pesto, alfredo, tomato, gorgonzola).

LASAGNA CLASSICA \$20.00 Homemade lasagna layered with ground beef, bechamel (cream sauce), mozzarella and parmesan cheese.

LINGUINE POLPETTE \$20.00 Linguine pasta, homemade beef meatballs, tomato sauce.

PENNE CON SALSICCIA \$20.00 Penne pasta, Italian sausage, red bell peppers, onions and tomato sauce.

PENNE PRIMAVERA \$18.00 Penne pasta tossed with fresh grilled vegetables and tomato sauce.

RISOTTO AI FUNGHI \$20.00 Arborio rice sautéed with crimini and porcini mushrooms and creamy parmesan cheese.

FETTUCCINE ALFREDO \$16.00 Fettuccine pasta tossed in creamy garlic alfredo sauce.

GNOCCHI A PIACERE \$19.00 Homemade potato gnocchi, with a choice of 4 sauces: (pesto, alfredo, tomato, gorgonzola).

CREPELLE \$18.00 Homemade crepes filled with ricotta cheese, spinach, mushrooms, topped with aurora tomato cream sauce, served with a choice of small soup or spinach salad.

LINGUINE VERDI \$18.00 Linguine pasta, artichokes hearts, sundried tomatoes in a pesto light cream sauce.

CAPELLINI ALLORO \$16.00 Capellini pasta, tomatoes, garlic, olive oil, parmesan, fresh basil and light tomato sauce.

Add Grilled: Organic chicken breast \$7, Prawns \$8, Fresh salmon \$9

CARNE - POLLO - PESCE

CIOPPINO \$28.00 Sautéed fresh clams, mussels, scallops, prawns, calamari and petrale sole with hint of wine and lemon served in a tomato garlic broth sauce and crostini garlic bread.

GAMBERI ALLO ZAFFERANO \$23.00 Sautéed prawns in mild tomato sauce, served over saffron risotto and fresh vegetables.

SALMONE ALLA GRIGLIA \$23.00 Fresh grilled salmon with garlic, lemon, butter sauce, served with arugula and roasted potatoes.

TAGLIATA ALLE ERBE AROMATICHE \$24.00 Tri-tip marinated in garlic, rosemary, olive oil, then grilled to order and topped with demi glaze sauce, served with oven roasted herb potatoes and sautéed spinach.

RIB EYE ALLA GRIGLIA \$31.00 Grilled rib eye served with risotto, topped with mushrooms and cherry wine. Served with vegetables of the day.

STINCO DI AGNELLO \$24.00 Lamb shank, slow braised in chianti with tomatoes, mirepoix, herbs, served with soft polenta and fresh grilled vegetables.

SCALOPPINE PICCATA \$21.00 Choice of pork tenderloin or organic chicken breast, sautéed with butter, lemon, garlic, white wine and capers, served with oven roasted herb potatoes and vegetables of the day.

SCALOPPINE MARSALA \$21.00 Choice of pork tenderloin or organic chicken breast with sautéed mushrooms, in butter marsala wine, served with soft polenta and vegetables of the day.

SALTIMBOCCA ALLA ROMANA \$23.00 Organic chicken breast stuffed with prosciutto, fontina cheese, topped with creamy cherry wine sage sauce, served with soft polenta and vegetables of the day.

Split dinner plate charge \$2
Gluten free bread \$2

PARTIES OF 8 OR MORE WE ADD THE 18% GRATUITY

WELCOME TO ALLORO CUCINA ITALIANA

124 Bank St. Grass Valley, Ca. 95945

Tel (530)- 273-3555

Restaurant Alloro was founded on the dreams of a family that has worked in the restaurant industry for over 25 years, we opened in October 28, 2017. Offering homemade and fresh food, cooked to order, with authentic recipes, and using local and organic ingredients when possible. Cooking our meals to the best quality, with reasonable prices and portions to our County customers.

WE HAVE GLUTEN-FREE PASTA AND BREAD

ALL OF OUR PASTAS (DRY AND HOMEMADE) ARE ORGANIC

ASK YOUR WAITER FOR SOUP AND VEGETABLES OF THE DAY

FOR YOUR SALAD YOU CAN CHOOSE YOUR PREFERRED DRESSING

**FOR THE SALADS AND PASTAS, YOU CAN ADD ORGANIC CHICKEN BREAST,
PRAWNS OR FRESH GRILLED SALMON**

Follow us on  [facebook.com/allororistorante](https://www.facebook.com/allororistorante)

Website: Allororistorantegrassvalley.com



: Ristorante Alloro Cucina Italiana

--- -- --- BEST ITALIAN FOOD IN TOWN --- -- ---

THANK YOU FOR DINING WITH US

BUON APPETITO

