

CENA DINNER

CRUDI *RAW BAR*

CAVIAR & HAMACHI CRUDO*	WATERCRESS, MUSTARD, CUCUMBER	29
SALMON CRUDO*	SPICY PICKLED MELON, "EVERYTHING GREMOLATA", LEMON CREMA	16
CARNE CRUDA*	TARTUFATA, GARLIC TOAST, EGG, BITTER GREENS	14
PIATTO DI FRUTTI DI MARE*	OYSTERS, PRAWNS, LOBSTER, CRAB	65 / 120
	OYSTERS* FRESH DAILY	18 / 34

ANTIPASTI *SMALL PLATES*

POLPO	BALSAMIC GLAZE, CALABRIAN CHILI, FENNEL, INK, GNOCCHI	21
GNOCCHI ALLA ROMANA	PANCETTA, BURRATA, ROASTED CORN, SUMMER SQUASH	15
SALUMI + CHEESE	ARTISANAL CHEESE, HARD SALAMI, COPPA DI TESTA, PICKLE, MOSTARDA	19

INSALATE E ZUPPA *LOCAL GREENS AND HOMEMADE SOUP*

COOKED / PICKLED / RAW	GRILLED FOCACCIA, LOCAL VEGETABLES, HOUSE RICOTTA	13
INSALATA CAPRESE	LOCAL PEACHES, HEIRLOOM TOMATO, BURATTA, LAVOSH	19
LITTLE GEM	PARMESAN, SOURDOUGH, ANCHOVY, EGG	12
SMOKED GAZPACHO	ALMOND, COLD-SMOKED SCALLOP, SHRIMP, FENNEL	17

PASTA E RISOTTO *HOUSE MADE PASTA AND ARBORIO*

FETTUCCINE	LOBSTER, TOMATO BRODO, PRESERVED LEMON CREAM, PANCETTA	36
AGNOLOTTI	SWEET CORN, GOAT CHEESE, PEPPERS, SUMMER SQUASH, SALSA VERDE	24
CAVATELLI	TOASTED HAZELNUTS, ITALIAN SAUSAGE, TOMATO, SQUASH BLOSSOM PESTO	22
BUCATINI	DUNGENESS CRAB, SEA URCHIN, GARLIC CREAM	26
RISOTTO	PARMESAN, PARMESAN, PARMESAN	20

PESCE E CARNE *SEASONAL FISH AND MEAT*

SEA SCALLOPS	PORK BELLY, CELERY ROOT PUREE, PEACH MOSTARDA, SHALLOT	42
HALIBUT	DATE + ALMOND AGRO DOLCE, FREGOLA, PICKLED SUMMER VEGETABLE SALAD	44
PORK TENDERLOIN	FRESH FIGS + TARRAGON, MARSALA DEMI JUS, CAPRINO FRESCO STRATA	34
BEEF TENDERLOIN*	BALSAMIC ROASTED PEPPERS, NATURAL JUS, CONFIT POTATO	45

A 3% KITCHEN EQUITY SERVICE FEE WILL BE ADDED TO ALL PURCHASES

PLEASE VISIT OUR WEBSITE FOR ADDITIONAL DETAILS

*RAW OR UNDERCOOKED OR CONTAINS RAW OR UNDERCOOKED INGREDIENTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
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