

## ANTIPASTI

GNOCCHI ALLA ROMANA PEAS, RICOTTA SALATA, SMOKED CARROT  
COOKED+PICKLED+RAW\*\* FRIED ASPARAGUS + ARTICHOKEs, HOUSE MADE RICOTTA, LOCAL VEGETABLES  
GRILLED ASPARAGUS\*\* ARUGULA, FRISEE, OLIVE TAPENADE, PICKLED MUSTARD SEED

## PASTA

AGNOLOTTI PARMESAN BRODO, LEEKS, BABY ARTICHOKEs, ASPARAGUS  
FETTUCCINE\*\* PRESERVED LEMON, EGGPLANT, OLIVES, CAPERS, TOMATO PARMA ROSA  
BUCATINI \*\* SPICY MARINARA, SMOKED PORTABELLA, ARUGULA

## ENTREE

PRIMAVERA\*\* FRIED FARRO CAKE, ALMOND-ENGLISH PEA HUMMUS, SEASONAL VEGETABLES  
GNOCCHI SQUASH BLOSSOM-HAZELNUT PESTO, ASPARAGUS, ARTICHOKEs, RICOTTA SALATA  
RISOTTO\*\* CONFIT MUSHROOMS, ENGLISH PEAS, ARUGULA, PARMESAN

## DOLCE

PAVLOVA STRAWBERRIES, MASCARPONE, WHITE CHOCOLATE  
BOMBOLONI LEMON CURD, VANILLA GELATO  
SORBETTO\*\* SEASONAL FRUIT

PLEASE SELECT A THREE, FOUR OR FIVE COURSE TASTING MENU  
EVERY GUEST MUST ORDER SEPARATELY. SPLIT TASTING MENUS ARE NOT PERMITTED.  
20% SERVICE CHARGE

### THREE COURSES

ANTIPASTI, ENTREE

+ DESSERT

85

### FOUR COURSES

ANTIPASTI, PASTA

ENTREE + DESSERT

105

### FIVE COURSES

TWO ANTIPASTI, PASTA

ENTREE + DESSERT

125

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  
5215 FOLSOM BOULEVARD, SACRAMENTO, CA 95819 916-538-6434 WWW.ALLORASACRAMENTO.COM