



## SMALL PLATES

<b>GARLIC BREAD</b>	7
Rosemary focaccia served hot. Topped with parmesan cheese and warm garlic butter	
<b>GARLIC BREAD WITH CHEDDAR CHEESE</b>	9
Rosemary focaccia served hot. Topped with parmesan & cheddar cheese and warm garlic butter	
<b>SWEET POTATO FRIES</b>	7
Sweet potato fries seasoned with garlic salt and served with chipotle aioli	
<b>CRISPY GOAT CHEESE</b>	9
Panko crusted Ontario goat cheese served over a Marinara sauce and garlic toasts	
<b>POUTINE</b>	9
Garlic fries with house Alloro gravy and Quebec cheese curds	
<b>SIRLOIN POUTINE</b>	10
Roast Sirloin slices over garlic fries with house Alloro gravy and Quebec cheese curds	
<b>CHORIZO POUTINE</b>	10
Chorizo sausage crumbled over garlic fries with house Alloro gravy and Quebec cheese curds. Topped with onion straws and red peppers.	
<b>SWEET CHILI CHICKEN</b>	10
Crispy chicken tossed in a Thai sweet chili sauce. Served on crispy tortilla strips. Topped with sesame seeds and carrots	
<b>BRUSCHETTA</b>	11
French baguette crisps rubbed with garlic. Topped with fresh bruschetta & Parmesan Cheese. Garlic aioli and balsamic glaze	
<b>CHICKEN WINGS</b>	12
One pound seasoned flour dusted. Tossed in Buffalo wing or BBQ or honey garlic sauce. Blue cheese dipping sauce	
<b>CHARCUTERIE BOARD</b>	14
Selection of fine artisan cured meats, cheese and breads	

## SOUP & SALADS

<b>Soup of the Day</b>	7	
	Side	Main
<b>ARTISAN GREENS</b>	7	9
Fresh seasonal and artisan greens served with balsamic vinaigrette		
<b>CAESAR SALAD</b>	9	13
Fresh cut romaine leaves topped with crispy bacon, croutons and tossed with a garlic and parmesan dressing		
<b>SPINACH SALAD</b>	9	12
Fresh spinach served with goat cheese, sundried tomatoes, egg and bacon, creamy balsamic dressing		
<b>Quinoa Chicken salad</b>		16
Assorted greens, roasted red peppers, cucumber, Kalamata olives, grape tomato, carrot and feta cheese. Drizzled with balsamic vinaigrette. Topped with a grilled chicken breast.		
Add a Side Cup of Soup	3	
Add Grilled Chicken		5
Add Black Tiger Shrimp	5	
Add Salmon		6
Add Steak		7

## PASTA

<b>MUSHROOM RAVIOLI</b>	19
Egg pasta filled with oven roasted portabella and crimini mushrooms blended with mozzarella and parmesan cheese	
Served in a spinach and sun dried tomato pesto sauce	



**SEAFOOD PAPPARDELLE** 23  
 Shrimp, mussels, squid and scallops with pappardelle pasta in a rose sauce. Topped with parmesan cheese

## BUILD YOUR OWN PASTA

1. **PICK YOUR PASTA** 14  
 Linguine Penne Bow Tie Gluten Free (add \$2)

2. **CHOOSE YOUR SAUCE**  
 Marinara Spicy Marinara Creamy Alfredo Rose Roasted Garlic & Tomato Sauce

3. **ADD YOUR PROTIEN**  
 Baked with 3 Cheeses 3 Beef Meatballs 4  
 Grilled Chicken Breast 5 Black Tiger Garlic Shrimp 5

## BURGERS & SANDWICHES

All sandwiches are served with fries or soup or house salad

**GRILLED VEGETABLE WRAP** 13  
 Grilled zucchini, eggplant, onions, and peppers with hummus, olives, field greens and balsamic vinaigrette. Rolled in a whole wheat tortilla.

**CHICKEN OR FISH SOFT SHELL TACOS** 14

Two soft flour tortilla filled with grilled chicken breast or crispy fish, carrot, lettuce, tomato, cucumber. Drizzled with chipotle aioli.

**CHICKEN PARMESAN** 15  
 Golden piece of lightly breaded chicken, tomato sauce and mozzarella cheese on a soft buttered Artisan bun.

**GRILLED CHICKEN CLUB** 16  
 Grilled chicken, bacon, tomatoes, cheddar cheese, chipotle aioli and lettuce, served on a soft buttered Artisan bun.

**SIRLOIN BEEF DIP** 16  
 Thin slices of roasted Sirloin beef on a demi baguette with horseradish aioli and Alloro gravy

**ALLORO BURGER** 13  
 Grilled and topped with fresh lettuce, tomato, pickle, red onion, mayo on a butter sesame seed bun

**BBQ BACON BURGER** 16  
 Grilled and topped with BBQ sauce, bacon, cheddar, mayo, crispy onions, lettuce, tomato on a buttered sesame seed bun

Substitute for Sweet Potato Fries 4 Add Bacon 2  
 Add Canadian Cheddar Cheese 1 Add Sautéed Mushrooms 1

## MAINS

**BEER BATTER FISH AND CHIPS** 17  
 Haddock fillet dipped in a Rickard's Red beer batter and fried golden. Served with French fries and tartar sauce

**CHICKEN PICATTA** 20  
 Chicken breast pan fried in a white wine lemon butter caper sauce. Served over linguine pasta. Parmesan cheese

**GRILLED ATLANTIC SALMON** 23  
 Drizzled with olive oil and fresh lemon. Served with mashed potato and seasonal vegetables.

**AAA CANADIAN TOP SIRLOIN STEAK** 24  
 8 oz. Sirloin Steak cooked to your liking. Served with garlic red skin mashed potatoes and seasonal vegetables

**BUTTER CHICKEN** 19  
 Rosequil inspired. Chunks of chicken breast stewed in Indian butter sauce. Served with basmati rice and grilled flat bread

**FILIPINO PANCIT** 19  
 Fe inspired. Choice of chicken or shrimp stir-fried with garlic, carrots, red peppers, green onions and cabbage. Tossed with rice noodles and a Filipino soy broth

**PAD THAI** 20  
 Charlie inspired. Choice of chicken or shrimp, rice noodles, fried egg, garlic, tamarind pulp, fish sauce, red pepper, bean sprouts, green onion and peanuts