



COASTAL  ITALIAN

# Allora

## Modern Coastal Italian

Allora is a stylish, full-service coastal Italian restaurant located at Pearl designed to take San Antonio diners on a journey through the romantic Amalfi Coast. “Allora” comes from the Italian vernacular and is peppered through sentences to express surprise, reverie, fascination, and anticipation of what is to come – it covers all the bases. Peter Selig and the Maverick Restaurant Group personify the spirit of Allora with colorfully transportive gathering spaces, one of the city’s largest alfresco dining loggias, and a stunning bar accented with an oversized Pompeian fresco. Chef Robbie Nowlin redefines Italian food in San Antonio with a modern menu featuring a collection of small and large plates, including extensive offerings of cooked and raw seafood, housemade pasta, roasted vegetables, and savory game. Guests are welcomed with unparalleled hospitality and intimate hangout spots to enjoy craft cocktails, spritzers, and European wines curated by Sommelier Joshua Thomas and Beverage Director Francisco Chagolla. Friendly Southern Italian-inspired service is directed by General Manager Dwayne Collins. Diners can live “la dolce vita” whether they choose to lounge on the loggia for happy hour, grab a bite for lunch, linger over weekend brunch, or create unforgettable memories among shared plates at dinner. Allora is the sister restaurant to Arrosta, the fast-casual counter-service cafe next door.

## Vision

Inspired by the beauty of the Italian coast yet uniquely Texan, Allora brings a new sense of diversity and imagination to Italian food with the panache of a New York culinary edge. Allora intends to redefine the Italian culinary experience in San Antonio through unmatched dining spaces, innovative recipes, and unique wine offerings.

## Mission

Service and hospitality are central to the Allora brand. Guests will feel instantly welcomed by well-designed spaces and friendly faces. Our trained staff will make each guest feel recognized, celebrated, and appreciated through their culinary journey.



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## La Storia delle Sorelle

The folklore of Allora and Arrosta begins on the winding streets of Italy's scenic Amalfi Coast. Here, the two daughters of a rugged fisherman and kind-hearted Pastaia played in the salty sea breeze and learned the family trades on bustling market mornings. Allora would always daydream, "and then we could learn to make pasta like mama, and then we could move to the States, and then we could open our restaurants." Beautiful and refined, Allora was the sister with a passion for service, hospitality, and style. Arrosta, on the other hand, was much more bohemian, go with the flow, and fiery in her personality. Allora would focus on crafting delicate pasta dishes and serving the freshest seafood in her stylish restaurant. Arrosta would ignite a flame to roast meats and pour espressos in her casual tavola. After working in New York at a family trattoria, they kept hearing of the promise of a Wild Western frontier. So, they made their way to Texas. But, where to go? Austin...no...Houston...eh...ah, San Antonio, *allora!* Now, these two sisters are bringing Italian flavors unlike any other to the city of San Antonio. You will find their spirit of adventure in their inventive Italian-inspired cuisine with a touch of home and the unparalleled service of the Allora and Arrosta restaurants.

## Boilerplate

Allora is a stylish, full-service coastal Italian restaurant designed to transport San Antonio diners on a journey through the romantic Amalfi Coast. Peter Selig and The Maverick Restaurant Group create Italian reverie with colorfully scenic spaces, one of the city's largest alfresco dining loggias, and a modern Italian menu crafted by Chef Robbie Nowlin and his team. The menu features small and large plates, including raw and cooked seafood, housemade pasta, plus savory vegetables and game. An elegant bar offers craft cocktails, spritzers, and Italian wines. Uniquely Texan, Allora redefines Italian food in San Antonio with New York culinary style and edge. Allora is the sister restaurant to Arrosta, the counter-service cafe next door. For more information about Allora, visit [www.AlloraPearl.com](http://www.AlloraPearl.com).

## Menu

Allora serves coastal Italian cuisine, including a unique selection of cooked and raw seafood dishes, housemade pasta, and savory game with a Mediterranean flair. Evoking a European attitude, guests are invited to relax with aperitifs, cocktails, and Italian wines as they share small plates of antipasti, crudi, and pasta before the main course. Texans have reinterpreted the coastal Italian classics of the Amalfi Coast, adding a dash of New York culinary creativity for a distinct experience never-before-served in San Antonio. The Allora menu features full-service meals served daily for lunch, happy hour, dinner, and weekend brunch.



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## Antipasti

Serving a selection of fried fritti misto, bruschetta, salads, soups, and more.

## Crudi

Serving an incredible selection of raw fish in the classic Italian style, including snapper, tuna, sea bream, and cooked shellfish.

## Primi

Serving smaller portions of housemade Italian pasta the way tradition intended – by hand and with the finest yet simplest ingredients. Dishes include staples like clam linguini, seafood ravioli, and cacio e pepe.

## Secondi

Serving seafood-focused main courses in the culinary style of coastal cities like Positano, including grilled octopus, swordfish, tuna, langoustines, and lobster lasagna, as well as prime tomahawk steaks a la Fiorentina, quail, rabbit, and an extensive offering of roasted vegetables.

## Dolci

Serving the sweeter side of life, including simple Italian desserts like torta di ricotta, gelato, and fresh fruit.

## Drinks

Offering a full-service bar including craft cocktails, Italian spritzers, and a European selection of wines and beers.

[View Full Menu - Coming Soon!](#)

## Spaces

Allora includes almost 6,000 square feet of interior dining space in addition to a 2,500 square-foot covered loggia, one of the largest in San Antonio. The 8,500 square-foot restaurant is framed by rhythmic brick palladian arches. It is anchored by a wraparound bar, which mirrors the structural archways outside and adds classical Italian charm with a breathtaking Pompeian



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fresco. Designed collaboratively by Joel Mozersky Design, Sanders Architecture, and Peter Selig, the stylish full-service restaurant transports more than 300 guests to the Amalfi Coast.

## Main Dining Room

Capacity: 138

The color palette of the main dining room features a palette of crisp white drawn from the limestone bluffs along the Tyrrhenian Sea, faded pink plaster of Italian villas, and rich marigold textiles inspired by the sunsets over Ravello. Modern chandeliers and sconces accent the space, paying homage to renowned Italian designers' sleek and fashionable style.

## Terrazza - Mezzanine Dining

Capacity: 18

The Terrazza or mezzanine dining space is situated atop a curved staircase adjoining the upstairs wine cellar. It offers a semi-private experience with an open view of the bustling restaurant below.

## Bar Arcata

Capacity: 28

Bar Arcata is the stunning focal point of the restaurant. The extended wraparound bar is anchored by a series of arches supporting an oversized fresco inspired by the classic art of the Italian renaissance. Here people can relax along the zinc bar top with an aperitif, antipasti, or crudi.

## Loggia Patio

Capacity: 78

The L-shaped Loggia Patio wraps the restaurant's perimeter and is dotted with bright yellow umbrellas, furnished with crisp black and white bistros, and enveloped in climbing vines and bougainvillea. A destination in itself, the Loggia is one of the largest alfresco dining spaces in San Antonio, with a vibe of its own.

## Di Mare - Private Dining

Capacity: 40

The Di Mare private dining room offers interior seating for groups of up to 40 people with a semi-private patio for pre-dinner cocktails.



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## Alfresco - Private Dining

Capacity: 18

The Alfresco private dining patio offers loggia seating for groups of up to 18 people.

## Team

### President - Peter Selig

Peter Selig, the president of Maverick Restaurant Group, has more than 20 years of experience producing some of San Antonio's favorite dining establishments, including Maverick Texas Brasserie, Ácenar, and Biga. With the Allora and Arrosta concepts, he intends to redefine the expectation of Italian food in San Antonio, drawing on the diversity of the traditional Italian culinary arts and the creativity of New York Italian-style dining.

### Chef/Partner - Robbie Nowlin

Chef Robbie Nowlin began his culinary career in San Antonio, working under acclaimed chef Jason Dady, where he earned the AAA Four Diamond Award as Chef de Cuisine and cooked at The James Beard House in 2009. After being named "Best Young Chef," he took his culinary career to California, where he worked in world-renowned kitchens, including Chef Thomas Keller's The French Laundry in Napa. He went on to serve as the Chef de Cuisine at Chef Timothy Hollingsworth's famed Otium restaurant in downtown LA. Now, he is excited to return home and share his creative flair for coastal Italian cuisine and pasta.

### General Manager - Dwayne Collins

Dwayne Collins leads a team of dedicated staff and directs friendly service rooted in Southern Italian hospitality to create unforgettable experiences at the Allora and Arrosta restaurants.

### Director of Beverages - Francisco Chagolla

Francisco Chagolla curates the beverage programs at Allora and Arrosta, delivering Southern Italian reverie through craft cocktails, Italian spritzers, and a European selection of wines and beers.

### Wine Consultant - Joshua Thomas

Joshua Thomas, named "Best New Sommelier" in 2013 by *Wine & Spirits Magazine*, brings his expert knowledge of Italian wines to Allora and Arrosta.



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## Press Mentions

### *San Antonio Express-News*

- [2 new Pearl-area restaurants, one Italian, to open later this year from noted San Antonio restaurateur Peter Selig](#)
- [2 new Italian restaurants opening in San Antonio's Pearl this fall, Allora and Arrosta. Get a sneak peek of one at a pop-up dinner this summer](#)

### *San Antonio Business Journal*

- [Biga owner opening restaurants at new Broadway office buildings](#)
- [Pearl-area Italian concepts set to open this fall](#)

### *San Antonio Current*

- [San Antonio restaurateur behind Biga and Acenar opening two new Italian spots near the Pearl](#)
- [Maverick restaurant group reveals new details about San Antonio Italian concepts Allora and Arrosta](#)
- [The most anticipated new restaurants coming to San Antonio](#)

### *MySA*

- [11 new restaurants coming to San Antonio that we can't wait to try in 2022](#)
- [Pearl's two upcoming restaurants will bring the Italian coast to San Antonio](#)

### *Culture Map*

- [San Antonio's Pearl district says ciao to 2 new Italian restaurants](#)
- [Maverick Restaurant Group presents Allora and Arrosta Pop-Up Tasting](#)

### *Local Community News*

- [North Central Lowdown-July](#)

## Logos

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## Photos

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## Restaurant Contact

[www.AlloraPearl.com](http://www.AlloraPearl.com)

210-799-9950

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403 Pearl Parkway  
San Antonio, TX 78215

## Hours

Monday - Friday: 11:00 AM - 2:00 PM & 5:00 - 10:00 PM

Saturday - Sunday: 10:00 AM - 2:30 PM & 5:00 - 10:00 PM

## Social

*Allora at Pearl*

Instagram: [@AlloraPearl](https://www.instagram.com/AlloraPearl)

Facebook: [@AlloraPearl](https://www.facebook.com/AlloraPearl)

## Press and Marketing Contact

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