

# ALLORO

V I N E Y A R D

## FROM THE KITCHEN

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### **Pranzo** | \$35

*a midday meal*

#### **Simple Salad**

dried cherries, hazelnuts, balsamic vinaigrette

#### **Italian Sausage**

creamy polenta, sautéed balsamic greens,  
pickled mustard seeds, fried red onions

### **Provisions Board** | \$38

cheese & charcuterie, pickles, mustards  
dried fruit and nuts, fruit preserves

### **Cascadia Creamery Fonduta** | \$25

rosemary-garlic cheese, focaccia loaf

### **Crispy Potatoes** | \$19

locally grown hazelnut romesco, parmesan

### **Warm Beet Salad** | \$20

pancetta, gorgonzola, arugula, pistachios,  
red wine vinaigrette

### **Butternut Squash Soup** | \$19

sage infused brown butter, toasted focaccia

### **Herbed Almonds** | \$12

### **House Marinated Olives** | \$12

citrus zest, garlic, fresh herbs, sliced baguette

### **Salted Corn Nuts** | \$6

### **Chocolate Truffles** | \$3/ea