

ALLORO

V I N E Y A R D

FROM THE KITCHEN

Pranzo | \$35

a midday meal

A Spring Green Salad

Lamb Meatballs

tomato sauce, baked polenta, charred broccolini

Provisions Board | \$38

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

Mushroom & Cheese Dip | \$22

foraged mushrooms, briar rose 'callisto', focaccia

Warm Roasted Beet Salad | \$19

gorgonzola, pancetta, arugula, toasted hazelnuts

Ciccioli | \$22

braised pork shoulder spread, crostini

Marcona Almonds | \$12

rosemary

House Marinated Olives | \$12

citrus zest, garlic, fresh herbs, sliced baguette

Salted Corn Nuts | \$6