

ALLORO

V I N E Y A R D

FROM THE KITCHEN

Pranzo | \$35

a midday meal

A Simple Green Salad

Chanterelle Fettuccini

roasted chanterelle mushrooms
housemade focaccia

Provisions Board | \$38

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

Mushroom & Cheese Dip | \$22

foraged mushrooms, briar rose 'callisto', focaccia slices

Fig & Tallegio Tart | \$22

baked figs, tallegio, prosciutto, arugula

Burrata | \$25

garden tomatoes, balsamic, pesto, arugula,
crispy pancetta, focaccia loaf

Warm Roasted Beet Salad | \$19

gorgonzola, pancetta, arugula, toasted hazelnuts

Marcona Almonds | \$12

rosemary

House Marinated Olives | \$12

citrus zest, garlic, fresh herbs, sliced baguette

Salted Corn Nuts | \$6