

# ALLORO

V I N E Y A R D

## FROM THE KITCHEN

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

*a midday meal*

#### **A Simple Green Salad**

#### **Beef Short Ribs**

roasted farm vegetables and potatoes,  
gorgonzola cream sauce

### **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

sun-dried tomatoes, balsamic, pesto, arugula,  
crispy pancetta, focaccia loaf

### **Charred Brussels Sprouts** | \$19

garlic, lemon, white anchovies, parmesan crisp

### **Marcona Almonds** | \$12

rosemary

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

citrus zest, garlic, fresh herbs, sliced baguette

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