

# ALLORO

V I N E Y A R D

## FROM THE KITCHEN

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

*a midday meal*

#### **Arugula Salad**

marinated ciliegine, sun-dried tomatoes,  
basil, balsamic, olive oil

#### **Lasagna Bolognese**

housemade pasta sheets, bolognese,  
garden basil, ricotta

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

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

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

rosemary-garlic cheese, focaccia loaf

### **Apple & Tallegio Tart** | \$22

apple butter, baked apples, tallegio, prosciutto, arugula

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

sage infused brown butter, toasted focaccia

### **Beets & La Tur** | \$23

warm beets, triple milk cheese, pine nut gremolata,  
toasted focaccia

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

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

citrus zest, garlic, fresh herbs, sliced baguette

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