

ALLORO

V I N E Y A R D

FROM THE KITCHEN

November Pranzo | \$35

a midday meal

Winter Green Salad

red wine vinaigrette

Tagliatelle alla Bolognese

estate-raised beef, pork, parmesan,
slice of house focaccia

Provisions Board | \$38

cheese & charcuterie, house pickled vegetables,
mustards, dried fruit and nuts, fruit preserves

Mushroom Dip | \$27

fontina cheese, house focaccia slices

Crispy Potatoes | \$18

hazelnut romesco, parmesan

Autumn Squash Soup | \$18

brown butter, sage, slice of house focaccia

Warm Estate Beet Salad | \$22

pancetta, greens, gorgonzola, pistachios,
red wine vinaigrette

Seasonal Garden Salad | \$13

add smoked salmon | \$11

Herbed Marcona Almonds | \$14

House Marinated Olives | \$14

citrus zest, garlic, fresh herbs, sliced baguette

Salted Corn Nuts | \$8

Housemade Valrhona Truffles | \$4/ea