

# ALLORO

V I N E Y A R D

## FROM THE KITCHEN

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### **December Pranzo | \$26**

*a midday meal*

#### **Arugula Winter Salad**

balsamic vinaigrette

#### **Truffled Grilled Cheese & Tomato Soup**

house focaccia, Toma Truffle, provolone,  
Face Rock aged cheddar, pesto garnish

### **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 | \$19**

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**