

ALLORO

V I N E Y A R D

FROM THE KITCHEN

February Pranzo | \$35

a mid-day meal

Winter Simple Salad

followed by your choice of

Braised Beef Sandwich

estate-raised beef, bell peppers, onions,
Calabrian aioli, provolone, arugula, on focaccia

served with garlic-parmesan potatoes

OR

Albacore Sandwich

citrus poached albacore, lemon aioli, capers,
Castelvetro, cornichons, fennel, arugula, on focaccia

served with garlic-parmesan potatoes

Provisions Board | \$42

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

Italian Grains & Greens | \$24

farro, mixed greens, sweet potatoes, mushrooms,

Beemster gouda, sunflower seeds,

Meyer lemon vinaigrette, soft cooked egg

add poached albacore | \$15

Herbed Marcona Almonds | \$14

House Marinated Olives | \$16

citrus zest, garlic, fresh herbs, sliced baguette

Salted Corn Nuts | \$8

Housemade Valrhona Truffles | \$4/ea