

ALLORO

VINEYARD

FROM THE KITCHEN

March Pranzo | \$51

a three-course, mid-day meal

Petite Beet Salad

greens, citrus, chèvre, pistachios

Tagliata con Patate

5 oz. Snake River Farm Wagyu,
garlic-parmesan potatoes, aioli
served sliced and medium-rare

Valrhona Chocolate Brownie

pistachio, Chantilly

Provisions Board | \$42

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

Tagliata con Patate | \$39

medium-rare Snake River Farm Wagyu,
garlic-parmesan potatoes, aioli

Beet Salad | \$24

greens, citrus, chèvre, pistachios

Italian Potatoes | \$16

garlic, parmesan, aioli

Spring Burrata & Focaccia | \$33

seasonal accompaniments, rotating daily

Herbed Marcona Almonds | \$14

House Marinated Olives | \$16

citrus zest, garlic, fresh herbs, sliced baguette

Salted Corn Nuts | \$8

Valrhona Chocolate Brownie | \$12

pistachio, Chantilly

Valrhona Salted Caramel | \$4.50/ea