

# ALLORO

VINEYARD

FROM THE KITCHEN

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## **April Pranzo** | \$37 *a mid-day meal*

### **Simple Spring Salad**

greens, herbs, shallots, buttermilk dressing

### **Lemon Cavatelli**

pancetta, spring vegetables, Pecorino romano

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

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

## **Beet Salad** | \$20

greens, citrus, chèvre, pistachios

## **Italian Potatoes** | \$15

garlic, parmesan, aioli

## **Spring Burrata & Foccacia** | \$30

seasonal accompaniments, rotating daily

## **Herbed Marcona Almonds** | \$14

## **House Marinated Olives** | \$14

citrus zest, garlic, fresh herbs, sliced baguette

## **Salted Corn Nuts** | \$8

## **Valrhona Salted Caramel** | \$3.75/ea