

ALLORO

VINEYARD

FROM THE KITCHEN

May Pranzo | \$37

a mid-day meal

Petite Wedge Salad

sun-dried tomatoes, pancetta, gorgonzola viniagrette

Foiled Short Ribs

polenta, spring vegetables, herbs

Provisions Board | \$50

cheese, cured meats, house pickle, vegetables, mustards, dried fruit and nuts, fruit preserves

Wedge Salad | \$16

sun-dried tomatoes, pancetta, gorgonzola viniagrette

Mushroom Soup | \$17

cream, sherry, focaccia croutons

Spring Burrata & Foccacia | \$30

seasonal accompaniments, rotating daily

add prosciutto | \$9

Herbed Marcona Almonds | \$14

House Marinated Olives | \$14

citrus zest, garlic, fresh herbs, sliced baguette

Salted Corn Nuts | \$8