

ALLORO

VINEYARD

FROM THE KITCHEN

Provisions Board | \$38

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

Spring Burrata & Foccacia | \$30

seasonal accompaniments, rotating daily

add prosciutto | \$9

Herbed Marcona Almonds | \$14

House Marinated Olives | \$14

citrus zest, garlic, fresh herbs

Bread & Butter | \$8

Salted Corn Nuts | \$8

Chocolate Mousse Trio | \$11

duo chocolate mousse, white chocolate ganache

UPCOMING EVENTS & DINNERS



instagram: @alloro_vineyard

wifi password: alloroguest

2026.06.01