

ALLORO

V I N E Y A R D

FROM THE KITCHEN

Pranzo | \$35

a midday meal

A Simple Green Salad

Roasted Leg of Duck

winter vegetable hash, parsnip puree, cherry agrodolce

Provisions Board | \$38

cheese & charcuterie, pickles, mustards
dried fruit and nuts, fruit preserves.

Mushroom & Cheese Dip | \$22

foraged mushrooms, briar rose 'callisto', focaccia

Warm Roasted Beet Salad | \$19

gorgonzola, pancetta, arugula, toasted hazelnuts

Butternut Squash Soup | \$19

pumpkin seed relish, roasted squash, toasted baguette

Ciccioli | \$22

braised pork shoulder spread, crostini

Marcona Almonds | \$12

rosemary

House Marinated Olives | \$12

citrus zest, garlic, fresh herbs, sliced baguette

Seasoned Corn Nuts | \$6

salt, pepper, onion, garlic