

# ALLORO

V I N E Y A R D

## *From the Kitchen*

Provisions Boards - \$25/each

Charcuterie - cured meats, pickled vegetables, mustards

Cheese - dried fruits, nuts, fruit preserves

Smoked Salmon Dip- \$20

Sturgeon, preserved lemon, mascarpone, capers, crackers

Stracciatella - \$18

House focaccia, sundried tomato gremolata, balsamic

Speck & Beet Salad - \$18

Citrus braised beets, field greens, goat cheese fritta, citrus, crispy speck

Mushroom Tart - \$22

Puff pastry, taleggio, caramelized onion, mornay

Marcona Almonds - \$10

Marinated Olives - \$10

Citrus zest, garlic, fresh herbs, sliced baguette

Breads - \$8

House-made focaccia

Baguette w/ butter