

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 - \$22

house focaccia, sundried tomato gremolata, balsamic

Speck & Beet Salad - \$18

citrus braised beets, field greens, goat cheese frita, 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

Bread - \$8

baguette w/ butter