

ALLORO

V I N E Y A R D

FROM THE KITCHEN

Pranzo | \$35

a midday meal

Simple Green Salad

cranberries, goat cheese, balsamic vinaigrette

Lamb Meatballs

spaghetti, spring vegetable and herb pesto
house focaccia

Provisions Board | \$38

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

Spring Burrata | \$28

pea pesto, toasted pine nuts, pancetta,
pea shoots, focaccia

Crispy Potatoes | \$15

locally grown filbert romesco, parmesan

Warm Beet Salad | \$20

pancetta, gorgonzola, arugula, pistachios,
red wine vinaigrette

Simple Green Salad | \$10

add smoked salmon | \$8

Herbed Almonds | \$12

House Marinated Olives | \$12

citrus zest, garlic, fresh herbs, sliced baguette

Salted Corn Nuts | \$6

Chocolate Truffles | \$3/ea