

ALLORO

V I N E Y A R D

FROM THE KITCHEN

Pranzo | \$35

a midday meal

Simple Green Salad

shaved onion, herbs, lemon vinaigrette

Vino Braised Short

creamy parmesan polenta, pickled rhubarb,
seasonal-sourced spring vegetables

Provisions Board | \$38

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

Spring Burrata | \$28

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

Lamb Meatballs | \$19

arrabbiata sauce, provolone, toasted focaccia slice

Crispy Pesto Potatoes | \$15

lemon aioli

Golden Beet Salad | \$18

seasonal greens, fig vincotto, chevre,
estate hazelnuts

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

Housemade Chocolate Truffles | \$3/ea