

# ALLORO

VINEYARD

## FROM THE KITCHEN

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### **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