

ALLORO

V I N E Y A R D

FROM THE KITCHEN

July Pranzo | \$35

a midday meal

Summer Simple Salad

Pork Milanese

local summer squash, garlic whipped potatoes,
chef's garden salsa verde

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, provolone, housemade focaccia toast

Crispy Pesto Potatoes | \$15

parmesan, lemon aioli

Golden Beet Salad | \$18

seasonal greens, fig vincotto, chevre,
locally grown 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 Valrhona Truffles | \$3/ea