

ALLORO

V I N E Y A R D

FROM THE KITCHEN

September Pranzo | \$29

a midday meal

Seasonal Garden Salad

Tagliatelle

house made Italian sausage, Fromage d'Affinois,
estate tomatoes and basil, house focaccia

Provisions Board | \$38

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

Summer Burrata | \$28

pesto, cherry tomatoes, pancetta, evoo,
housemade focaccia loaf

Prosciutto & Taleggio Tart | \$22

seasonal fruit, arugula, puff pastry

Blistered Shishito Peppers | \$15

Caesar dipping sauce

Estate Beets & Figs | \$18

fig vincotto, chevre, locally grown hazelnuts

Seasonal Garden 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