

ALLORO

V I N E Y A R D

FROM THE KITCHEN

October Pranzo | \$35

a midday meal

Simple Green Salad

apple cider vinaigrette

Spezzatino di Manzo

polenta, sautéed kale, house pickled ramps

Provisions Board | \$38

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

Mushroom Dip | \$27

fontina cheese, house focaccia slices

Prosciutto & Taleggio Tart | \$23

seasonal fruit, arugula, puff pastry

Autumn Squash Soup | \$18

brown butter, sage, slice of house focaccia

Warm Estate Beet Salad | \$22

pancetta, greens, gorgonzola, pistachios,
red wine vinaigrette

Seasonal Garden Salad | \$13

add smoked salmon | \$11

Herbed Marcona Almonds | \$14

House Marinated Olives | \$14

citrus zest, garlic, fresh herbs, sliced baguette

Salted Corn Nuts | \$8

Housemade Valrhona Truffles | \$4/ea