

# ALLORO

V I N E Y A R D

## FROM THE KITCHEN

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### **Pranzo** | \$35

*a midday meal*

**A Cherry Tomato “Caprese” Salad**

**Caponata Sandwich**

eggplant caponata, prosciutto, arugula,  
on housemade focaccia

### **Provisions Board** | \$38

cheese & charcuterie, pickles, mustards  
dried fruit and nuts, fruit preserves

### **Mushroom & Cheese Dip** | \$22

foraged mushrooms, briar rose ‘callisto’, focaccia

### **Pork & “Tonnato”** | \$21

slow roasted heritage pork loin,  
sturgeon “tonnato” sauce, pickles

### **Burrata** | \$22

roasted duck, local cherries, balsamic,  
marcona almonds, fresh herbs, baguette

### **Warm Roasted Beet Salad** | \$19

gorgonzola, pancetta, arugula, toasted hazelnuts

### **Marcona Almonds** | \$12

rosemary

### **House Marinated Olives** | \$12

citrus zest, garlic, fresh herbs, sliced baguette

### **Salted Corn Nuts** | \$6