

ALLORO

V I N E Y A R D

FROM THE KITCHEN

Pranzo | \$35

a midday meal

A Seasonal Salad

Tagliatelle alla Bolognese

housemade focaccia

Provisions Board | \$38

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

Cascadia Creamery Fonduta | \$25

rosemary-garlic cheese, focaccia loaf

Apple & Tallegio Tart | \$22

apple butter, baked apples, tallegio, prosciutto, arugula

Butternut Squash Soup | \$19

sage infused brown butter, toasted focaccia

Beets & La Tur | \$23

warm beets, triple milk cheese, pine nut gremolata,
toasted focaccia

Herbed Almonds | \$12

House Marinated Olives | \$12

citrus zest, garlic, fresh herbs, sliced baguette

Salted Corn Nuts | \$6