

# ALLORO

V I N E Y A R D

FROM THE KITCHEN

---

## November Pranzo | \$35

*a midday meal*

### Winter Green Salad

red wine vinaigrette

### Tagliatelle alla Bolognese

estate-raised beef, pork, parmesan,  
slice of house focaccia

## Grazing Board *for the table* | \$52

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

## Celeriac Soup | \$20

pickled pomegranate seeds, slice of house focaccia

## Butternut Squash Salad | \$19

candied pecans, dried cranberries, chèvre,  
apple cider vinaigrette

## Panna Cotta | \$12

chai masala spice

## Herbed Marcona Almonds | \$14

## House Marinated Olives | \$14

citrus zest, garlic, fresh herbs, sliced baguette

## Salted Corn Nuts | \$8