

ALLORO

VINEYARD

TASTING FLIGHT

2024 Estate Riesling
2023 Estate Chardonnay
2024 Estate Pinot Noir
2024 Riservata Pinot Noir

Estate Flight Fee: \$45

One fee waived with four bottle purchase

\$20 fee for split tastings

Club Members:

*Members are invited to enjoy a complimentary tasting
or a glass of 2024 Estate Pinot Noir or 2024 Estate Riesling*

checks may be divided a maximum of two ways

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BOTTLE LIST

Cellar Club Savings:

Courtship 10% / Connoisseur 15% / Collector 20%

Estate Wines

	RETAIL	QTY
2024 Estate Riesling \$40.50 / \$38.25 / \$36.00	\$45.00	—
2024 Bianco di Nero \$40.50 / \$38.25 / \$36.00	\$45.00	—
2024 Estate Pinot Noir \$53.10 / \$50.15 / \$47.20	\$59.00	—
2023 Estate Chardonnay \$62.10 / \$58.65 / \$55.20	\$69.00	—
2024 Riservata Pinot Noir \$67.50 / \$63.75 / \$60.00	\$75.00	—
2022 Justina Pinot Noir \$126.00 / \$119.00 / \$112.00	\$140.00	—
2020 Blanc de Blancs \$76.50 / \$72.25 / \$68.00	\$85.00	—
2021 Brut Rosé \$76.50 / \$72.25 / \$68.00	\$85.00	—
2023 Vino Nettare \$40.50 / \$38.25 / \$36.00	\$45.00	—

Library Magnums

	RETAIL
2021 Estate Pinot Noir 1.5L	\$208.00
2022 Riservata Pinot Noir 1.5L	\$220.00
2019 Justina Pinot Noir 1.5L	\$340.00

*Ask your wine specialist for additional
Italian & Estate library offerings*

2026.09.01



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FROM THE KITCHEN

PRANZO

Panzanella Salad | \$26

tomatoes, cucumber, toasted bread, burrata,
pesto, vinaigrette
add Prosciutto Parma | \$9

Petite Salad | \$11

Pappardelle all'Amatriciana | \$30

tomatoes, guanciale, chili flake, pecorino, fresh
herbs, focaccia toast

Kuro Wagyu Tagliata | \$46

served sliced and medium-rare
potatoes, seasonal vegetables, roasted garlic aioli,
Italian salsa verde

TO SHARE

Provisions Board | \$40

cheese & charcuterie, house pickled vegetables,
mustards, dried fruit and nuts, fruit preserves
add Prosciutto Parma | \$9

Warm Mushroom Dip & Focaccia | \$30

roasted garlic, caramelized onions,
fontina, seared mushrooms

Garden Zucchini Fritters | \$14

roasted garlic aioli

Herbed Marcona Almonds | \$14

House Marinated Olives | \$14

citrus zest, garlic, fresh herbs

Our kitchen prepares food that may contain or come into contact with
milk, eggs, wheat, peanuts, tree nuts, fish, shellfish, soy & sesame. We
cannot guarantee that cross-contamination will not occur.

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DOLCE

Estate Apple Crumble | \$11

crushed Marcona almonds

Warm Chocolate Chip Cookie | \$6

baked to order

browned butter, flaky sea salt

Seasonal Sorbet | \$6

UPCOMING EVENTS



instagram: @alloro_vineyard
wifi password: alloroguest



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