

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*

2026.10.01



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FROM THE KITCHEN

PRANZO

Autumn Salad | \$26

greens, orchard fruit, ginger tahini vinaigrette, candied hazelnuts, Face Rock Creamery cheddar

Petite Salad | \$11

Rigatoncini Bolognese | \$30

pork & beef, pecorino, focaccia toast

TO SHARE

Provisions Board | \$40

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

Warm Mushroom Dip & Focaccia | \$30

roasted garlic, caramelized onions, fontina, seared mushrooms

Herbed Marcona Almonds | \$14

Marinated Olives | \$14

citrus, peppers, herbs
(may contain pits)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

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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