

Italian Colors

THURSDAY January 18, 2018

ZUPPA

Chicken tortilla with grilled zucchini

or

Minestrone

\$9

PEAR SALAD

Sliced pear with gorgonzola and pecans
with butter lettuce, and aged sherry vinaigrette

\$11

ASPARAGUS APPETIZER

Grilled asparagus with roasted beets, goat cheese and sherry vinaigrette

\$15

OYSTERS

Half dozen kumamoto oysters

With champagne mignonette and cocktail sauce

\$15

ANTIPASTA

Dungeness crab, English cucumbers, Hawaiian papaya,
avocado and with baby greens, red peppers and chili lime vinaigrette

\$18

FISH AND CHIPS

Panko breaded petrale sole served with cocktail sauce, lemon
caper aioli, and French fries and malt vinaigrette

\$23

DELGIORNO

Sautéed prawns, sea scallops, smoked bacon,
sweet pea and fresh basil in a spicy tomato light cream sauce,
tossed with linguini pasta

\$26

PESCE

Grilled wild king salmon, topped with kumquat vinaigrette
served with a sweet pea saffron risotto
and braised baby spinach

\$26

GRILL

Charbroiled New York Steak with garlic butter
Sautéed vegetables and garlic chive mashed potatoes

\$30