

Italian Colors

SUNDAY July 15, 2018

ZUPPA

Grandma Birdies sweet and sour beef and cabbage with dill cream fraiche
\$9 cup \$11 bowl

OYSTERS

Kumamotos on the half shell (6) champagne mignonette and cocktail sauces
\$16

GAZPACHO

A chilled soup of tomato, roasted peppers and cucumbers
with sliced avocado, crème fraiche, cilantro, and tortilla strips
\$14 With grilled prawns \$17

DUNGENESS CRAB ANTIPASTA

Dungeness crab, avocado, English cucumber, roasted red pepper,
With baby greens, papaya and chili lime vinaigrette
\$18

VINE SALAD

Charbroiled heirloom tomatoes, mixed baby greens and sherry vinaigrette
with feta cheese, balsamic glaze and fried Maui onions
\$18

INSALATA

Roasted beets, blue cheese, pickled onions, and pumpkin seeds,
With organic baby lettuces and white balsamic vinaigrette
\$16

RAVIOLIS

Shrimp ricotta raviolis
with Italian sausage and summer corn in garlic butter
\$18

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FISH AND CHIPS

Local breaded petrale sole
with French fries and lemon caper aoli and cocktail sauces
\$22

PESCE

Grilled Wild King Salmon with an heirloom tomato vinaigrette
Served with a roasted red pepper, cilantro pesto risotto
\$26

DELGIORNO

Sautéed prawns, scallops, and salmon,
pancetta, summer corn, sweet peas, and baby spinach
in a shrimp butter broth with fettuccine
\$26

GRILL

Charbroiled Flat Iron Steak garlic butter
garlic chive mashed potatoes and sautéed vegetables
\$26

*An 18% gratuity will be added to parties of 6 or more.
Please join us for lunch Wednesday-Friday, 11:30 a.m.-2:30 p.m.*