

Italian Colors

Sunday November 18, 2018

ZUPPA

Lentil with sausage and prosciutto

Or

Carrot and Ginger

\$9 cup ~ \$11 bowl

OYSTERS

Half dozen kumamoto on the half shell, cocktail sauce, mignonette

\$16

DUNGENESS CRAB ANTIPASTI

Papaya, avocado, baby greens, English cucumber, chili lime vinaigrette

\$18

BEET SALAD

Roasted beets, turnip puree, baby carrots, hazelnuts, watermelon radish,
extra virgin olive oil, Tuscan clouds and deep fried goat cheese

\$16

PEAR SALAD

Butter lettuce, pears, roasted pecans, gorgonzola, cherry vinaigrette

\$14

PIZZA

Pepperoni, smoked bacon, bell pepper, red onions, marinara and mozzarella

\$19

HALIBUT CHEEKS DORE

lemon butter sauce, smoked bacon, tomato, baby spinach, French lentil ragout

\$25

PESCE

Grilled wild king salmon with balsamic glaze served
with corn raviolis and sautéed broccolini

\$26

DELGIORNO

Sautéed prawns, scallops, petrale sole, fresh fennel, peas,
roasted red pepper, basil pesto cream, with linguini

\$26

GRILL

Veal Stew, carrots, potatoes, creamy polenta, green beans

\$30