

# Italian Colors

Sunday April 22, 2018

## WINE SPECIAL

French Red Table Wine, silky smooth, velvety fig, blueberry jam and soft oak  
Glass \$11 Bottle \$34

## ZUPPA

Lentil with Prosciutto or Cream of Mushroom  
\$9 cup \$11 bowl

## PEAR SALAD

Sliced pear with gorgonzola and pecans  
with butter lettuce and aged sherry vinaigrette  
\$12

## ASPARAGUS and BEET SALAD

Charbroiled asparagus and roasted beets  
with goat cheese and sherry vinaigrette  
\$18

## ANTIPASTI

Dungeness crab, English cucumbers, Hawaiian papaya,  
with avocado, baby greens, red peppers and chili lime vinaigrette  
\$18

## LIGHT ENTRÉE

Seared sea scallops topped with basil aioli served with cauliflower puree  
\$26

## PIZZA

Duck confit, caramelized onions and wild arugula on  
Garlic oil balsamic glaze with manchego cheese  
\$19

## DELGIORNO

Sautéed prawns, scallops, halibut, roasted fennel and baby spinach and  
tomatoes in a lobster broth, tossed with fettuccine  
\$26

## PESCE

Grilled wild king salmon topped with balsamic glaze served with  
Sweet corn raviolis and steamed asparagus  
\$26

## GRILL

Charbroiled Flank Steak topped with salsa fresca, served with  
garlic chives mashed potatoes and sautéed vegetables  
\$26

*An 18% gratuity will be added to parties of 6 or more*