

Friday February 3 2012

**If you receive a parking ticket while dining at Italian Colors,
please bring it to us, we will take care of it**

ZUPPA

Risí Bisi with smoked pancetta and olio Santo
and

Manhattan clam chowder

\$8

CHARCUTERIE PLATE

Sliced capicola, Prosciutto, sopressata with tomato caper relish,
grilled asparagus, pickled vegetables and garlic toast

\$12

INSALATA

Smoked bacon, avocado, pine nuts, green onions, baby greens,
gorgonzola and rice wine vinaigrette

\$15

BURRATA APPETIZER

Burrata cheese, chanterelle mushrooms, truffle caviar, dashi broth,
mushroom puree, carrots

BEET SALAD

Roasted organic beets, asparagus, toasted hazelnuts, tuscan clouds,
radishes, turnip puree and goat cheese arancini

\$12

OYSTERS

Half dozen oysters on the half shell served with champagne
mignonette and cocktail sauce

\$12

FISH PANINI

Salmon, soy vinaigrette, pickled ginger. Wakame, cucumbers and
shredded vegetables on a roll served with cous cous salad

\$12

PANINI

Grilled sliced steak with salsa verde, roasted peppers, arugula, on a
toasted baguette served with french fries

\$12

DEL GIORNO

Fresh egg fettuccine with spicy lamb ragout

\$17

PESCE

Grilled salmon with a sambucca glaze with farro, spinach and baby
carrots in a salmon dashi broth

\$18

FORNO

veal Scalopini with wild mushrooms and caper served with lemon
asparagus risotto

\$20