

Italian Colors

Wednesday February 20, 2019

**TONIGHT'S
SPECIALS**

ZUPPA

Cream of Asparagus

\$7 cup ~ \$9 bowl

PEAR SALAD

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

\$14

BEET SALAD

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

\$16

ANTIPASTI

Dungeness crab, papaya, avocado, English cucumber,
baby greens, chili lime vinaigrette

\$18

OYSTERS

Half dozen kumamoto oysters with cocktail sauce and mignonette

\$15

FISH & CHIPS

Breaded Pacific red snapper with tartar and cocktail sauces, French fries and malt vinaigrette

\$22

LIGHT ENTRÉE

Seared sea scallops with pomegranate glaze over saffron lobster risotto

\$26

PESCE

Charbroiled blue nose seabass with lemon butter sauce,
steamed asparagus, fried marbled garlic potatoes

\$26

DELGIORNO

Sautéed prawns, scallops and swordfish with spring garlic,
wild mushrooms and asparagus in a light basil pesto cream with linguini

\$26

GRILL

Charbroiled NY steak, bordelaise sauce, mashed potatoes, and sautéed vegetables

\$30

WINE SPECIAL

Siciliana white wine '16 Italia ~

-a delicate and creamy wine with undertones of hazelnut, apricot and melon

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Peppoli chianti classico '16, Italia

Glass \$9 Bottle \$27