

Italian Colors

THURSDAY October 19, 2017

ZUPPA

Roasted butternut squash with toasted pumpkin seeds
\$9

French onion soup gratin
\$11

SPINACH

A warm salad of spinach, pancetta, red onion, aged sherry vinaigrette
\$16

ANTIPASTI

Dungeness crab, English cucumbers, Hawaiian papaya,
Avocado, baby greens, chili lime vinaigrette
\$18

VINE SALAD

Grilled heirloom tomatoes, feta cheese, balsamic glaze,
Mixed greens, sherry vinaigrette, fried onion strings
\$18

FISH AND CHIPS

Panko breaded petrale sole
Served with lemon caper aioli, cocktail sauce, French fries and malt vinaigrette
\$22

DELGIORNO

Sauteed prawns, swordfish, fresh fennel, cherry tomato in a basil pesto light cream
sauce
Tossed with linguini pasta
\$26

PESCE

Grilled wild king salmon topped with balsamic glaze
Served with roasted butternut squash puree and sauteed green beans
\$26

GRILL

Charbroiled filet mignon with bordelaise sauce,
Garlic mashed potatoes and sautéed vegetables
\$30