

Italian Colors

Saturday June 23, 2018

ZUPPA

Lobster Bisque

Or

Smoked Bacon, chicken, and vegetable

\$9 cup \$11 bowl

APPETIZER

Black mushroom goat cheese stuffed figs

With a mixed green salad of papaya and strawberries with white
balsamic vinaigrette

\$15

OYSTERS

Kumamoto's oysters on the half shell "6 of them"

With champagne mignonette and cocktail sauces

\$16

ANTIPASTI

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

\$18

LIGHT ENTRÉE

Seared sea scallops, balsamic glaze, smoked bacon, tomato, spinach
And white bean ragout

\$26

PIZZA

Smoked chicken, pepperoni, mushroom and red onion

On marinara and mozzarella cheese

\$19

PESCE

Grilled wild king salmon topped with orange butter sauce

Served with sweet corn raviolis and sautéed green beans

\$26

DELGIORNO

Sautéed prawns, scallops, salmon, sweet corn, baby spinach, spring
garlic in a saffron light cream sauce tossed with spaghetti pasta

\$26

GRILL

Char broiled Flat iron steak, red wine demi, garlic chive mashed
potatoes, sautéed vegetables

\$28

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

Please join us for lunch Wednesday-Friday, 11:30 a.m.-2:30 p.m.

We will be closed Wednesday, July 4th.