

Italian Colors

Tuesday October 16, 2018

ZUPPA

Cauliflower and Manchego

-or-

Chicken noodle

\$9 cup \$11 bowl

BEET SALAD

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

\$16

OYSTERS

Kumomotto on the half shell, champagne mignonette, cocktail sauce

\$16

DUNGENESS CRAB ANTIPASTI

Papaya, English cucumber, avocado, and baby greens,
with red bell pepper and chili lime vinaigrette

\$18

VINE SALAD

Charbroiled heirloom tomatoes, feta cheese and mixed baby greens,
with sherry vinaigrette, balsamic glaze and fried Maui onions

\$17

TRUFFLE PIZZA

Black truffles, garlic oil, parmesan, mozzarella,
Spanish manchego, and fontina cheese

\$22

PESCE

Grilled wild king salmon topped with basil pesto,
Served with sweet corn, green pea risotto and broccoli

\$26

DELGIORNO

Sauteed Salmon, prawns, octopus, fresh fennel, mushrooms,
Tomato and peas served with shrimp broth over linguini

\$26

GRILL

Charbroiled New York steak with mushroom demi-glace
garlic chive mashed potatoes, sautéed vegetables

\$26

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

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