

Italian Colors

Wednesday November 14, 2018

ZUPPA

Lentil with sausage and prosciutto

Or

Roasted Butternut Squash with Pumpkin Seed Garnish

\$9 cup ~ \$13 bowl

OYSTERS

Half dozen kumamoto on the half shell, cocktail sauce, mignonette

\$16

DUNGENESS CRAB ANTIPASTI

Papaya, avocado, baby greens, English cucumber, chili lime vinaigrette

\$18

BEET SALAD

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

\$16

PEAR SALAD

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

\$14

PESCE

Grilled Atlantic halibut with parsley almond pesto,

Wild mushroom risotto and braised baby spinach

\$26

DELGIORNO

Sautéed prawns, scallops, halibut, fresh fennel, leeks, baby spinach,

Cherry tomato in a light curry cream sauce with linguini

\$26

FISH & CHIPS

Panko breaded petrale sole with lemon caper aioli, cocktail sauce,

French fries and malt vinegar

\$22

GRILL

Charbroiled NY steak with bordelaise sauce,

Garlic-chive mashed potatoes and sautéed vegetables

\$30

"TRUFFLE WEEK"

PIZZA BIANCO

Garlic oil, Spanish manchego, mozzarella, parmesan, shaved white truffles

\$24

RISOTTO

Sweet pea, cherry tomato, chicken broth with shaved Alba White truffles

\$30

Wine Pairings Recommended from Alba Region

"Fiulot" 2015 Barbera D'Asti glass \$ 9.50 bottle \$30

*Means young fellow, this wine highlights the exuberance that
barbera d'asti grapes can express*

"Occhetti 2015 Nebbiolo d'Alba glass \$12 bottle \$38

100% Nebbiolo from Occhetti vineyard, full bodied, elegant

"Pian Romualdo Barbera d'Alba" 2015 glass \$15 bottle \$45

*This acclaimed cru is made from 100% Barbera grapes
from the Pian Romualdo vineyard*

"Barbaresco" Prunotto 2013 Bottle only \$ 68

100% Nebbioli, complex and earthy

"Prunotto Barolo" 2012 \$90

Bussia Barolo has been made since 1961, making it the first cru labeled Barolo