

Italian Colors

Friday August 17, 2018

ZUPPA

Potato leek
or
Shrimp bisque
\$9 cup \$11 bowl

INSALATA

Roasted beets, blue cheese, pickled onions and pumpkin seeds,
with organic baby lettuces and white balsamic vinaigrette
\$16

DUNGENESS CRAB ANTIPASTA

Avocado, English cucumber, roasted red pepper, baby greens,
papaya, chili lime vinaigrette
\$18

OYSTERS

Kumamoto Oysters on the half shell
Champagne mignonette and cocktail sauce
\$16

VINE SALAD

Charbroiled heirloom tomatoes, mixed baby greens and sherry
vinaigrette with feta cheese, balsamic glaze and fried Maui onions
\$22

LIGHT ENTRÉE

Seared sea scallops topped with balsamic glaze served with heirloom
tomato and buffalo mozzarella with sea salt
\$24

PIZZA

Italian salami, roasted peppers, red onions,
mushrooms and olives, garlic oil and fontina cheese
\$18

PESCE

Grilled Alaskan Halibut topped with red wine butter sauce
Served with lemon ricotta raviolis and braised baby spinach
\$26

DELGIORNO

Sautéed prawns, scallops, salmon, corn, fennel and garlic tomato
in a white wine sweet butter sauce with linguini
\$26

GRILL

Charbroiled ribeye steak with bordelaise sauce,
garlic mashed potatoes, and sautéed vegetables
\$30

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