

Italian Colors

Thursday September 21, 2017

ZUPPA

Chicken and vegetable

Or

Potato leek, White truffle oil

\$9

Matzo Ball Soup

Chicken, carrots, dill \$11

SPINACH

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

\$16

ANTIPASTI

Dungeness crab, English cucumbers, Hawaiian papaya,

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 pacific red snapper server, lemon caper aioli cocktail sauce,

French fries and malt vinaigrette

\$22

DELGIORNO

Sautéed prawns, scallops, salmon, sweet corn, spinach, tomato,

White wine lemon butter sauce, with linguini

\$26

PESCE

Grilled wild king salmon topped with lemon butter sauce served with lemon ricotta
raviolis and sautéed broccoli

\$26

GRILL

Chianti Braised Lamb shank, sweet pea, saffron risotto, green beans

\$27

BRISKET

Braised brisket, garlic mashed potatoes, vegetable \$22

With Matzo Ball soup \$30

DOLCE

Vanilla bean Pot du Crème, Donut Holes \$9