

# Italian Colors

SATURDAY December 16, 2017

## ZUPPA

Cream of chicken chowder

Or

Cannellini bean with fennel sausage

\$9

## PEAR SALAD

Sliced pear with gorgonzola, pecans, butter lettuce, aged sherry vinaigrette

\$11

## OYSTERS (1/2 dozen)

Kuma moto oysters with Champaign mignonette and cocktail sauce

\$15

## APPETIZER

Sesame Crusted Ahi tuna, English cucumber, avocado, basmati rice,  
Sake, Sesame oil, ginger, vinaigrette

\$16

## ANTIPASTA

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

\$18

## PIZZA QUATRO

Prosciutto de Parma, manchego, fontina, mozzarella and parmesan and truffle oil

\$18

## LIGHT ENTRÉE

Seared sea scallops topped with pomegranate glaze  
With smoked bacon, baby spinach, French lentil ragout

\$25

## PESCE

Grilled swordfish topped with lemon butter sauce  
With sweet pea and rock shrimp risotto and steamed asparagus

\$26

## DELGIORNO

Sauteed prawns, scallops, salmon, tomato concasse, and baby spinach  
In a lobster sauce tossed with linguini

\$26

## GRILL

Charbroiled ribeyen with bordelaise sauce  
Garlic chive mashed potatoes and sautéed vegetables

\$30