

# Italian Colors

Monday March 19, 2018

## ZUPPA

Cream of Asparagus

Or

White bean with Italian sausage

\$9 cup \$11 bowl

## PEAR SALAD

Sliced pear with gorgonzola and pecans

With butter lettuce and aged sherry vinaigrette

\$12

## ANTIPASTI

Dungeness crab, English cucumbers, Hawaiian papaya,

With avocado, baby greens, red peppers and chili lime vinaigrette

\$18

## BEETS AND ASPARAGUS

Grilled asparagus, roasted beets, goat cheese and aged sherry vinaigrette

\$17

## KUMOMOTO OYSTERS ON THE HALF SHELL

Half dozen, champagne mignonette, cocktail sauce, lemon

\$15

## PIZZA

Basil pesto, roasted pepper, caramelized onions, Italian sausage and buffalo mozzarella cheese

\$18

## DELGIORNO

Sautéed prawns, scallops, and swordfish with asparagus, leeks, and tomatoes, in a shrimp broth tossed with linguini

\$26

## PESCE

Grilled salmon topped with basil pesto and served with wild mushroom, spinach and truffle oil raviolis, and steamed asparagus

\$26

## GRILL

Charbroiled Prime New York Steak, bordelaise sauce, Garlic chive mashed potatoes and sautéed vegetables

\$32