

Italian Colors

TUESDAY June 27, 2017

ZUPPA

Cream of broccoli

\$9

GAZPACHO

Chilled tomato, roasted red pepper, English cucumber and avocado, served with tortilla strips and sour cream

\$11

CRAB ANTIPASTI

Dungeness crab, English cucumber, papaya
With avocado, micro greens and a chili lime vinaigrette

\$18

SPINACH

A warm salad of spinach, pancetta, red onions and sherry vinaigrette

\$15

INSALATA

Wild arugula, toasted pecans and ricotta salata
With duck bacon and red wine honey vinaigrette

\$15

VINE SALAD

Grilled heirloom tomatoes, feta cheese, balsamic glaze
Tossed with mixed greens in a cherry vinaigrette and fried onion strings

\$15

DELGIORNO

Sautéed prawns, scallops and halibut
With fennel and cherry tomatoes
In a lemon herb cream sauce tossed with linguini

\$27

PESCE

Grilled Alaskan king salmon with a balsamic glaze
Served with caramel walnuts and apple risotto

\$27

GRILL

Charbroiled filet mignon with mushroom demi sauce
Served with garlic chives mashed potatoes and sautéed vegetables

\$30