

Italian Colors

Friday May 25, 2018

ZUPPA

Chicken Soup with tortilla strips or
Cream of Cauliflower and manchego cheese
\$9 cup \$11 bowl

OYSTERS

Kumamoto on the half shell, with champagne mignonette
and cocktail sauce
\$16

ASPARAGUS and BEET SALAD

Charbroiled asparagus and roasted beets
with goat cheese and sherry vinaigrette
\$18

ANTIPASTI

Dungeness crab, English cucumbers, Hawaiian papaya,
avocado, baby greens, red peppers and chili lime vinaigrette
\$18

PIZZA

Canadian bacon, baked red potatoes, jalapeno peppers,
basil pesto, white shredded cheese
\$19

LIGHT ENTRE

Seared sea scallops topped with basil pesto aioli
served with smoke salmon raviolis and braised baby spinach
\$25

PESCE

Almond Beaded Petrale Sole topped with salsa verde
served with sweet pea and artichoke hearts risotto and steamed asparagus
\$26

DELGIORNO

Sautéed prawns, scallops, lobster, tomato, leeks, baby spinach,
light saffron cream sauce with linguini
\$26

GRILL

Charbroiled Filet Mignon Medallions with bordelaise sauce
served with garlic chive mashed potatoes and sautéed vegetables
\$30

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