

Italian Colors

Tuesday November 21, 2017

ZUPPA

Rissi-bissi with Italian sausage

Or

Roasted Butternut Squash, toasted pumpkin seeds

\$9

APPETIZER

Spanish octopus, marbled potatoes, pancetta, olio santo

\$16

PEAR SALAD

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

\$11

ANTIPASTA

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

\$18

PIZZA

Black Forest ham, smoked bacon, garlic, tomato sauce, mozzarella cheese

\$19

DELGIORNO

Sautéed prawns, halibut, octopus, tomato, fennel and spinach

In a fresh herb light cream sauce tossed with linguini

\$26

PESCE

Grilled Local Petrale sole, olive tapenade,

wild mushroom risotto, steamed broccolini

\$26

GRILL

Charbroiled Prime New York Steak, bordelaise sauce

Served with garlic mashed potatoes and sautéed vegetables

\$30