

# Italian Colors

Thursday September 20, 2018

## ***CELEBRATE OAKLAND COCKTAIL WEEK!***

Our special drink is the *AVIAZIONE*, Oakland Spirits Companies Gin #5, Luxardo Marachino Liqueur, Caravella, Limoncello, bitter Truth Violet Liqueur, garnished with Viola blossoms grown on out patio \$10

### **ZUPPA**

Cauliflower with Manchego Cheese

~or~

French lentil with sausage

\$9 cup      \$11 bowl

### **OYSTERS**

Marin Myiagi on the half shell, champagne mignonette, cocktail sauce

\$16

### **BEET SALAD**

Roasted beets, turnip puree, baby carrots, zucchini, hazelnuts, watermelon radish, extra virgin olive oil, Tuscan clouds

\$16

### **DUNGENESS CRAB ANTIPASTI**

Papaya, English cucumber, avocado, baby greens, red bell pepper, chili lime vinaigrette

\$18

### **SALMON APPETIZER**

Salmon Croquette

lemon caper aioli, bed of white beans, cherry tomatoes, sautéed baby spinach

\$16

### **VINE SALAD**

Charbroiled heirloom tomatoes, mixed baby greens, sherry vinaigrette, feta cheese, balsamic glaze, fried Maui onions

\$17

### **FISH AND CHIPS**

Panko Breaded Petrale Sole

lemon caper aioli, cocktail sauce, french fries

\$22

### **PESCE**

Grilled Swordfish

lemon caper butter sauce, with wild mushroom risotto, sautéed broccoli

\$26

### **DELGIORNO**

Sautéed prawns, scallops and salmon, roasted corn, cherry tomatoes, leeks, tarragon, garlic in a light cream sauce with linguini

\$26

### **GRILL**

Charbroiled Ribeye Steak

Bordelaise, garlic chive mashed potatoes, sautéed vegetables

\$28

*~Please join us for lunch Wednesday-Friday 11:30 a.m.-2:30 p.m.  
A gratuity of 18% will be added to parties of 6 or more*