

Italian Colors

SUNDAY February 18, 2018

ZUPPA

Cream of Tomato

Or

Chicken Pastina

\$9

PEAR SALAD

Sliced pear with gorgonzola and pecans

With butter lettuce, and aged sherry vinaigrette

\$11

OYSTERS

Half dozen Kumamoto oysters with cocktail sauce

And champagne mignonette

\$16

BEETS AND ASPARAGUS

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

\$17

ANTIPASTI

Dungeness crab, English cucumbers, and Hawaiian papaya,

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

\$18

FISH AND CHIPS

Breaded red snapper with French fries

served with lemon caper aioli, cocktail sauce and malt vinegar

\$22

DELGIORNO

A pasta of scallops, salmon and prawns,

With swiss chard and asparagus

in a tomato, basil pesto sauce with linguini

\$26

PESCE

Grilled wild king salmon with a chunky tomato caper sauce

Served with an asparagus, saffron risotto

\$26

GRILL

Charbroiled 8oz filet mignon with garlic butter

with sautéed vegetables and garlic chives mashed potatoes

\$30