

Italian Colors

SATURDAY May 27, 2017

ZUPPA

Cream of broccoli

or

Italian sausage and black bean

\$9

BAY SHRIMP SALAD

Bay shrimp, English cucumber, papaya and grapes
With iceberg lettuce and an orange vinaigrette

\$13

INSALATA

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

\$15

LIGHT ENTRÉE

Seared sea scallops with balsamic glaze
with smoked trout & ricotta raviolis and braised baby spinach

\$25

FISH AND CHIPS

petrale sole "lightly panko breaded and fried"
with cocktail sauce, lemon caper aioli and french fries

\$21

DELGIORNO

Sautéed prawns and scallops, with asparagus and tomato
in a light cilantro cream with linguini

\$26

PESCE

Grilled Hawaiian swordfish with a grilled tomato salsa,
with a sweet pea and wild mushroom risotto and steamed asparagus

\$26

GRILL

Grilled pork tenderloin with a Bing cherry port wine sauce,
garlic chive mashed potatoes and sautéed vegetables

\$25