

Italian Colors

SUNDAY July 23, 2017

ZUPPA

Chilled melon soup with ricotta and mint

or

Corn chowder

\$9

SPINACH

A warm salad of spinach, pancetta, red onions and sherry vinaigrette

\$16

CRAB ANTIPASTI

Dungeness crab, English cucumber, and papaya
With avocado, micro greens and a chili lime vinaigrette

\$18

VINE SALAD

Grilled heirloom tomatoes, feta cheese, and balsamic glaze
With mixed greens and a sherry vinaigrette with fried onion strings

\$18

PESCE

Grilled California white sea bass
with an heirloom tomato vinaigrette

Over a green pea risotto

\$27

DELGIORNO

veal scaloppini with a roasted pepper gorgonzola sauce
Served with a basil pesto linguini primavera

\$27

GRILL

Charbroiled rib eye steak with garlic butter
Smashed new potatoes with sautéed vegetables

\$30