

# Italian Colors

MONDAY January 15, 2018

## ZUPPA

Birdies sweet and sour with beef

or

Minestrone

\$9

## PEAR SALAD

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

\$11

## ASPARAGUS APPETIZER

Grilled asparagus with roasted beets, goat cheese and sherry vinaigrette

\$15

## ANTIPASTA

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

\$18

## DELGIORNO

Sautéed medallions of scallops with a lemon gremolata

Served with a white wine tomato butter sauce

With green peas and potato gnocchi

\$26

## LAMB

red wine braised lamb shank with an orange almond gremolata

Served over a wild mushroom red wine risotto

\$26

## PESCE

Skewers of king salmon and scallops with a tomato vinaigrette

With steamed asparagus and olive tapenade potato puree

\$26

## GRILL

Charbroiled New York Steak with garlic butter

Sautéed vegetables and garlic chive mashed potatoes

\$30