

Italian Colors

THURSDAY June 21, 2018

ZUPPA

Lobster Bisque

Or

Smoked Bacon, chicken, and vegetable

\$9 cup \$11 bowl

APPETIZER

Black mushroom goat cheese stuffed figs

With a mixed green salad of papaya and strawberries with
white balsamic vinaigrette

\$15

OYSTERS

Kumamoto's oysters on the half shell "6 of them"

With champagne mignonette and cocktail sauces

\$16

ANTIPASTI

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

\$18

LIGHT ENTRÉE

Seared sea scallops, balsamic glaze, and
sweet pea risotto

\$25

PESCE

Grilled Alaskan Halibut topped with chipotle aioli,

Smoked bacon, tomato, spinach and Tuscan white bean ragout,
green beans

\$26

DELGIORNO

Sautéed prawns, scallops, sweet corn, spring garlic, baby spinach, tomato
shrimp broth, tagliatelle pasta

\$26

FISH AND CHIPS

Panko breaded local petrale sole, French fries, malt vinegar,
Cocktail and tarter sauce

GRILL

Char broiled Flat iron steak, red wine
demi, garlic chive mashed potatoes,
sautéed vegetables

\$28

An 18% gratuity will be added to parties of 6 or more.

Please join us for lunch Wednesday-Friday, 11:30 a.m.-2:30 p.m.