

Italian Colors

Monday October 22, 2018

ZUPPA

Boston Clam chowder
\$9 cup \$11 bowl

BEET SALAD

Roasted beets, turnip puree, baby carrots, hazelnuts, watermelon radish,
extra virgin olive oil, Tuscan clouds and deep fried goat cheese
\$16

ANTIPASTI

Chicken liver pate, coppa, soppressatta, pickled vegetables,
Italian honey and crostini
\$15

DUNGENESS CRAB ANTIPASTI

Papaya, English cucumber, avocado and baby greens
With red bell pepper and chili lime vinaigrette
\$18

LIGHT ENTREE

Blackened sea scallops, lemon butter sauce, salmon and sweet pea risotto
\$25

PIZZA

Prosciutto di Parma, sautéed apples, caramelized onions, pine nuts,
Spanish manchego, gorgonzola cheese, garlic oil, balsamic glaze
\$19

PESCE

Grilled Hawaiian Swordfish, caper butter sauce, lobster corn ravioli,
Braised baby spinach
\$26

DELGIORNO

Sautéed prawns, scallops, halibut, fennel, cherry tomatoes,
Mushroom curry cream sauce, linguini pasta
\$26

GRILL

Charbroiled N.Y. steak, demi-glaze, baked potato, sautéed vegetables
\$27

ROAST

Margarita marinated and herb roasted half a Petaluma chicken,
Garlic mashed potato,
Sautéed vegetables
\$25

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

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