

Italian Colors

Thursday January 16th 2020

ZUPPA

Roasted Eggplant with farro

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Minestrone with prosciutto di parma

cup \$7 or bowl \$9

OYSTERS

½ dozen Kumomato oysters on the half shell, cocktail sauce and mignonette

\$16

BEET SALAD

Roasted beets, goat cheese, carrots, hazelnuts, organic greens and white balsamic dressing

\$14

PEAR SALAD

Pears, pecans and gorgonzola with sherry vinaigrette and butter lettuce

\$13

DUNGENESS CRAB ANTIPASTA

Avocado, English cucumbers, roasted red pepper, baby greens,
papaya with chili-lime vinaigrette

\$18

HAMACHI SALAD

Cucumber, pickled ginger, avocado, wakame and soy sauce

\$20

PIZZA ESPECIAL

Duck confit, caramelized onions, wild arugula, wild mushrooms,
garlic oil, mozzarella, and a balsamic glaze

\$18

DELGORNIO

Sautéed prawns, swordfish, octopus, mushroom and baby spinach in
tomato garlic cream sauce with linguini

\$26

PESCE

Grilled Mahi Mahi topped lemon butter sauce
served with sautéed bacon, tomatoes, baby spinach, white bean ragout

\$26

GRILL

Charbroiled New York Steak with demi glace,
garlic chive mashed potatoes, and sautéed vegetables

\$30

DRINK SPECIAL

EL PUEBLO ~ Del Maguey Vida Mezcal, Pineapple Juice, Lime Juice, Shaken and Served Up

\$14

Join Us for Lunch Wednesday thru Friday 11:30 am – 2:30 pm