

Curbside Pick-Up and Delivery Menu

Call (510) 482-8094 to Place Orders

April 20th

Family Dinner (Sunday, Monday, and Tuesday)

Caesar Salad ~or~ Pear Salad

4 Items from the **Pizza** and **Pasta** Sections

Tiramisu ~or~ Mom's Lemon Cake

\$100 All-in (Tax and 15% Gratuity Incl.)

Add a bottle of Castello di Gabbiano '15 Chianti Classico \$20

Italian Colors GROCERIES & BEYOND

Tork Premium 2-ply Bath Tissue 6/pack **\$8**

Giusto's Vita Grain Unbleached Flour 5 lbs **\$7.50**

Semifreddi's French Baguette **\$5**

. . . on the horizon

Chef Alan's Gourmet Dog Treats

STARTERS

Potato Leek with Truffle oil Soup for Two \$15

Little Gem Caesar \$14

Whole leaf, anchovy dressing, parmesan, croutons

Bacon Salad \$18

Baby greens, bacon, avocado, pine nuts, gorgonzola, rice wine vinaigrette

Chopped Salad \$16

Little gem lettuce, garbanzos, salami,
mozzarella, kalamata olives, creamy balsamic

Asparagus Beet Salad \$16

Grilled asparagus, roasted beets, goat cheese, cherry vinaigrette, greens

Ensalada Especial \$15

Arugula, prosciutto de Parma, parmesan, melon, balsamic vinaigrette

Brussels Sprouts \$13

Pan fried brussels sprouts, pancetta, breadcrumbs, parmesan

Pear Salad \$14

Butter lettuce, pecans, gorgonzola, pears, sherry vinaigrette

Hamachi \$20

Raw yellow tail, English cucumbers, wakame,
avocado, radish, and Soy Sauce

PIZZA

Salsiccia \$19

House made fennel sausage, pepperoni, onions, mushrooms, marinara, mozzarella, parmesan

Funghi \$19

Spanish manchego, parmesan, shitakes, criminis, portabellas, caramelized onions, fresh herbs, garlic truffle oil

Rustica \$19

Smoked chicken, roasted red peppers, scallions, mozzarella, cilantro pesto

Quatro Formaggio \$19

Spanish manchego, mozzarella, fontina, parmesan, garlic oil

D'Anatra \$22

Duck breast, caramelized onions, chevre, arugula, balsamic glaze

Pizza Speciale \$21

Apple, prosciutto ham, caramelized onions, fontina, garlic oil, arugula, balsamic glaze

Call to inquire about kids meal

PASTA

Carbonara \$23

Pancetta, peas, garlic, egg yolk, parmesan, olive oil, parsley, spaghetti

Green Scarves Lasagna \$22

Spinach pasta sheets, ricotta, mozzarella, parmesan, basil, marinara, béchamel

Spaghetti & Meatballs \$22

Niman ranch meatballs, marinara, garlic bread

Fettuccini \$23

smoked chicken, sundried tomatoes, mushrooms, lemon cream sauce

Puttanesca \$25

Tomatoes, garlic, anchovies, crushed red chilis, capers, olives, prawns

Linguini Vongole \$24

One pound of clams, garlic, lemon, white wine, parsley, olive oil, basil, and butter

Eggplant \$22

Eggplant parmesan with sautéed squash and marinara

Bolognese \$24

Five-hour ragout of pancetta, veal, beef, tomato, and cream with penne, spaghetti, or gnocchi

MAIN

Pesce \$26

Wild king salmon with balsamic glaze,
Wild mushroom risotto, and steamed asparagus

Delgiorno \$26

Roasted chicken, mushrooms, spinach with concasse tomatoes over grilled polenta

Margarita Marinated Half Petaluma Chicken \$26

Garlic mashed potatoes, sautéed vegetables

72-hr Short Ribs Sous Vide \$28

Short ribs charbroiled then placed in a sous vide for 72 hrs, red wine demi glace, garlic mashed potatoes, sautéed seasonal vegetables

Grill \$30

Charbroiled filet mignon,
garlic chive mashed potatoes, and sautéed vegetables

Desserts

Chocolate Torte

Mom's Lemon Cake

Tiramisu

Goey Flourless Lava Cake

Lime Cheesecake

Sundae with Crackle

Wine

BUY 3 BTLS GET A FREE ROLL OF TP

Chianti Classico Riserva '15, Castello di Gabbiano (Chianti, Italy)

\$21.99

Barbaresco '15, Malgra Monciraldo (Piedmont, Italy)

\$45.33

Pinot Noir '16, Calera (Monterey County, CA)

\$29.99

Cabernet Sauvignon '16, Pine Ridge (Napa, CA) \$41.33

Meritage '17 by Prisoner Wine Company \$90 (Magnum Size)

[See our list for 1/3 off all wine]

[OUR WINE LIST](#)

Chardonnay '17, Rombauer (Carneros, CA) \$39.99

Chardonnay '16, Keenan (Napa, CA) \$27.99

Champagne Brut Cuvée Privilège, G.H. Mumm (Champagne, France) \$39.99

Brut Rosé Crémant D'Alsace, Lucien Albrecht (France) \$27.99

Sauvignon Blanc '18, Silverado (Napa, CA) 1L \$29.99

Pinot Grigio '17, Barone Fini (Valdadige, Italy) \$21.99



TAKE & SHAKE COCKTAILS \$22

two servings in a mason jar; just add ice, shake, and enjoy

Cocktail Special

Italian Color's Gin & Tonic

6oz Hendrick's Midsummer Solstice Gin and a side of Fever Tree Tonic

Cucumber Martini

House made cucumber vodka, Domaine Canton Ginger Liqueur, St Germaine Elderflower Liqueur, Splash of Lime Juice, and a Mint Sprig

Reposado Margarita

Azunia Reposado Tequila, Cointreau Orange Liqueur, Fresh Lime

Dirty Martini

Your choice of vodka or gin, olive juice, Carpano dry vermouth

Cosmo

Vodka [Grey Goose, Belvedere, Ketel, Etc.], Fresh Lime, Cointreau

Hemmingway Daquiri

Zaya 15-yr Rum, Luxardo Maraschino Liqueur, Fresh Lime and Grapefruit

Paper Plane

Woodford reserve bourbon, Aperol, Amaro Nonino Quintessentia, Fresh Lemon

Negroni [we recommend stirring]

Gin [St. George, Bombay, Hendrix, Etc.], Campari, Antica Vermouth

Manhattan [we recommend stirring]

Whiskey [Woodford, Basil Hayden's, Etc.], Antica Vermouth, Bitters

Rye Frisco [we recommend stirring]

Woodford Reserve Rye, Dom Benedictine, Cherry Bitters, Fresh Lemon

Shake Your Own @ Home

