

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Orders
Thursday June 4th

Pay Cash
Receive 5% Off



DURING THE CURFEW ALL ORDERS MUST BE PICKED UP BY 730 PST

BLACK LIVES MATTER

(510) 482 - 8094

To Order in Advance, or if our Phone Lines are Busy,

Email icolors1993@gmail.com

Leave your name, phone number, desired time of pick-up/delivery, and order.
DO NOT LEAVE A CC # ; a staff member will call to collect a payment.

Please Note that our Menu Changes Daily



Add a bottle of . . .

Belle Glos 2018 Pinot Noir from the Dairyman Vineyard in Napa California	35
Mount Veeder 2017 Cabernet Sauvignon from Napa California	36
Daou 2019 Reserve Rose from Paso Robles California	22
Barbera d'Alba 2016 Pertinace from Piedmont Italy	22

Italian Colors GROCERIES & BEYOND

Giusto's Vita Grain Unbleached Flour 5 lbs.	\$7.50
Semifreddi's French Baguette	\$5
Challenge Grade AA Un-Salted Butter 2 lbs.	\$10
Any 3 spices (cumin, thyme, paprika, etc.)	\$8
Yeast	\$5 per oz
Cottonelle Bathroom Tissue 4/pack	\$7
Chef Alan's Gourmet Dog-Human Treats 5oz Dehydrated Choice USDA Beef	\$18
Italian Colors Caesar Salad Dressing (12oz)	\$16
30oz of House-Made Marinara	\$12
30oz of House-Made Bolognese	\$30

STARTERS

Soup for Two \$15

Grandma's Sweet and Soup Cabbage and Beef Soup

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

Crab Antipasti \$20

2 oz Dungeness Crab, English cucumbers, red pepper, papaya, micro greens, chili lime vinaigrette

Asparagus Beet Salad \$16

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

Pear Salad \$14

Butter lettuce, pecans, gorgonzola, pears, sherry vinaigrette

Hamachi Appetizer \$20

Cucumber, avocado pickled ginger, mango, soy sauce, wasabi

Smoked Chicken Salad \$18

Mixed greens, smoked chicken, gorgonzola, roasted bell pepper, caramelized walnuts, soy dressing

Brussels Sprouts \$13

Pan fried brussels sprouts, pancetta, breadcrumbs, parmesan

PIZZA

Salsiccia \$19

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

Funghi \$19

Spanish manchego, parmesan, shittakes, 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

Confit Duck Leg, Chiffonade Spinach, Balsamic Glaze, Caramelized Onions, Goat Cheese, Garlic Oil

Pizza Especial \$21

Prosciutto, Fiddleheads, Pineapple, Fontina Cheese, Jalapeño, Garlic Oil

PASTA

Green Scarves Lasagna \$22

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

Spaghetti & Meatballs \$22

Niman ranch meatballs, spaghetti, marinara, garlic crostini

Fettuccini \$23

smoked chicken, sundried tomatoes, mushrooms, lemon cream sauce

Eggplant \$22

Eggplant parmesan with sautéed squash and marinara

Carbonara \$23

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

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

Bolognese \$24

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

MAIN

Chicken Parmesan \$23

Breaded Petaluma Chicken Breast with a marinara and melted mozzarella cheese served with a Caesar salad

Light Entrée \$26

Seared sea scallops topped with a balsamic glaze served with leeks, spinach, smoked bacon, fresh lentil ragout

Delgiorno \$26

Sautéed prawns, sea scallops, salmon, roasted fennel, leeks and baby spinach in a cilantro shrimp broth served with a sun dried tomato fettucine pasta

Pesce \$28

Grilled Wild Kind Salmon topped with lemon butter sauce served with saffron and sweet pea risotto and steamed asparagus

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 \$26

Charbroiled flank steak with demi glace, marbled potatoes, sautéed vegetables

Rack of Lamb \$26

Charbroiled rack of lamb with a goat cheese demi glace sauce, garlic mashed potatoes and sautéed vegetables



Keep scrolling for wine and cocktails 😊

Ask about our kids menu 😊

DESSERTS

Chocolate Torte \$10
Mom's Lemon Cake \$9
Tiramisu \$10
Goopy Flourless Lava Cake \$11
Sundae with Crackle \$9
Blueberry Apple Crisp with Vanilla Ice Cream \$9

Chianti Classico Riserva '15, Castello di
Gabbiano (Chianti, Italy)
\$27.99

Barbaresco '15, Malgra Monciraldo
(Piedmont, Italy)
\$45.33

Pinot Noir '18, Belle Glos Dairyman
Vineyard (Russian River Valley, CA)
\$35.00

Cabernet Sauvignon '17, Quilt by Caymus
(Napa, CA)
\$33.33

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

Chardonnay '18, Hartford Court (Napa, CA)
\$33.99

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

Sauvignon Blanc '18, Banshee (Sonoma, CA)
\$21.99

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

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

[OUR WINE LIST](#)

TAKE & SHAKE COCKTAILS

2 servings \$22 | 6 servings \$50
in a mason jar; just add ice, shake, and enjoy

Chartreuse Mojito

Green Chartreuse, Fresh Mint, Lime, Simple Syrup

Sunshine

Johnny Walker Black, Lemon, Cucumber, Simple Syrup

Lemon Drop

Ketel One Vodka, Lillet Blanc, Fresh Lemon, Simple Syrup

Forever Green

Green Chartreuse, Bombay Gin, Grand Marnier, Fresh Lime

Kentucky Lily

High West Double Rye, Limoncello, House Made Iced Tea

Cucumber Martini

Cucumber infused vodka, St Germain Elderflower, Domaine Canton Ginger 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, Chopin, Belvedere], Fresh Lime, Cointreau, Splash of Cranberry

Hemingway Daquiri

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

El Pueblo

Xicaru Mezcal, Fresh Lime, Pineapple

Paper Plane

Basil Hayden's Bourbon, Aperol, Amaro Nonino Quintessentia, Fresh Lemon

Negroni [we recommend stirring]

Gin [Bombay Sapphire, Hendrix, Beefeater], Campari, Antica Vermouth

Manhattan [we recommend stirring]

Basil Hayden's Bourbon, Antica Vermouth, Bitters

Shake Your Own @ Home