

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Orders
Sunday July 12th

BLACK LIVES MATTER

(510) 482 - 8094

To Order in Advance

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



Family Meal (Sunday, Monday, and Tuesday)

1 Caesar Salad ~or~ Insalata Mista

4 Items from the Pizza or Pasta Sections

1 Chocolate Torte ~or~ Mom's Lemon Cake ~or~ Lime Cheesecake

\$100 All-in (Tax & \$12 gratuity included)



A LA CARTE

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

Yeast \$5 per oz

12oz Caesar Salad Dressing (12oz) \$16

30oz of House-Made Marinara \$12

30oz of House-Made Bolognese \$30

STARTERS

Zuppa for Two \$15
Shrimp Bisque

Vine Salad \$18
Grilled Heirloom tomatoes with feta cheese over baby greens, aged sherry vinaigrette, topped with fried Maui onions

Bacon Salad \$18
Baby greens, bacon, avocado, pine nuts, gorgonzola, rice wine vinaigrette

Little Gem Caesar Salad \$14
Little gem lettuce, parmesan cheese, croutons, house made anchovy dressing

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

Beet Salad \$16
Roasted beets, feta cheese, organic mixed greens, balsamic glaze

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

Pizza Special \$21
Roasted Chicken, Brentwood Sweet Corn, Roasted fennel, Fontina Cheese with lightly spiced marinara and fresh chives

D'Anatra \$22
Duck confit, goat cheese, caramelized onions, balsamic glaze, wild arugula

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

Delgiorno \$26

Salmon, prawns, bacon, leeks, morel mushrooms, spinach, basil pesto cream sauce with linguini

Pesce \$26

Baked Alaskan Halibut with a leek ramp compote with a cauliflower potato truffle puree, chive beurre blanc and blistered cherry tomatoes

Margarita Marinated Half Petaluma Chicken \$28

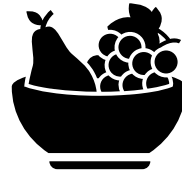
Garlic mashed potatoes, sautéed vegetables

72-hr Short Ribs Sous Vide \$28

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

Grill \$30

Charbroiled Rib Eye with fresh mozzarella, balsamic glaze, sautéed mixed vegetables and garlic mashed potatoes



Keep scrolling for wine and cocktails 😊

Ask about our kids menu 😊



DESSERTS

Chocolate Torte \$10

Mom's Lemon Cake \$9

Tiramisu \$10

Gooey Flourless Lava Cake \$11

Sundae with Crackle \$9

Cherry Nectarine Crisp \$9



[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

Buon Giorno

Johnny Walker Black, Lemon, Cucumber, Simple Syrup

Lavender Lemon Drop

Ketel One Vodka, Fresh Lemon, Housemade Lavender Simple Syrup

Forever Green

Green Chartreuse, Bombay Gin, Grand Marnier, Fresh Lime, Egg White

Midsummer Tonic

Gin infused with Cardamom and Ginger, Fresh Lemon and Grapefruit Juice and Simple Syrup

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

Bloody Mary

Chopin Vodka, Tomato Juice, Worcester, Tabasco, Fresh Cracked Pepper, Horseradish, Olives



Shake Your Own @ Home