

## CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Orders  
Friday July 17<sup>th</sup>

### BLACK LIVES MATTER

(510) 482 - 8094

*To Order in Advance*

*Email [icolors1993@gmail.com](mailto: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*

### *Weekend Box*

*\$60 All-In (Tax & Gratuity Included)*

Choice of 1:

- ☉ Brussel Spouts    ☉ Meatballs    ☉ Caesar
- ☉ Pear Salad    ☉ Beet Salad    ☉ Soup for 2

Choice of any 1 item from either pizza *~or~* pasta section

Choice of One Bottle of Wine:

- ☉ Baroni Fini Pinot Grigio '17    ☉ Barbera D' Alba '16

*~or~*

Take n' Shake Cocktail



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

Chicken with Vegetables with Orzo pasta

Crab Cakes \$20

Dungeness crab cakes, lemon caper aioli, oranges, blueberries, wild arugula, white balsamic dressing

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

Burrata, fire roasted cherry tomatoes, roasted garlic, prosciutto, wild arugula, balsamic, lemon zest

D'Anatra \$22

Duck confit, goat cheese, caramelized onions, balsamic glaze, wild arugula

### PASTA

Green Scarves Lasagna \$22

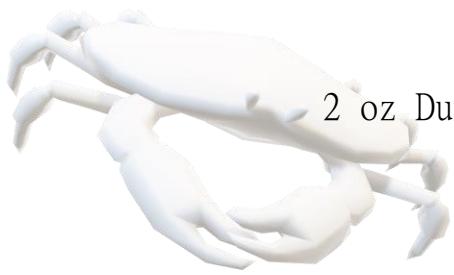
Spinach pasta sheets, ricotta, mozzarella, parmesan, basil, marinara, béchamel

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

Sautéed Prawns, scallops, seabass, leeks, porcini mushrooms, cherry tomatoes  
in a cilantro shrimp broth with linguini pasta

Pesce \$26

Alaskan halibut, lemon butter sauce, lobster ravioli, sautéed green beans

Light Entrée \$26

Salmon pillars, papaya salsa, with Dungeness crab and sweet pea risotto

Margarita Marinated Half Petaluma Chicken \$28

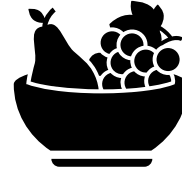
Garlic mashed potatoes, sautéed vegetables

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 bordelaise, 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

Goey Flourless Lava Cake \$11

Sundae with Crackle \$9

Peach and Cherry 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 Germaine 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