

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Orders
Sunday September 6th

BLACK LIVES MATTER



To Order During Business Hours Call

(510) 482 - 8094

To Order Before 3PM

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

STARTERS

Zuppa for Two \$16

French lentil with prosciutto

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

Pear Salad \$14

Butter lettuce, pecans, gorgonzola, pears, sherry vinaigrette

Beet Salad \$14

Mixed greens, feta cheese, sherry vinaigrette dressing

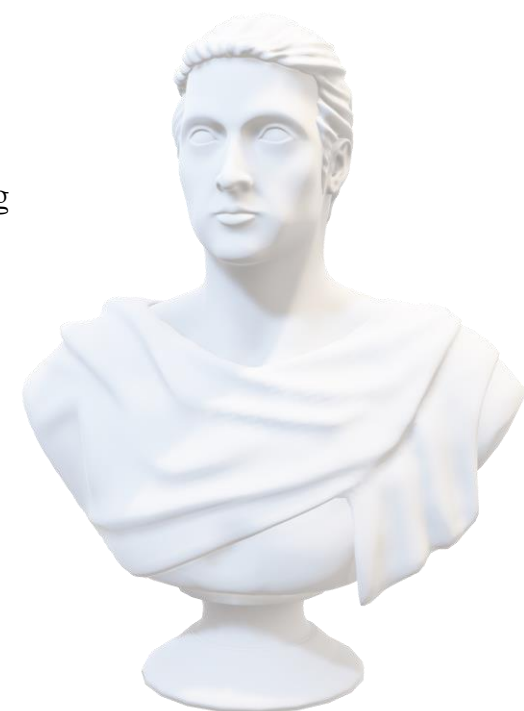
Hamachi Appetizer \$20

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

Crab Antipasti \$20

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

PIZZA

Zza Special \$20

Roasted chicken, jalapenos, red onion, mozzarella, marinara

Salsiccia \$19

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

Funghi \$19

Spanish manchego, parmesan, shitakes, creminis, 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 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

Nieman ranch meatballs, spaghetti, marinara, garlic crostini

Fettuccini \$23

smoked chicken, sundried tomatoes, mushrooms, lemon cream sauce

Carbonara \$23

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

Puttanesca \$25

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

Bolognese \$24

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

MAIN

Delgiorno \$28

Alaskan Halibut, Prawns, wild mushrooms, leeks, a tomato basil sauce, penne pasta

Pesce \$28

Grilled King Salmon with a lemon beurre blanc sauce, sauteed spinach and house made crab ricotta raviolis

Margarita Marinated Half Petaluma Chicken \$28

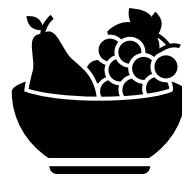
Garlic mashed potatoes, sautéed vegetables

Eggplant \$23

Eggplant parmesan with sautéed squash and marinara

Grill \$30

Charbroiled NY steak, demi-glace, garlic mashed potatoes, and sautéed vegetables



Keep scrolling for wine and cocktails 😊

Kids Menu

✚ Penne, Spaghetti, or Fettuccini with butter, marinara, or alfredo sauce \$9

✚ Kids Chicken Breast Dinner served with mashed potatoes and mixed vegetables \$15

✚ Kids Spaghetti and Meatballs \$15

✚ Kids Fettuccini Alfredo with Smoked Chicken (no green stuff!) \$15



DESSERTS

Chocolate Torte \$10
Mom's Lemon Cake \$9
Tiramisu \$10
Goey Flourless Lava Cake \$11
Pineapple upside down cake \$10



[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

Cardamom Blush

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



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**