

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Orders

Wednesday September 16th

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

Oakland Cocktail Month

(September 11th- October 11th)

Cocktail of the day – Raspberry Bliss

STARTERS

Zuppa for Two \$16

New England Clam Chowder

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

Salsiccia \$19

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

Funghi \$19

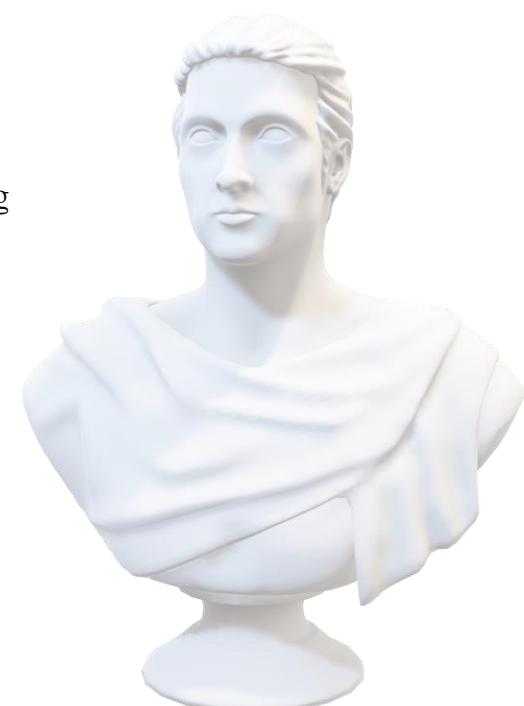
Spanish manchego, parmesan, shitakes, creminis, portabellas, caramelized onions, fresh herbs, garlic truffle oil

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

Pizza Special \$20

Wild mushrooms, roasted pepper, caramelized onions, basil pesto, fontina and feta cheese

PASTA

Linguini Vongole \$24

One pound of steamed clams with white wine garlic butter sauce served over linguini 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

Sauteed prawns, Sea scallops, halibut, chanterelle mushrooms, tomatoes, basil pesto sauce over linguine pasta

Pesce \$28

Grilled king salmon, caper aioli, sweet pea dungeons crab risotto, sauteed broccoli

Margarita Marinated Half Petaluma Chicken \$28

Garlic mashed potatoes, sautéed vegetables

Eggplant \$23

Eggplant parmesan with sautéed squash and marinara

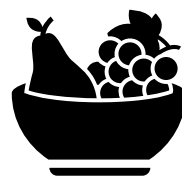
Grill \$30

Charbroiled filet medallions, demi-glaze, garlic mashed potatoes, and sautéed vegetables

Italian Burger \$18 (Sunday-Thursday)

½ lb. Niman Ranch beef, Hallah bun, French fries, aioli, lettuce, tomato, pickles with choice of Cheddar, Swiss or Mozzarella cheese

ADD Bacon \$2 ADD Avocado \$2



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
Goopy Flourless Lava Cake \$11



[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

Cocktail of the day- Raspberry Bliss

Bourbon, Cointreau, house made raspberry puree, fresh lemon juice, topped with soda water

Rosemary Greyhound

Vodka, Grapefruit, Homemade Rosemary Bitters with side of rosemary and lemon twist for garnish

Insult to Injury

Smokey Mezcal Margarita, Cointreau, fresh lime juice, house made spicy-salt rim packaged separately

The Arcadian

High west rye whiskey, Amino Ninos, sandman 10yr port, pineapple juice, lemon juice, simple syrup with a rosemary garnish

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 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



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**