

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Orders
Saturday October 17th

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



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STARTERS

Zuppa for Two 16

Rissi and Bissi with Italian Sausage

Octopus 18

Sous vide and pan fried with marble potatoes and green beans

Squash Blossoms 18

Stuffed with goat cheese, tomato-cilantro pesto sauce,
Served with a seasonal fruit salad with wild arugula and white balsamic vinegar dressing

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

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

Za Special 35

Shaved White truffle with manchego, fontina, parmesan, and mozzarella



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

Eggplant 23

Eggplant parmesan with sautéed squash and marinara

Delgiorno 28

Sauteed prawns, salmon, scallops, chanterelle mushrooms, baby spinach, cilantro shrimp broth with linguini

Pesce 28

Grilled Wild King Salmon, basil pesto, butter poached marbled potatoes, sautéed broccoli

Light Entrée 28

Seared Sea Scallops, balsamic glaze, served with wild mushroom and truffle oil raviolis, braised spinach

Margarita Marinated Half Petaluma Chicken 28

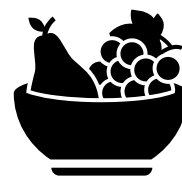
Garlic-Chive mashed potatoes, sautéed vegetables

Grill 30

Charbroiled New York Steak, Red Wine Demi Sauce, Mashed Potatoes, sauteed vegetables

72 Hr Short Ribs 28

Seared and then Sous vide for 72 hours, with garlic-chive mashed potatoes, sauteed seasonal 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
- Goopy Flourless Lava Cake 11
- Sundae with Crackle 9



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

OUR WINE LIST



TAKE & SHAKE COCKTAILS

Cocktails are packaged in a mason jar; add ice into a shaker, pint or rocks glass, pour, shake or stir, and enjoy!
2 servings \$22 | 6 servings \$50

El Pueblo

Sombra Mezcal, Fresh Lime, Pineapple

Rosemary Greyhound

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

Chartreuse Mojito

White Rum, Green Chartreuse, Fresh Mint, Lime, Simple Syrup

Buon Giorno

Johnny Walker Black, Lemon, Cucumber, Simple Syrup

Lavender Lemon Drop

Ketel One Vodka, Fresh Lemon, House-made 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

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

New York Sour

Basil Hayden, lemon, simple syrup served with a Float of 10year Port on the side,
cherry and orange garnish

Orange-Thyme Rye Old-Fashioned

High West Double Rye Whiskey, House-made orange-thyme simple syrup, angostura orange bitters

The Aviation

Beefeater Gin, Bitter Truth Crème de Violette,
Luxardo Maraschino Liqueur

The Arcadian

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

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