

## CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Orders  
Thursday October 29<sup>th</sup>

### **BLACK LIVES MATTER**

To Order During Business Hours Call  
**(510) 482 – 8094**



*To Order Before 3PM*

*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*

#### **Dinner for Two**

**\$100 All-in (Tax and Gratuity Included)**

Course 1: Caesar Salad or Insalata Mista

Course 2: Alaskan Halibut, beurre blanc, basil pesto risotto, sauteed spinach

Course 3: Chocolate Torte or Lemon Cake

Choice of Bottle:

Pinot Grigio 2019 by Barone Fini from Valdadige Italy

~or~

Dolcetto d' Alba 2017 by Borgogno & Figli from Piedmont, Italy

#### **STARTERS**

Zuppa for Two 16

Potato Leek

Persimmon Salad 17

Mixed greens, persimmons, gorgonzola cheese, golden raisins, walnuts, sherry vinaigrette

Bacon Salad 18

Baby greens, bacon, avocado, pine nuts, gorgonzola, rice wine vinaigrette

Octopus 18

Sous vide and pan fried with marble potatoes and green beans

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

Squash Blossoms 16

Goat cheese stuffed, served with mixed greens with fresh persimmon

#### **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

**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

Pomodoro 22

Spaghetti with fresh tomatoes, garlic, basil, burrata cheese  
With Prawns 27

**MAIN**

Ravioli 17

House made pumpkin raviolis with a brown butter sage sauce

Eggplant 23

Eggplant parmesan with sautéed squash and marinara

Fish & Chips 22

Breaded petrale sole, cocktail sauce, aioli, chips//fries wherever-yuRfrom

Delgiorno 28

Sautéed scallops, prawns, salmon, spinach, leeks, tomatoes, white wine butter sauce, linguini

Pesce 28

Grilled Alaskan halibut, beurre blanc, basil pesto risotto, sauteed spinach

Margarita Marinated Half Petaluma Chicken 28

Garlic-Chive mashed potatoes, sautéed vegetables

Grill 30

Charbroiled New York Steak, chanterelle mushroom demi glaze, garlic chive mashed potatoes, sauteed broccoli




72 Hr Short Ribs 28

Seared and then Sous vide for 72 hours, with garlic-chive mashed potatoes, sauteed carrots and squash



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  
Pumpkin Cheesecake 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

**The Aviation**  
Beefeater Gin, Bitter Truth Crème de Violette,  
Luxardo Maraschino Liqueur

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**