

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Order
Sunday November 22nd



BLACK LIVES MATTER

To Order During Business Hours Call
(510) 482 - 8094



To Order Before 3PM

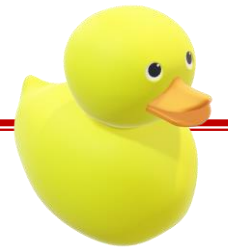
Email icolors1993@gmail.com

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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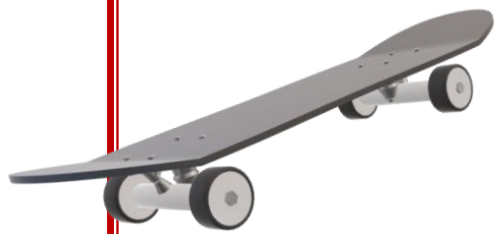


Family Meal (Sunday, Monday, and Tuesday)

2 Items: Caesar Salad ~or~ Insalata Mista
~or~ Chocolate Torte ~or~ Mom's Lemon Cake

4 Items from the Pizza or Pasta Sections

\$100 All-in (Tax & \$12 gratuity included)



WINE SPECIAL

Sangiovese-Merlot Blend 2018 Frescobaldi (Tuscany, Italy) **\$16**

Pinot Grigio 2019 Barone Fini (Valdadige, Italy) **\$16**

Dolcetto d'Alba 2017 Giacomo & Borgogno (Piedmont, Italy) **\$20**

Cabernet Sauvignon 2015 Silver Oak (Alexander Valley, California) **\$70**

STARTERS

Zuppa for Two 16

New England style clam chowda

Bacon Salad 18

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

Octopus 18

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

Smoked Chicken Salad 18

Mixed greens, smoked chicken, gorgonzola, roasted bell pepper, caramelized walnuts, soy dressing

Pear Salad 14

Butter lettuce, pecans, gorgonzola, pears, sherry vinaigrette

Hamachi Appetizer 20

Cucumber, avocado pickled ginger, mango, soy sauce, wasabi

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

Persimmon Salad 17

Persimmon, gorgonzola, golden raisin, blueberry, mixed greens, sherry 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

White Truffle Pizza 36

Spanish manchego, mozzarella, fontina, parmesan, white truffle, garlic oil

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

Smoked Chicken Fettuccini 23

Smoked chicken, sundried tomatoes, mushrooms, lemon cream sauce, fettuccini

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

Light Entrée 28

Seared sea scallops, persimmon glaze, black truffles with a chanterelle mushroom risotto

Delgiorno 28

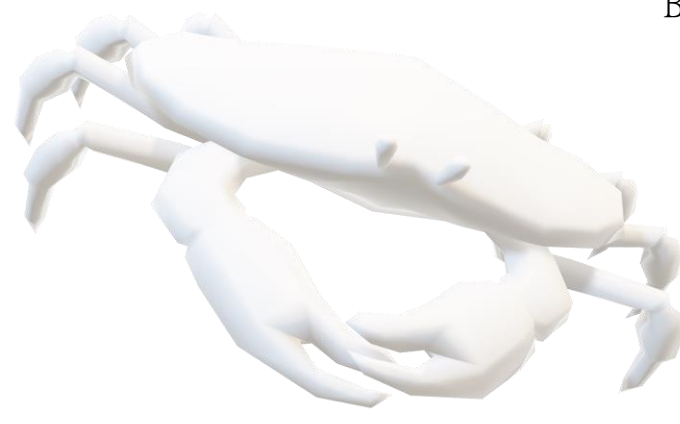
Prawns, scallops, salmon, leeks, tomato, lobster sauce, linguini

Eggplant 23

Eggplant parmesan with sautéed squash and marinara

Pesce 28

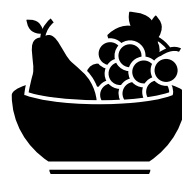
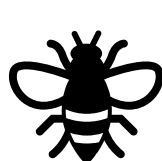
Grilled king salmon, balsamic glaze, braised spinach, pumpkin ravioli



Margarita Marinated Half Petaluma Chicken 28
Garlic-Chive mashed potatoes, sautéed vegetables

72 HR. SHORT RIBS 28
Charbroiled short rib, sous vide for 72 hours, garlic chive mashed potatoes, carrots and broccoli

Grill 30
Petite filet mignon medallions, black truffle demi sauce, green beans, garlic chive mashed potatoes



Keep scrolling for wine and cocktails 😊

Kids Menu

- ✚ Penne, Spaghetti, or Fettuccini with butter, marinara, or alfredo sauce \$9
- ✚ Mac n Cheese !!! \$12 Add Bacon \$2
- ✚ 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
Sticky Toffee Pudding Cake 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

Pomegranate Martini

Grey Goose Vodka, house made pomegranate puree, simple syrup, fresh lime juice

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 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

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**