

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Order
Sunday November 29th



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



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)



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

Salmon A La Carte 22

Grilled king salmon, spinach Rockefeller, bacon jam

Risotto 26

White truffles, risotto, mixed mushrooms, veal jus

Light Entrée 28

Seared sea scallops, parmesan mousse, pea puree, crispy pancetta, candied walnuts with delicata squash risotto

Delgiorno 28

Sea scallops, tomatoes, white wine sweet butter sauce, gremolata, gnocchi

Eggplant 23

Eggplant parmesan with sautéed squash and marinara

Fisherman's platter 22

Fried petrole sole, calamari, prawns with lemon caper aioli and cocktail sauce

Pesce 30

Grilled swordfish Mediterranean, tomato olive relish, house made dungeness crab raviolis, baby broccoli

Eggplant 23

Eggplant parmesan with sautéed squash and marinara

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

New York steak, 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
- ✚ 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

Rosemary Bourbon Sour

Makers Mark, Lemon juice, Simple Syrup, House made Rosemary Bitters
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**