

## CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Order  
Wednesday January 13<sup>th</sup> 2021

### **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*

### **Restaurant Week : Dinner for Two**

#### Choose one:

Caesar, Pear, Chopped, or Kale Salad

#### Choose Two:

**Penne Bolognese-** Five-hour ragout of pancetta, veal, beef, tomato, and cream with penne

**Linguini Vongole-** One pound of steamed clams with white wine garlic butter sauce served over linguini pasta

**Delgiorno-** Salmon, prawns, scallops, chanterelle mushrooms, spinach, snap peas, white wine basil pesto sauce, penne pasta

**Roast Petaluma Chicken-** Served with garlic-chive mashed potatoes, sautéed vegetables

**Pesce-** Halibut, beurre blanc, green pea risotto, spinach

**Any Pizza or Pasta**

#### Choose One Wine:

Montepulciano d'Ofena 2017 Cataldi Madonna, Abruzzo, Italy

Sagrantino d'Montefalco 2011 Colpertone, Umbria, Italy

Mara Ripasso 2017 Cesari, Valpolicella, Italy

Cabernet Sauvignon 2017 Brassfield, High Valley, California

Chardonnay 2018 Keenan, Napa, California

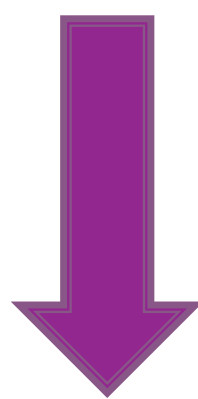
Pinot Grigio 2019 Barone Fini, Valdadige, Italy

Rose of Pinot Noir 2018 Pascal Jolivet, Sancerre, France

**\$100**

**Tax and 15% Gratuity included**

*Continue scrolling for a la carte menu*



### **Wine Specials**

Pinot Grigio 2018 Barone Fini, Valdadige, Italy \$16.50

Chianti Colli Senesi 2018 Tenute del Cerro, Chianti, Italy \$20

Montepulciano d'Ofena 2017 Cataldi Madonna, Abruzzo, Italy \$26

Mara Ripasso 2017 Cesari, Valpolicella, Italy \$29

Chardonnay 2018 Keenan, Spring Mountain, Napa, California \$30

Cabernet Sauvignon 2017 Brassfield, High Valley AVA, California \$28

## STARTERS

### Zuppa for two 18

Black beans with italian sausage

### 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

### Ahi Tuna Appetizer 20

Ahi tuna with toasted sesame seeds, wakame, avocado, pickled ginger, soy-sake dressing

### 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

### Kale Salad 14

Baby kale, golden raisins, Spanish manchego, pumpkin seeds, golden delicious apples, creamy balsamic

## PIZZA

### Zza special 20

Bacon, sausage, pepperoni, garlic oil, mozzarella

### Salsiccia 19

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

### 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

### 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**

Delgiorno 28

Salmon, prawns, scallops, chanterelle mushrooms, spinach, snap peas, white wine basil pesto sauce, penne pasta

Eggplant 23

Eggplant parmesan with sautéed squash and marinara

Roast Petaluma Chicken 28

Served with garlic-chive mashed potatoes, sautéed vegetables

Pesce 28

Halibut, beurre blanc, green pea risotto, spinach

Light Entrée 28

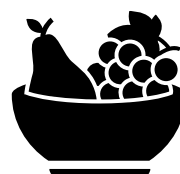
Seared sea scallops, beurre blanc, olive orange zest risotto

Grill 30

Charbroiled ribeye steak, bordelaise sauce, garlic-chive mashed potatoes, sauteed vegetables

Italian Burger 18

8oz Niman Ranch Burger, Lettuce, Tomato, French Fries and Pickles  
(avocado +\$2, cheddar, swiss, mozzarella +1.50, bacon +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
- ✚ Kids Mac n Cheese \$12

**DESSERTS**

- Chocolate Torte 10
- Mom's Lemon Cake 10
- Tiramisu 10
- Goey Flourless Lava Cake 12
- Sundae with Crackle 10
- Crème brulee 10
- Apple blue berry crisp 10



[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, shake or stir, pour and enjoy!

2 servings \$22 | 6 servings \$50

### Paper Plane

Makers Mark Bourbon, Aperol, Amaro Nonino Quintessentia, Fresh Lemon

### Cardamom Blush

Gin infused with Cardamom and Ginger, Fresh Lemon and Grapefruit Juice and Simple Syrup

### El Pueblo

Sombra Mezcal, Fresh Lime, Pineapple

### Hemingway Daquiri

Zaya Rum, Luxardo Maraschino Liqueur, Fresh Lime and Grapefruit

### Chartreuse Mojito

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

### Port of New York

St. George Breaking & Entering Bourbon, Dow's 20 Year Tawny Port, Angostura bitters, maraschino cherries

### Negroni [we recommend stirring]

Gin [Bombay Sapphire, Hendrix, Beefeater], Campari, Antica Vermouth

### Manhattan [we recommend stirring]

Makers Mark Bourbon or High West Dbl Rye, Antica Vermouth, Bitters

### 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, Kettle, Belvedere], Fresh Lime, Cointreau, Splash of Cranberry

### Buon Giorno

Johnny Walker Black, Lemon, Cucumber, Simple Syrup

### Lemon Drop

Ketel One Vodka, Fresh Lemon, Simple Syrup

### Bloody Mary

Chopin Vodka, Tomato Juice, Worcester, Tabasco, Fresh Cracked Pepper, Horseradish, Olives

### 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**