

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Order
Thursday January 21st 2021

BLACK LIVES MATTER

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

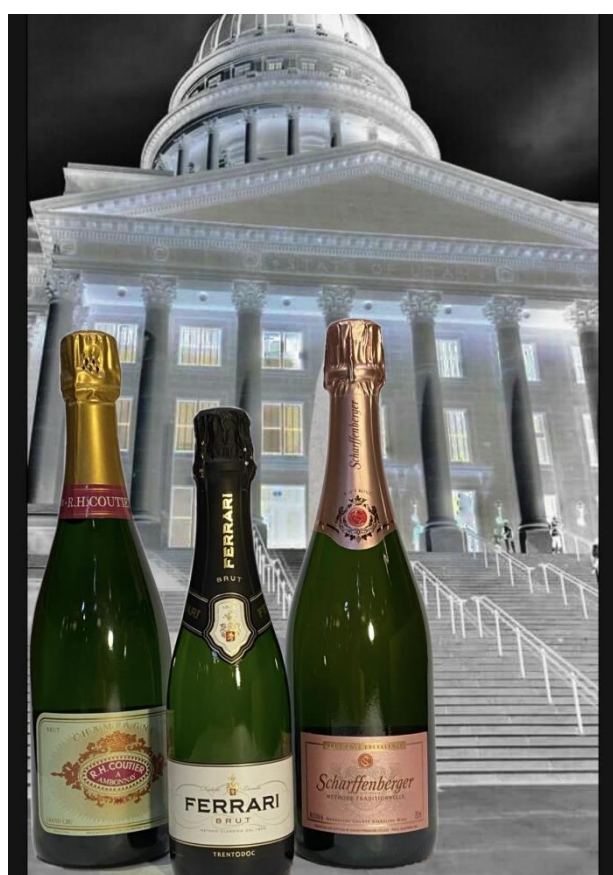


To Order Before 3PM

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



Salute to America Special

- 1 375 ML Bottle of Ferrari Brut Italian Sparkling chardonnay
 - Your choice of Appetizer
 - Hamachi, crab antipasti, brussel sprouts,
 - meat ball app, OR ahi tuna app
 - Choice of any Pizza or pasta
 - \$60
 - Tax and 15% Gratuity included

Add a drink! (serves 2)

The Kamala Harris- gin dry vermouth house made lemon cordial, cucumber coins, served with 375 ML Ferrari Brut Italian Sparkling to split **\$28**

Biden Thyme- Vodka, house made blueberry syrup, thyme simple syrup, fresh lemon juice **\$22**

Bubbles!

375 ML Ferrari Brut Italian Sparkling chardonnay **\$19**

Coutier Brut Grand Cru Champagne, France **\$44**

Scharffenberger Brut Rose Excellence Method Traditionelle Mendicino, CA **\$28**

Wine Specials

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

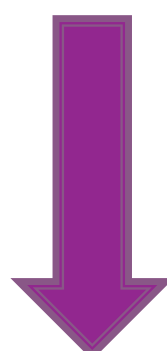
Chianti Colli Senesi 2018 Tenute del Cerro, Chianti, Italy **\$20**

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

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

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

Continue scrolling for a la carte menu



STARTERS

Zuppa for two 20

Shrimp Bisque

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

Za Special 20

Smoked bacon, chicken, wild mushrooms, 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, leeks, spinach, shrimp sauce, penne pasta

Eggplant 23

Eggplant parmesan with sautéed squash and marinara

Roast Petaluma Chicken 28

Served with garlic-chive mashed potatoes, sautéed vegetables

Light Entrée 28

4oz Lobster tail, prawn-sweet corn raviolis, green beans

Pesce 28

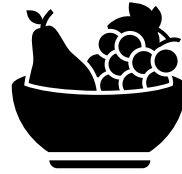
Grilled king salmon, basil pesto aioli, Dungeness crab risotto, braised spinach

Grill 30

Charbroiled prime new york strip, 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
- ✚ Plain Cheese \$12 or Pepperoni Pizza \$14 (no green stuff!)

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

Buon Giorno

Johnny Walker Black, Lemon, Cucumber, Simple Syrup

Lemon Drop

Ketel One Vodka, Fresh Lemon, 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, Kettle, Belvedere], Fresh Lime, Cointreau, Splash of Cranberry

Hemingway Daquiri

Zaya 15-yr Rum, Luxardo Maraschino Liqueur, Fresh Lime and Grapefruit

Negroni [we recommend stirring]

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

Manhattan [we recommend stirring]

Makers Mark Bourbon, Antica Vermouth, Bitters

Bloody Mary

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

Port of New York

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

The Aviation

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

Chartreuse Mojito

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



To be notified about our holiday specials sign up for our email list by clicking the link below

[CLICK HERE](#)

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**