

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Order
Thursday February 25th 2021

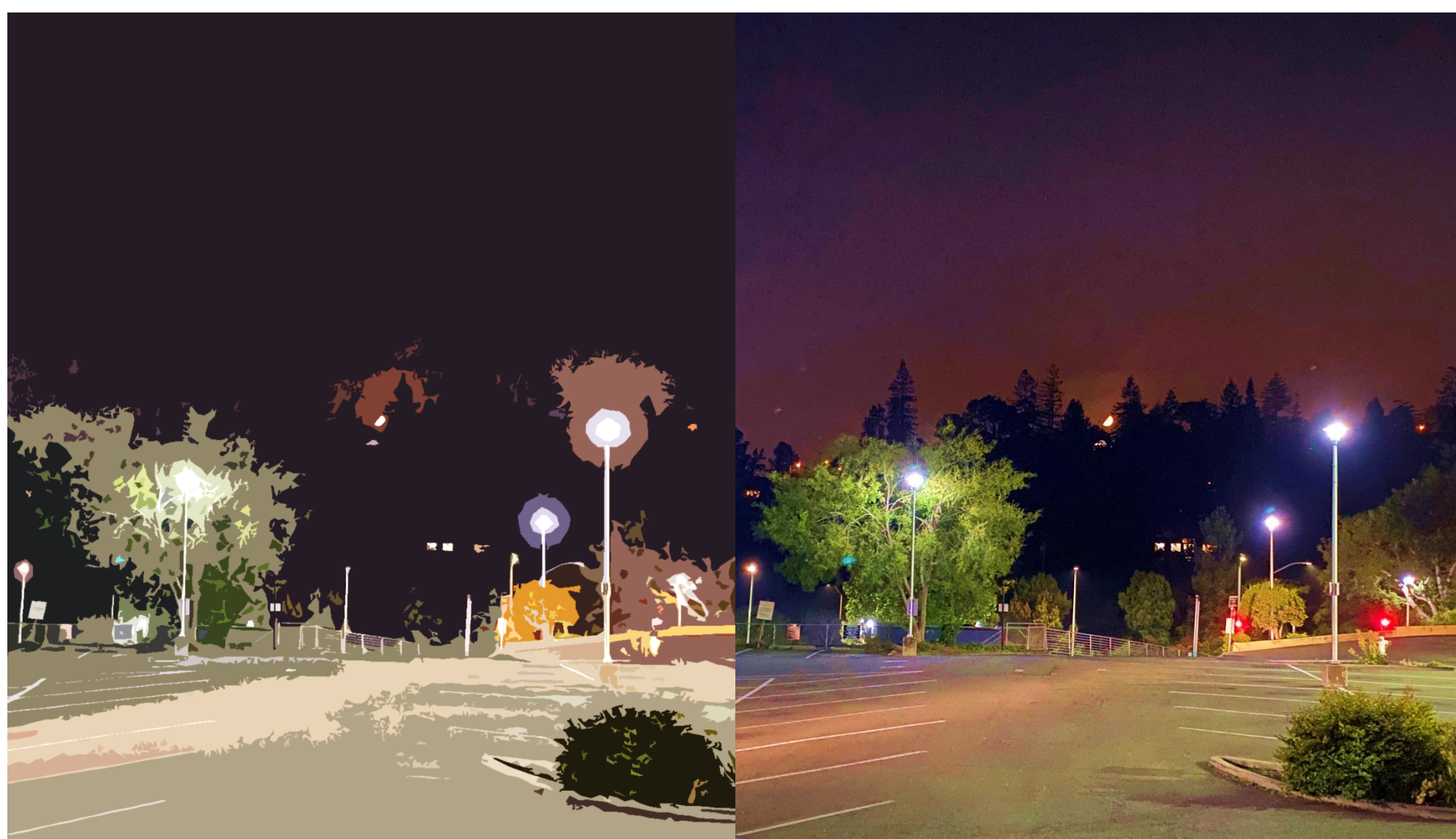
BLACK LIVES MATTER

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

[If interested in our Holiday Menus please join our email list by clicking below](#)

[CLICK HERE](#)

Dinner for Two

Choose one:

Caesar or Pear 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- Prawns, scallops, swordfish, English sweet peas, mushrooms, tomato curry cream sauce, linguini pasta

72hr Short Ribs- Charbroiled short rib, sous vide for 72 hours, garlic chive mashed potatoes, carrots and broccoli

Pesce- Grilled California sea bass, lemon caper butter sauce, house made prawn raviolis, green vegetables

Any Pizza from Pizza Section

Choose One Wine:

Montepulciano d'Ofena 2017 Cataldi Madonna, Abruzzo, Italy

Sagrantino d'Montefalco 2011 Colpertone, Umbria, 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

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

STARTERS

Zuppa for two 18

Grandma Birdie's Sweet and Sour soup

Lamb loin 18

Moroccan chickpea with chermoula sauce

Beet Salad 15

Roasted beets, grilled asparagus, mixed greens, goat cheese, sherry vinaigrette

Bacon Salad 18

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

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

Octopus 18

Pan fried with marble potatoes and green beans

Ahi Tuna Appetizer 20

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

Brussels Sprouts 13

Deep fried brussels sprouts, pancetta, breadcrumbs, parmesan

PIZZA

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 21

Duck confit, goat cheese, caramelized onions, balsamic glaze, wild arugula

PASTA

Green Scarves Lasagna 22

Spinach pasta sheets, ricotta, mozzarella, parmesan, basil, marinara, béchamel, Onion strings

Spaghetti & Meatballs 22

Nieman ranch meatballs, spaghetti, marinara, garlic crostini

Linguini Vongole 24

One pound of clams, garlic, lemon, white wine, parsley, olive oil, basil, and butter

Smoked Chicken Fettuccine 23

Smoked chicken, sun dried tomatoes, mushrooms, lemon cream sauce



Carbonara 23

Pancetta, peas, garlic, egg yolk, parmesan, olive oil, parsley, spaghetti

Puttanesca 25

Tomatoes, garlic, anchovies, crushed red chili peppers, capers, olives and prawn

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

Fish and Chips 24

Breaded petrale sole, cocktail sauce and lemon caper aioli, house-made coleslaw, fries

Light entrée 28

Seared scallops, balsamic glaze, spring onion-english peas risotto

Eggplant 23

Eggplant parmesan with sautéed squash and marinara

72-Hour Short Ribs 28

Charbroiled short rib, sous vide for 72 hours, mashed potatoes and mixed vegetables

Roast Petaluma Chicken 28

With garlic mashed potatoes, sauteed vegetables

Pesce 30

Grilled California sea bass, celery herb salad, marbled potatoes, broccoli

Grill 32

Charbroiled petite filet medallions, bordelaise sauce, sautéed vegetables, garlic chive mashed potatoes

Delgiorno 28

Prawns, scallops, swordfish, English sweet peas, mushrooms, tomato curry cream sauce, linguini pasta

Italian Burger 18

8oz Niman Ranch Burger, Lettuce, Tomato, French Fries and Pickles
(avocado +1.50, cheddar, swiss, mozzarella +1.50, bacon +2.50)



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
Crème Brule 10
Tiramisu 10
Goopy Flourless Lava Cake 12
Sundae with Crackle 10
Chocolate Pot du Creme 10



[See our list for 1/3 off all wine]
[OUR WINE LIST CLICK HERE](#)



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

Black Manhattan

Makers Mark Bourbon, Averna, Angostura bitters with cherry garnish

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



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