

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Order
Sunday April 18th 2021

BLACK LIVES MATTER

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

**** Please Note That some Prices and Portions are different on our in-house menu ****
**** 15% service charge added to all TOGO orders ****



We arrive at 3pm to start taking phone calls;
To Order Before 3PM
Email icolors1993@gmail.com

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

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

Prix Fixe Available Exclusively for To-Go

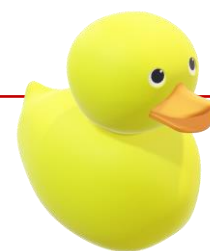
Please Note that our Menu Changes Daily

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)



Continue scrolling for a la carte menu



STARTERS

Zuppa for two 18

Potato leek with a 'Kiss' of truffle



Cranberry Bean Ragout 18

Sausage Merguez with cranberry bean ragout, artichoke hearts, baby spinach, turnips, leeks, topped with fried fiddle ferns

Octopus Sous Vide 18

Potatoes, green beans, pancetta, EVOO

Hamachi 20

Cucumber, mango, pickled ginger, soy sauce, wasabi

Ahi Tuna 20

Toasted sesame seeds, wakame, avocado, pickled ginger, soy-sake dressing

Crab Antipasti \$20

2 oz Dungeness Crab, English cucumbers, red pepper, papaya, micro greens, chili lime vinaigrette

Brussels Sprouts 15

Deep fried brussels sprouts, pancetta, breadcrumbs, parmesan

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

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 22

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

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

Linguini Vongole 24



One pound of steamed clams with white wine garlic butter sauce served over linguini

MAIN

Light Entrée 21

Summer risotto with spring garlic and hedgehog mushrooms

Fish and Chips 22

Breaded petrole sole, aioli, cocktail sauce, fries

Pesce 30

Grilled king salmon, salsa fresca, house made nettle ravioli with asparagus goat cheese spring onion filling, green vegetables

Delgiorno 28

Prawns, bay scallops, cod, spring onions, spinach, tomato shrimp broth, with linguini

Grill 32

Filet mignon medallions, mushroom demi sauce, garlic mashed potatoes, sauteed mixed vegetables

Roast Petaluma Chicken 28

Half chicken, garlic mashed potatoes, sautéed vegetables

72 Hour Short Ribs 28

Charbroiled short ribs, sous vide for 72 hours, garlic chive mashed potatoes, mixed vegetables

Eggplant 23

Eggplant parmesan with sautéed squash and marinara



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 Brule 10
Almond Cake 10
Rhubarb and Mixed berry Crisp 10

[See our list for 1/3 off all wine]

For PHONE Orders Only

[OUR WINE LIST CLICK HERE](#)

Shake Your Own @ Home

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 Quintessential, 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 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, 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



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**