

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Order
Wednesday July 21st 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.



Dinner for Two

Choose one:

Caesar or Beet 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, octopus, leeks, mushrooms, tomatoes, cilantro cream sauce, linguini pasta

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

Pesce- Grilled New Zealand King salmon, lemon butter sauce, mushroom risotto, sautéed vegetables

Any Pizza from Pizza Section

Choose One Wine:

Montepulciano '17 Campi Valerio , Molise, Italy

Chianti '18 Tenuta San Jacopo, Chianti, Tuscany, Italy

Vivace Sparkling N.V., Montinore Estate, Willamette, OR

Pinot Grigio 2019 Barone Fini, Valdadige, Italy

Chardonnay '14 Flowers, Camp Meeting Ridge, Sonoma, CA

\$110 All-in (Tax & gratuity included)

Continue scrolling for a la carte menu



STARTERS

Zuppa for two 18

Cream of cauliflower and manchego cheese

Street Corn 10

Grilled corn on the cob, spiced cream, cilantro, cotija cheese, lime

Olives 9

Lightly breaded Piccholine olives, marinara

Hamachi 20

Cucumber, mango, pickled ginger, avocado, soy sauce

Ahi Tuna 20

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

Shrimp Salad 20

Butter Lettuce, bay shrimp, red onion, mango, avocado, cherry tomatoes, citrus orange vinaigrette

Brussels Sprouts 15

Deep fried brussels sprouts, pancetta, breadcrumbs, parmesan

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 18

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

Vine Salad 18

Grilled heirloom tomatoes, balsamic glaze, feta cheese, crispy onion strings, insalata with sherry vinaigrette

Octopus 18

Sous Vide Spanish Octopus sous vide and sliced, roasted marbled potatoes, green beans, pancetta, olio santo

Beets 14

Beets asparagus, feta cheese, mixed greens, sherry vinaigrette

PIZZA

Salsiccia 21

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

Margherita 20

Heirloom tomatoes, mozzarella, garlic oil, fresh basil

PASTA

Green Scarves Lasagna 24

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

Spaghetti & Meatballs 24

Nieman ranch meatballs, spaghetti, marinara, garlic crostini

Smoked Chicken Fettuccine 24

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 prawns

Bolognese 25

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 26

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

MAIN

Fish and Chips 24

Lightly breaded petrole sole, lemon caper aioli, cocktail sauce, fries

Light Entrée 30

Bristol Maine sea scallops, balsamic glaze, Carlson farms plum pasta salad

Forno 26

Braised top sirloin summer bourguignon, onions, marbled potatoes, summer squash, charred heirloom cherry tomatoes

Delgiorno 30

Prawns, octopus, leeks, mushrooms, tomatoes, cilantro cream sauce, linguini pasta

Pesce 32

Grilled New Zealand King salmon, lemon butter sauce, mushroom risotto, sautéed vegetables

Eggplant Parmesan 23

Lightly breaded, sautéed squash, marinara

Roast Petaluma Chicken 25

Served with garlic mashed potatoes and sautéed mixed vegetables

Grill 30

Char broiled petite filet mignon, olive anchovy butter, demi-glace, garlic chive mashed potatoes, sauteed vegetables

72 Hour Short Ribs 28

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



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
Flour-less Goey Lava Cake 12
Tiramisu 10
Sundae with Crackle 10
Crème Brulee 10

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

For PHONE Orders Only

[OUR WINE LIST CLICK HERE](#)

Continue scrolling for Cocktail menu



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 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



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**