

## CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Order  
Thursday July 29<sup>th</sup> 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](mailto: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 \$110

(All-in i.e. tax and 15% gratuity included)

Choose one:

Caesar or Pear salad

Choose Two:

Any Pizza from Pizza Section

**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-** Clams, octopus, prawns, fennel, peas, tomatoes, garlic fresh herbs, cream sauce, linguini

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

**Pesce-** Grilled wild salmon, sundried tomato pesto, mushroom risotto, green beans

Choose One Wine:

Montepulciano '17 Campi Valerio , Molise, Italy

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

Pinot Noir 2017 Benton Lane, Willamette Valley, Oregon

Pinot Grigio '19 Barone Fini, Valdadige, Italy

Sauvignon Blanc '19 Groth, Oakville, Napa, CA

*Continue scrolling for a la carte menu*





## STARTERS

### Zuppa for two 18

Chicken noodle with vegetables

### Ahi Tuna 20

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

### Prosciutto salad 14

Arugula, mango, papaya, Prosciutto, roasted pumpkin seeds, parmesan cheese, chili lime vinaigrette,

### 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, goat 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

### Za Special 21

Ham, pineapple, red onions, bell peppers, garlic oil, mozzarella cheese

## 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

### Delgiorno 30

Clams, octopus, prawns, fennel, peas, tomatoes, garlic fresh herbs, cream sauce, linguini

### Pesce 32

Grilled wild salmon, sundried tomato pesto, mushroom risotto, green beans

### Eggplant Parmesan 23

Lightly breaded, sautéed squash, marinara

### Roast Petaluma Chicken 25

Served with garlic mashed potatoes and sautéed mixed vegetables

### Grill 32

Char broiled petite filet mignon, parmesan dijon cream sauce, garlic mashed potatoes, sauteed mixed vegetables

### 72 Hour Short Ribs 28

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

### Italian Burger 18

8oz Niman Ranch Burger, Lettuce, Tomato, French Fries and Pickles  
(avocado +\$2, cheddar, 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  
Flour-less Goey Lava Cake 12  
Tiramisu 10  
Sundae with Crackle 10  
Crème Brulee 10  
Cherry, blueberry and nectarine crisp 10

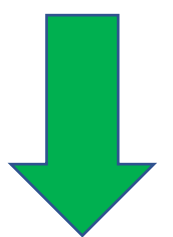
[See our list for 1/3 off all wine]

\*\*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 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**