

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Order
Monday October 25th 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 ****

Pay Cash
Receive 5% Off
TOGO ONLY



*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.



Family Meal (Sunday, Monday, and Tuesday)

2 Items: Caesar Salad ~or~ Insalata Mista
~or~ Chocolate Torte ~or~ Mom's Lemon Cake

AND

4 Items from the Pizza or Pasta Sections

\$110 All-in (Tax & \$12 gratuity included)



Continue scrolling for a la carte menu



STARTERS

Zuppa for two 18

Beef Minestrone

Ahi Tuna 20

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

Octopus 18

Sous vide Spanish octopus, roasted marble potatoes, green beans, pancetta, olio santo

Prosciutto salad 16

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

Pear Salad 16

Butter lettuce, pears, roasted pecans, gorgonzola cheese, sherry 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 16

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

Beet salad 15

Mixed greens, roasted beets, goat cheese, sherry vinaigrette

Heirloom Tomato Toast 14

Garlic crostini with heirloom tomatoes olive oil basil and burrata cheese

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 20

Roasted chicken, bacon, jalapenos, marinara, mozzarella, basil

PASTA

Green Scarves Lasagna 24

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

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

Pesce 34

Grilled Salmon, lemon garlic cream sauce, garlic chive mashed potatoes, mixed vegetables

Light Entrée 24

Duck leg confit, demi-glace, beef ricotta raviolis, baby carrots

Delgiorno 30

Sauteed halibut, clams, prawns, asparagus, fennel, cherry tomatoes, basil pesto cream sauce, house made gigli pasta

Grill 30

Char broiled ribeye, demi-glace, garlic chive mashed potatoes, sauteed vegetables

Eggplant Parmesan 23

Lightly breaded, grilled squash, marinara

Roast Petaluma Chicken 25

Roasted half Petaluma chicken with garlic mashed potatoes, sautéed vegetables

72 hr. 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, 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

Flour-less Goey Lava Cake 12

Tiramisu 10

Sundae with Crackle 10

Crème Brulee 10

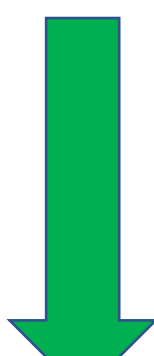
House made Waffle with berries, vanilla ice cream 10

[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

El Pueblo

Sombra Mezcal, Fresh Lime, Pineapple

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

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

Port of New York

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

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**