

CURBSIDE PICK-UP AND DELIVERY MENU

Call (510) 482-8094 to Place Order
Monday November 29th 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.



Chanukkah Dinner for Two \$126 (tax and gratuity incl.)

Matzah ball soup

Latkes

Brisket

Choice of wine *or* dessert

Chanukkah Dinner for Four \$216 (tax and gratuity incl.)

Matzah ball soup

Latkes

Brisket

Choice of dessert

Choice of wine

Choice of Wine:



Chardonnay 2019 Keenan, St. Helena, Napa, California
 Sauvignon Blanc 2020 Groth, Oakville, Napa, California
 Falanghina 2019 Aesernia, Monteroduni, Molise, Italy
 Chianti Reserva 2017 Tenuta San Jacopo, Poggio ai Grilli, Tuscany, Italy
 Montepulicano 2017 Campi Valeerio, Molise, Italy
 Pinot Noir 2018 Benton Lane, Willamette, Oregon
 Zinfandel 2018 Keenan, St. Helena, Napa, California
 Crozes-Hermitage 2018 Ferraton Pere & Fils, Rhone, France **+\$18**
 Barolo 2016 Marchesi di Barolo, Piedmont, Italy **+\$28**
 Magari 2018 Gaja, Ca'Marcanda, Bolgheri, Tuscany, Italy **+\$50**
 Pinot Noir 2018 Archery Summit, Dundee Hills, Willamette, Oregon **+\$20**
 Cabernet Sauvignon 2016 Jorndan, Alexander Valley, Sonoma **+\$50**
 Cabernet Sauvignon One Point Five 2018 Shafer, Oakville, Napa **+\$70**
 Cabernet Sauvignon 2016 Silver Oak, Oakville, Napa **+\$105**

Continue scrolling for a la carte menu

STARTERS

Matzah ball soup for two 20
Chicken and carrots

Potato Latkes 6
Apple sauce, crème fraiche

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

Brussels Sprouts 15

Deep fried brussels sprouts, pancetta, breadcrumbs, parmesan

Meatballs 12

House made Niman Ranch 100% beef meatballs in pink sauce

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

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 15

Roasted beets, mixed greens, feta cheese, sherry vinaigrette

Mushroom Bruschetta 12

Garlic crostini, mixed mushrooms, truffle oil

PIZZA

Za Special 21

Duck confit, caramelized onions, mixed mushrooms, garlic oil, mozzarella cheese, truffle oil

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

PASTA

Green Scarves Lasagna 24

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

Linguini Vongole 26

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

Spaghetti & Meatballs 24

Nieman ranch meatballs, spaghetti, marinara, garlic crostini

Smoked Chicken Fettuccine 24

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

Puttanesca 25

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

Bolognese 25

Five-hour ragout of pancetta, veal, beef and mushrooms, tomato, and cream with penne, spaghetti, or gnocchi

Pomodoro 22

Spaghetti with fresh tomatoes, garlic, basil, burrata cheese

With Prawns 27

Carbonara 24

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

NIGHTLY SPECIALS

Brisket 26

Braised brisket with mashed potatoes and mixed vegetables

Duck Confit 25

Duck leg confit, bordelaise sauce, sweet pea risotto

Del Giorno 32

Scallops, mussels, prawns, asparagus, cherry tomatoes, curry light cream sauce, linguini pasta

Pesce 32

Grilled Alaskan Halibut, caper aioli, mushroom potato hash, vegetables

Grill 32

Grilled ribeye, demi-glace, mashed potatoes, sauteed vegetables

Eggplant Parmesan 23

Lightly breaded, marinara, sautéed vegetables

Roast Petaluma Chicken 25

With garlic chive mashed potatoes, sauteed 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
Angel food cake 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