

ITALIAN COLORS

SUNDAY—THURSDAY 430-800

FRIDAY & SATURDAY 430-900

ANTIPASTI

BRUSSELS SPROUTS PANCETTA, PARMESAN, BREAD CRUMBS, LEMON **16**

FRIED OLIVES LIGHTLY BREADED PICHOLINE OLIVES, MARINARA **14**

MONTEREY CALAMARI FRIED CALAMARI, MARINARA, LEMON CAPER AIOLI **18**

INSALATA

AUTUMN PERSIMMONS, POMEGRANATE, PECANS, PANELA CHEESE, MIXED GREENS, BALSAMIC VINAIGRETTE, BALSAMIC GLAZE **16**

APPLE HONEY CRISP AND GRANNY SMITH, BUTTER LETTUCE, WALNUTS, CRANBERRIES, GOAT CHEESE, HONEY MUSTARD **16**

PEAR BUTTER LETTUCE, PECANS, GORGONZOLA, AGED SHERRY VINAIGRETTE **16**

CAESAR ROMAINE, TANGY ANCHOVY DRESSING, PARMESAN, CROUTONS **18** ADD ANCHOVIES **20** CHICKEN **24** PRAWNS **26**

CHOPPED LITTLE GEMS, KALAMATA OLIVES, SALAMI, MOZZARELLA, GARBANZOS, CREAMY BALSAMIC **18**

BACON MIXED GREENS, AVOCADO, PINE NUTS, TOMATO, GORGONZOLA, RICE WINE VINAIGRETTE **20**

PIZZA

SALSICCIA FENNEL SAUSAGE, PEPPERONI, ONIONS, MUSHROOMS, MOZZARELLA, MARINARA **23**

FUNGHI MANCHEGO, PARMESAN, SHIITAKE, CREMINI, AND PORTABELLA MUSHROOMS, CARAMELIZED ONIONS, OREGANO, THYME, GARLIC TRUFFLE OIL **22**

MARGHERITA MOZZARELLA, CHERRY TOMATOES, GARLIC, BASIL, E.V.O.O. **21**

CHEESE MOZZARELLA, MARINARA **18** ADD PEPPERONI **20**

SIDES

FRENCH FRIES **10**

GARLIC MASHED POTATOES **10**

SAUTEED VEGETABLES **10**

EXTRA BREAD **4**

ENTRÉE SPLIT FEE **\$3**

20% AUTO GRATUITY FOR PARTIES OF **5+**

2 CARDS MAXIMUM

PRIMI

ZUPPA POTATO LEEK **12/14**

LIGHT ENTRÉE BUTTERNUT SQUASH RAVIOLI, BROWN SAGE BUTTER SAUCE, WILD MUSHROOMS **24**

GREEN SCARVES LASAGNA SPINACH PASTA SHEETS, RICOTTA, MOZZARELLA, PARMESAN, BASIL, MARINARA **24**

HOUSE MADE SPAGHETTINI BROCCOLI, FETA CHEESE, KALAMATA OLIVES, BELL PEPPERS, GARLIC, E.V.O.O., CRUSHED RED PEPPER FLAKES **26**

DEL GIORNO LOBSTER, PRAWNS, FENNEL, TOMATO, SPINACH, LOBSTER BROTH, LINGUINI **34**

LINGUINI VONGOLE MANILA CLAMS, WHITE WINE GARLIC BUTTER SAUCE, LINGUINI **32**

SMOKED CHICKEN FETTUCCINI SMOKED CHICKEN, MUSHROOMS, SUN DRIED TOMATO, GARLIC, LEMON CREAM **26**

SPAGHETTI AND MEATBALLS MARINARA, PARMESAN, GARLIC CROSTINI **26**

BOLOGNESE *PENNE OR GNOCCHI* 6 HOUR RAGOUT OF PANCETTA, BEEF, MUSHROOMS, ONIONS, CARROTS, TOMATOES, CREAM **27**

SECONDI

EGGPLANT PARMESAN MARINARA, ZUCCHINI **26**

PESCE KING SALMON, GREEN OLIVE TOMATO TAPENADE, SAFFRON RISOTTO, SWISS CHARD **32**

DUCK CONFIT MUSHROOM DEMI GLACE, SWEET POTATO PURÉE, SAUTÉED SPINACH **30**

CHICKEN PICCATA LEMON CAPER BUTTER SAUCE, GARLIC MASHED POTATOES, SAUTÉED VEGETABLES **30**

FORNO LASAGNA BOLOGNESE, ROASTED EGGPLANT ZUCCHINI, SPINACH, RICOTTA, MOZZARELLA, PARMESAN **25**

GRILL NEW YORK, DEMI GLACE, MASHED POTATO, SAUTEED VEGETABLES **38**

DOLCE 12

TIRAMISU HOUSE MADE SPONGE CAKE SOAKED IN ESPRESSO, MASCARPONE, ZABAGLIONE, ESPRESSO CREAM ANGLAISE, CHOCOLATE

MOM’S LEMON CAKE WHIPPED CREAM, BERRIES

DOUBLE CHOCOLATE TORTE WHIPPED CREAM, BERRIES

CRÈME BRULEE

HOT FUDGE SUNDAE VANILLA ICE CREAM, CHOCOLATE AND CARAMEL SAUCE, HAZELNUT CRACKLE, WHIPPED CREAM

DESSERT SPECIAL INQUIRE WITH YOUR SERVER

510 482 8094

ITALIANCOLORSRESTAURANT.COM

Cocktails 15

SAUSAL CREEK WATER	GREY GOOSE <i>OR</i> BOMBAY SAPPHIRE, MACCHIA DRY <i>UNDER FLOR</i> VERMOUTH DI SARDEGNA, CASTELVETRANO OLIVE BRINE
CUCUMBER MARTINI	CUCUMBER INFUSED VODKA, MACCHIA BIANCO, DOMAINE CANTON GINGER LIQUEUR, LIME, MINT
COSCIA FIZZ	LIQUORI DELL’ETNA PEAR, BEEFEATER GIN, BORDIGA BIANCO, EGG WHITE, LEMON

MAMA’S LAST WORD	BORDIGA OCCITAN GIN, ALPE GENEPEY, LUXARDO MARASCHINO, LIME
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BLONDE NEGRONI	FRED JERBIS 43 GIN, FRED JERBIS 34 BITTER, BORDIGA BIANCO
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BALONEY NEGRONI	BOMBAY SAPPHIRE, GOTH A ALKO, BORDIGA ROSSO
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MEZCAL NEGRONI	MESTIZA NEGRA MEZCAL, COS NATURALE BITTER
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OAXACAN 76	MESTIZA NEGRA MEZCAL, COS NATURALE ORANGE, AMARO MONTENEGRO
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BICHI Y FAMOSO	MESTIZA NEGRA MEZCAL, ALPE GENEPEY, APEROL, LIME
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TEQUILA MARTINI	DON FULANO BLANCO, LIQUORE DELL’ETNA PRICKY PEAR, BORDIGA BIANCO
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CANTARITO	ARETTE REPOSADO, GRAPEFRUIT, ORANGE, LIME, SODA WATER
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ZOMBIEBYTHECRANBERRIESBYICOLORS	RON CENTENARIO 7 YR RUM, BERNARD ABRICOT, FRED ALKALIL CASSIS, PIÑA, LIME
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AMARETTO SOUR	BORDIGA AMARETTO, GREEN RIVER BOURBON, LEMON
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ROMAN SIDECAR	HENNESSY VS, FRED JERBIS BITTER 34, BARREL AGED CURACAO, LEMON
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LITTLE ITALY	MICHTER’S RYE, GOTH A SETTEMEZZO ARTICHOKE AMARO, BORDIGA ROSSO VERMOUTH
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BLACK WALNUT MANHATTAN	GREEN RIVER BOURBON, NOCINO, BORDIGA ROSSO
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Vino by the Glass

Prosecco IGT	N.V. Bisson, Marca Trevigiana, Treviso	14	46
Cortese DOC	‘25 La Raia, Gavi, Piedmont	15	48
Fiano DOC	‘24 AIA Dei Colombi, Sannio, Campania	14	48
Chardonnay	‘23 Keenan, St Helena, Napa, California	18	60
Sangiovese IGT	‘24 Montesecondo, Chianti	17	58
Montepulciano DOC	‘24 Cirelli, Abruzzo	15	48
Cabernet Sauvignon	‘20 Keenan <i>Capstone</i> , St Helena, Napa	19	72

By the Bottle

FRIZZANTE

Blanc de Noirs	‘19 Grosjean <i>Mas du Jario</i> , Valle D’Aosta	68
Fiano Brut	‘22 Ciro Picariello <i>Contadino</i> , Avellino, Campania	64
Barbera/Nebbiolo/Freisa Extra Brut	‘20 Brovia <i>Anterse</i> , Langhe	78

BIANCO

Riesling DOC	‘23 Kuenhof, Alto Adige	74
Erbaluce DOCG	‘24 Ferrando <i>Cascina Cariola</i> , Caluso, Piedmont	50
Verdicchio DOCG	‘23 Sergio Marani <i>Sannicola</i> , Matelica, Le Marche	52
Garganega DOCG	‘23 Prà <i>Montegrande</i> , Soave Classico, Veneto	58
Weissburgunder	'23 Weingut Abraham <i>In Der Lamm</i> , Alto Adige	65
Vitovska IGT	‘21 Skerk, Carso, Venezia Giulia	70
Ribolla Gialla IGT	‘20 Ronco Severo, Colli Orientali, Venezia Giulia	68

ROSSO

Frappato/Nero d’Avola IGT	‘25 Occhipinti <i>SP68</i> , Vittoria	62
Petit Rouge IGT	‘24 Danilo Thomain <i>L’Enfer</i> , Vallee d'Aoste	72
Nerello Mascalese DOC	‘24 Girolamo Russo <i>A’Rina</i> , Etna, Sicily	82
Nebbiolo DOC	‘23 Rovelloti, Ghemme, Colline Norvaresi	54
Nebbiolo DOCG	’18 G.D. Vajra <i>Albe</i> , Barolo, Piedmont	84
Nebbiolo DOCG	‘16 Cavallotto <i>Riserva</i> , Vigna San Giuseppe, Barolo	278
Sangiovese Grosso DOC	'23 La Torre, Montalcino, Tuscany	64
Aglianico IGT	‘24 Casa Setaro, Vesuvio, Campania	50
Corvina/Corvinone DOC	’22 Monte Dall’Ora <i>Ripasso</i> , Valpolicella	68
Sagrantino/Sangiovese IGT	‘20 Paolo Bea <i>San Valentino</i> , Montefalco	90

Liquor

KETEL ONE	12	FRED JERBIS GIN	16
GREY GOOSE	14	BAR AGRICOLE GIN	17
JAMESON	13	BOMBAY SAPPHIRE	13
BASIL HAYDEN’S	14	RED BREAST 12 YR	17
MICHTER’S RYE	14	OBAN 14 YR	22
FOGGY BURL	22	HENNESSEY VS	15
HIGH WEST DBL RYE	13	DON FULANO REPOSADO	15
JOHNNIE WALKER BLACK	14	FORTALEZA BLANCO	18
EL REY ZAPOTECO TOBALA	18	MESTIZA NEGRA	12
RON ZACAPA	15	UP	+1

Digestif

AMARO MONTENEGRO	12	NY MALMSY MADEIRA	16
ST. HUBERTUS AMARO	13	VERDUNO GRAPPA	14
AMARA ROSSA	12	BERNARD BARATHIER	13
BORDIGA AMARETTO	11	AMALFI LIMONCELLO	9
GOtha SETTEMEZZO	13	AMARO MENAME	13

Corkage \$25 per 750 ml

Non-Alcoholic Beverages

ALAMEDA POINT CRAFT SODA	4	COFFEE	4
COLA		ESPRESSO	4
LEMON-LIME		CAPPUCCINO	5
GINGER BEER		HOT TEAS	5
SHIRLEY TEMPLE		MINT	
ROY ROGERS		ENGLISH BREAKFAST	
LEMONADE		EARL GREY	
CRANBERRY JUICE		EARL GREY (DECAF)	
SAN BENEDETTO	6	CHAMOMILE	
		POMEGRANATE RASPBERRY	

BIRRA

BAVIK SUPER PILSNER	9
BOONT AMBER ALE	9
ALMANAC SEASIDE WEST COAST IPA	9
ESTRELLA NON-ALCOHOLIC	6

PICK UP MEAL DEALS

October 22nd, 2026

TO PLACE ORDER DURING BUSINESS HOURS

CALL (510) 482-8094

**** 15% SERVICE CHARGE ADDED TO ALL TOGO ORDERS ****

Family Meal

(Sunday, Monday and Tuesday)

\$110 All-in (Tax and Gratuity included)

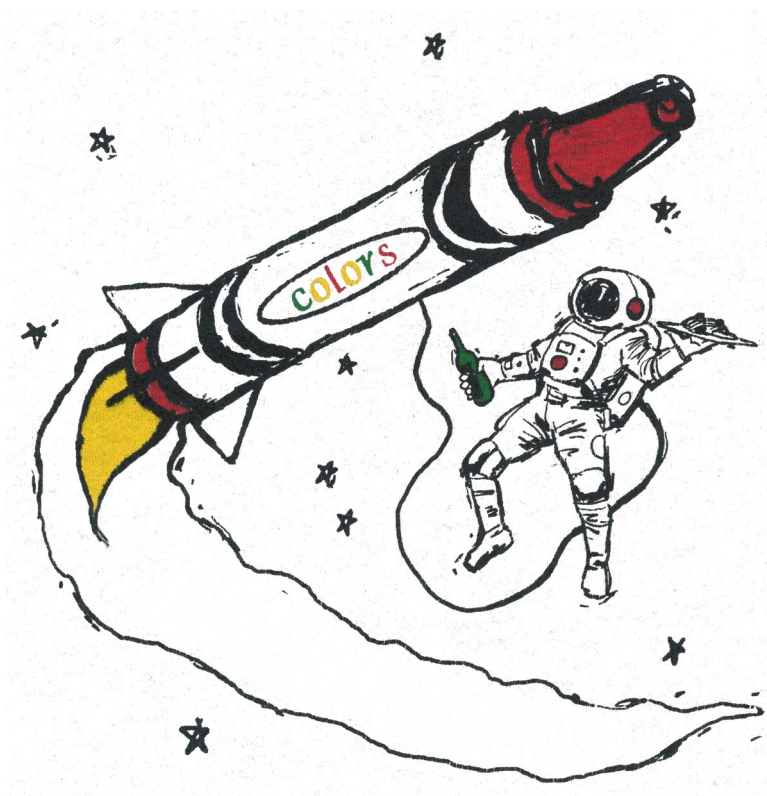
Pick 2 Items: Caesar Salad ~or~ Insalata Mista

~or~ Chocolate Torte ~or~ Mom's Lemon Cake

AND

Pick 4 Items from the Pizza or Primi Sections

Del Giorno is additional 5 dollars



CONTINUE SCROLLING FOR A LA CARTE MENU

SHAKE YOUR OWN AT 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!

ALL COCKTAILS ARE SERVED AS

2 SERVINGS \$23 | 6 SERVINGS \$50

SCROLL TO PAGE 4 FOR COCKTAIL AND WINE LIST

ALL TOGO WINE IS BY THE BOTTLE ONLY

ALL TOGO COCKTAILS ARE SERVINGS OF TWO OR LARGER

Italian Colors GROCERIES & BEYOND

Quart of Todays Soup 26

Giusto's Vita Grain Unbleached Flour 5 lbs \$7.50

Challenge Grade AA Un-Salted Butter 2 lbs. \$10

Yeast \$5 per oz

Semifreddi's Baguette \$5

12oz Caesar Salad Dressing (12oz) \$16

30oz of House-Made Marinara \$12

30oz of House-Made Bolognese \$30

ITALIAN COLORS
Kids
menu

Spaghetti Marinara

\$9

Plain Pasta with Butter

\$8

Cheese Pizza with Marinara (No Green Stuff)

\$17

Pepperoni Pizza

\$20

Grilled Chicken Breast, Mashed Potatoes and Vegetables

\$17

ITALIAN COLORS

PIZZA

VEGETABLES

CHEESE

SPAGHETTI

MARINARA

FETTUCCINE

ALFREDO

MASHED POTATOES

PEPPERONI

PASTA

BUTTER

BREAD

SUNDAE

ICE CREAM

CAKE

Q Q I M I T A L I A N C O L O R S
E N I C C U T T E F P A S T A D Q
M C Y P E L T Q L T P W J Q A D Y
Z A Y I G C W Y L R K M P E Y B C
L K S M N D R Z S Z W D R M T H L
D E D H A O M E L P K B S B E M O
N T V L E R R G A S A E A E Y D D
T N Q D X D I E U M L G S Z E K J
R R D Q N K P N P B K E H R Z N P
Y Y J W B Y D O A P P M F E Q I B
K K N Y R A Q T T R E L P M T B P
D Y Z V E E E D J A A P N V T T B
L Y Y Y Y G T J K N T M D Y W Y I
K T L B E R P T X M J O Y P R J Z
M K B V B V B V U T M D E G L R L
Z P D L R Q N D D B M Z R S K R N