Italian Colors

Sunday—Thursday 430-800 **Friday & Saturday** 430-900

Antipasti

Tuna Tartare Tuna poke, avocado, sesame seeds, soy sauce, siracha mayonnaise, wonton chips **20**

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 pumpkin soup with toasted pumpkin seeds **12/14**

Light Entrée Butternut squash raviolis, brown butter sage **25**

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 Rock shrimp, cherry tomatoes, basil pesto sauce, linguini **30**

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 Breaded petrale sole, lemon caper butter, sweet potato purée, sautéed vegetables **30**

Chicken Piccata Lemon caper butter sauce, garlic mashed potatoes, sautéed vegetables **30**

Grill New York, red wine demi, mashed potatoes, 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 *OR* bombay sapphire, macchia dry *UNDER FLOR* 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 genepy, luxardo maraschino, lime

Blonde negroni fred jerbis 43 gin, fred jerbis 34 bitter, bordiga bianco

Baloney negroni bombay sapphire, gotha alko, bordiga rosso

Mezcal negroni mestiza negra mezcal, cos naturale bitter

Oaxacan 76 mestiza negra mezcal, cos naturale orange, amaro montenegro

Bichi y famoso mestiza negra mezcal, alpe genepy, aperol, lime

Tequila martini don fulano blanco, liquore dell'etna pricky pear, bordiga bianco

Cantarito arette reposado, grapefruit, orange, lime, soda water

Zombiebythecranberriesbyicolors ron Centenario 7 yr rum, bernard abricot, fred alkalil cassis, piña, lime

Amaretto sour bordiga amaretto, green river bourbon, lemon

Roman sidecar hennessy vs, fred jerbis bitter 34, barrel aged curacao, lemon

Little italy michter's rye, gotha settemmezzo artichoke amaro, bordiga rosso vermouth

Black walnut manhattan green river bourbon, nocino, bordiga rosso

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 *Capstone,* St Helena, Napa	**19**	**72**

By the bottle

Frizzante

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

Bianco

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

Rosso

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

Cola

Lemon-Lime

Ginger Beer

Shirley Temple

Roy Rogers

Lemonade

Cranberry Juice

San Benedetto **6**

Coffee **4**

Espresso **4**

Cappuccino **5**

Hot Teas 5

Mint

English Breakfast

Earl Grey

Earl Grey (decaf)

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

November 11th, 2026

To place order during business hours

Call (510) 482-8094

** 15% service charge added to all TOGO orders **

Dinner for Two

$110 gratuity & tax incl.

Choose One:

Caesar or Pear salad

Choose Two:

Any Pizza, Primi or Secondi

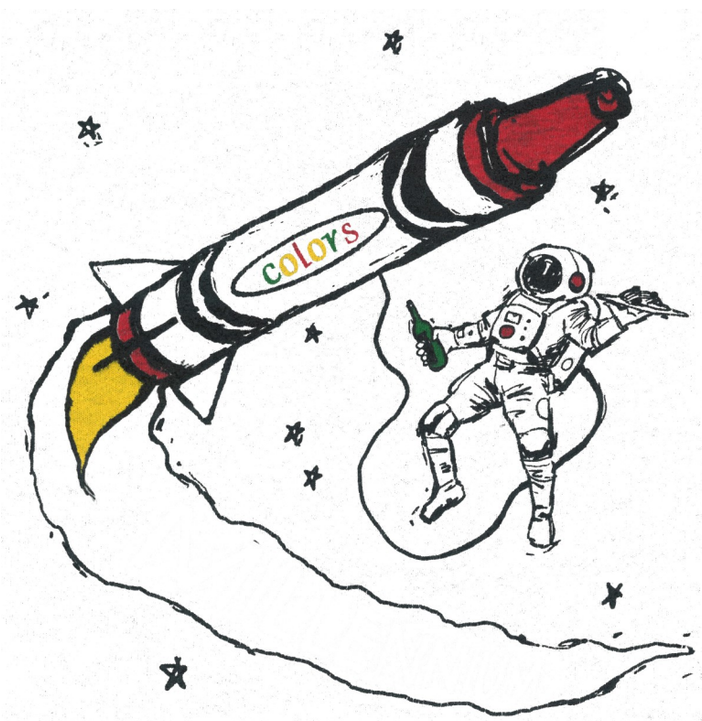
Choose one bottle of wine:

Prosecco IGT N.V. Bisson, Portofino, Liguria

Cortese DOC '25 La Raia, Gavi, Piedmont

Sangiovese IGT '24 Montesecondo, Chianti

Montepulciano DOC '24 Cirelli La Collina Bioligica, Abruzzo



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