

CURBSIDE PICK UP MENU

Mother's Day 2k24

TO PLACE ORDER DURING BUSINESS HOURS

CALL (510) 482-8094

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

Dinner for Two

\$118 gratuity & tax included

Choose One:

Antipasti or Salad

Choose Two:

Any Pizza, Primi or Secondi

Choose One:

Dolce

Dinner for Mom & Co.

Serves 4

\$242 gratuity & tax included

Choose Two:

Antipasti or Salad

Choose Four:

Any Pizza, Primi or Secondi

Choose One:

Dolce

Choose one bottle of wine:

Prosecco DOCG N.V. Sorelle Bronca Extra Dry, Valdobbiadene

Chardonnay '21 Rombauer, Carneros, Napa, California

Barbaresco DOCG '18 Produttori del Barbaresco, Piedmont

Barolo DOCG '18 G.D. Vajra Albe, Piedmont

Cabernet Sauvignon '18 Keenan, St Helena, Napa, California

CONTINUE SCROLLING FOR A LA CARTE MENU

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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!

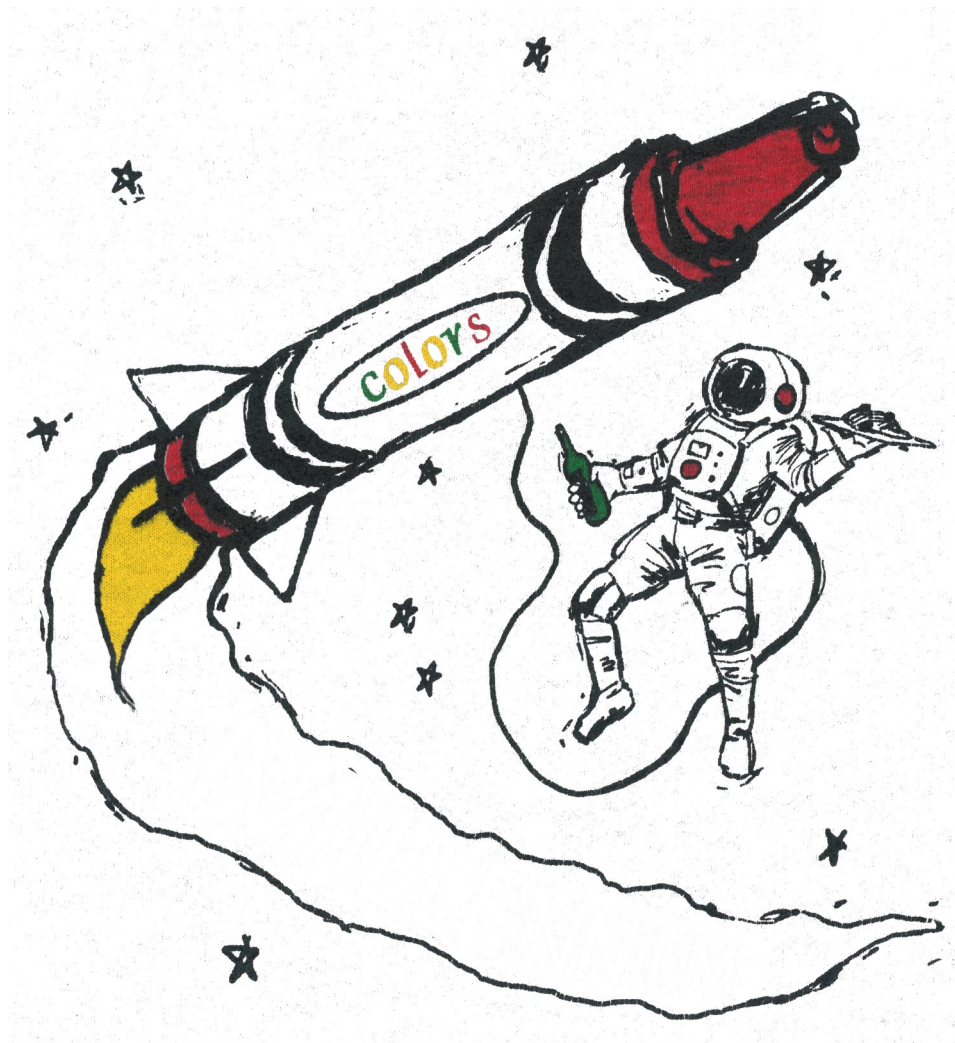
ALL COCKTAILS ARE SERVED AS

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

SUNDAY—THURSDAY 430-800 FRIDAY & SATURDAY 430-9

ANTIPASTI

- BRUSSELS SPROUTS** PANCETTA, PARMESAN, CHILI FLAKES, BREAD CRUMBS, LEMON **14**
- CRAB CAKES** DUNGENESS CRAB CAKES, LEMON CAPER AIOLI, MIXED GREENS, SHERRY VINAIGRETTE **22**
- FRIED MONTEREY CALAMARI** MARINARA AND LEMON CAPER AIOLI **16**
- AHI TUNA** TOASTED SESAME SEEDS, WAKAME, AVOCADO, PICKLED GINGER, SOY SAKE DRESSING **18**

INSALATA

- PEAR** BUTTER LETTUCE, PECAN, GORGONZOLA CHEESE, AGED SHERRY VINAIGRETTE **16**
- CAESAR** ROMAINE, TANGY ANCHOVY DRESSING, PARMESAN, CROUTONS **16** EXTRA ANCHOVIES **18** CHICKEN **22** PRAWNS **24**
- CHOPPED** LITTLE GEMS, KALAMATA OLIVES, SALAMI, MOZZARELLA, GARBANZOS, CREAMY BALSAMIC **18**
- BACON** MIXED GREENS, AVOCADO, PINE NUTS, TOMATO, GORGONZOLA, RICE WINE VINAIGRETTE **18**
- DUCK** SOUS VIDE DUCK BREAST, ARUGULA, CHERRY TOMATOES, PECANS, KUMQUATS, BLOOD ORANGE VINAIGRETTE, POMEGRANATE GLAZE **22**

PIZZA

- SALSICCIA** FENNEL SAUSAGE, PEPPERONI, ONIONS, MUSHROOMS, MOZZARELLA, MARINARA **23**
- BLACK SUMMER TRUFFLE** SHAVED BLACK TRUFFLE, MOZZARELLA, FONTINA, TRUFFLE OIL, GARLIC OIL **28**
- FUNGHI** SPANISH MANCHEGO, PARMESAN, SHIITAKE, CREMINI, PORTABELLAS, CARAMELIZED ONIONS, FRESH HERBS, GARLIC TRUFFLE OIL **22**
- CHEESE** MOZZARELLA, MARINARA **14** ADD PEPPERONI **16**

SIDES

- MIXED VEGETABLES **8**
- SAUTEED BROCCOLI **8**
- SAUTEED ASPARAGUS **8**
- FRENCH FRIES **6**
- GARLIC MASHED POTATOES **6**

SPLIT FEE **\$3**

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

2 CARDS MAXIMUM

DUE TO OUR LIMITED CAPACITY, WE MAY ENFORCE
A **1.5** HOUR TIME LIMIT ON PARTIES OF **5** OR LESS

PRIMI

- ZUPPA** BOSTON CLAM CHOWDER **12/14**
- DEL GIORNO** DUNGENESS CRAB STUFFED PRAWNS, LEMON CAPER BUTTER, SPAGHETTI POMODORO **38**
- LINGUINI VONGOLE** ONE POUND OF STEAMED CLAMS, WHITE WINE GARLIC BUTTER SAUCE , LINGUINI **28**
- SMOKED CHICKEN FETTUCCHINI** SMOKED CHICKEN BREAST, MUSHROOMS, SUN DRIED TOMATOES, GARLIC, LEMON CREAM **26**
- SPAGHETTI AND MEATBALLS** MARINARA, PARMESAN, GARLIC CROSTINI **26**
- PENNE BOLOGNESE** 6 HOUR RAGOUT OF PANCETTA, BEEF, MUSHROOMS, ONIONS, CARROTS, TOMATOES, CREAM **27**
- 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 **24**

SECONDI

- EGGPLANT PARMESAN** MARINARA, GRILLED ZUCCHINI **26**
- PESCE** ALASKAN HALIBUT, ROASTED CHERRY TOMATO SAUCE, SAFFRON SWEET PEA RISOTTO **36**
- SCALLOPS** POMEGRANATE REDUCTION, CAULIFLOWER PUREE, ASPARAGUS **32**
- CHICKEN PARMESAN** MARINARA, MOZZARELLA, HALF CAESAR SALAD **28**
- GRILL** RIBEYE, GREEN PEPPERCORN SAUCE, AU GRATIN POTATOES, GREEN BEANS **36**
- FILET MIGNON** BLACK TRUMPET MUSHROOM DEMI GLACE, GARLIC MASHED POTATOES, GREEN BEANS **40**

DOLCE 12

- TIRAMISU** HOUSE MADE SPONGE CAKE SOAKED IN ESPRESSO, MASCARPONE, ZABAGLIONE, ESPRESSO CREAM ANGLAISE, CHOCOLATE
- MOM’S LEMON CAKE** WHIPPED CREAM, FRESH BERRIES
- CRÈME BRULÉE**
- DOUBLE CHOCOLATE TORTE** WHIPPED CREAM, BERRIES
- HOT FUDGE SUNDAE** CHOCOLATE AND CARAMEL SAUCE, HAZELNUT CRACKLE, WHIPPED CREAM
- CRISP** STRAWBERRY, RHUBARB, AND BLUEBERRY CRISP, VANILLA BEAN ICE CREAM

510 482 8094

ITALIANCOLORSRESTAURANT.COM

Cocktails 15

Margarita Ahumada Mestiza Negra, Cointreau, Lime, Jalapeno

Sausal Creek Water Grey Goose, Macchia Dry Under Flor Vermouth di Sardegna, Castelvetro Olive Brine

Cucumber Martini Cucumber Infused Vodka, Macchia Bianco, Domaine Canton Ginger Liqueur, Lime Juice, Mint

101 Herb Mojito Bordiga Centum Herbis, Ketel One, Basil, Lemon

Blonde Negroni Fred Jerbis Gin 43, Fred Jerbis Bitter 34, Bordiga Bianco

Mama’s Last Word Alpe Genepey, Luxardo Maraschino, Occitan Gin, Lime

Coscia Fizz Hendrick’s Gin, Liquori Dell’etna Pear, Bordiga Bianco Vermouth, Egg White, Lemon

Roman Sidecar Hennessy VS, Sirene Aperitivo Americano, Grand Marnier, Lemon

Cantarito Arette Reposado Tequila, Orange, Grapefruit, Lime, Soda Water

Mezcal Negroni La Mestiza Negra, Naturale Bitter, Fred Jerbis 25

St Hubertus Mai Tai Amaro Riserva, Amara Sicilian Blood Orange, Liquid Alchemist Orgeat, Pineapple, Orange

Boulevardier Michter’s Rye, Campari, Bordiga Rosso Vermouth

Black Walnut Manhattan Old Forester Bourbon, Nocino Walnut, Fred Jerbis 16

Build Your Own Manhattan:

Choose: Old Forester Bourbon or Michter’s Rye

Choose: Fred Jerbis 16 or Bordiga Vermut di Torino or Perfect

Choose: Angostura Bitter or Montenegro or Cynar or Bernard Barathier

Arancia Rosmarino House Made Rosemary and Earl Grey Simple Syrup, Liquid Alchemist

Liquor

Orange Non Alcoholic 8

Grey Goose 14 Hendrick’s 14

Occitan Gin 13 High West DBL Rye 13

Basil Hayden’s 14 Dewar’s White Label 12

Jameson 13 Oban 14 Yr 22

Johnnie Walker Black 14 Hennessy VS 15

Amaro Montenegro 13 Fortaleza Blanco 16

Mestiza Negra 12 Don Fulano Reposado 15

Up +1

Non-Alcoholic Beverages

Alameda Point Coffee 4
Craft Soda 4

Cola Cappuccino 5

Lemon-Lime Hot Teas 5

Ginger Beer Jasmine Green

Shirley Temple Mint

Roy Rogers Breakfast

Lemonade Earl Grey

Cranberry Juice Chamomile

San Benedetto 6

Vino by the Glass

Prosecco DOC N.V. Sorelle Bronca Brut, Valdobbiadene 13 42

Rosato di Nebbiolo ‘22 GD Vajra, Barolo, Italy 14 42

Garganega DOC ‘21 Pra Otto, Soave Classico, Veneto 14 46

Kerner DOC ‘22 Niklas, Alto Adige 14 48

Chardonnay ‘22 Rombauer, Carneros, Napa 20 66

Frappato IGT ‘22 COS, Vittoria, Sicily 16 48

Montepulciano DOC ‘21 Cirelli La Collina Biologica, Abruzzo 14 42

Cabernet Sauvignon ‘19 Keenan, St Helena, Napa 20 64

By the Bottle

FRIZZANTE

Blanc de Blancs ‘16 Ettore Germano, Alta Langa, Piedmont, Italy 90

Prosecco DOCG N.V. Sorelle Bronca Extra Dry, Valdobbiadene, Italy 50

Blanc de Blancs Grand Cru N.V. Agrapart Terroirs, Avize, Champagne 112

Lambrusco Salamino/Sorbara ‘21 TerreVive, Emilia-Romagna, Italy 48

Bianco

Timorasso DOC ‘20 La Colombera Il Montino, Piedmont, Italy 58

Arneis ‘20 Giovanni Almondo, Roero, Piedmont, Italy 45

Erbaluce DOCG '21 Benito Favaro, Caluso, Italy 54

Garganega DOC ‘21 Pra Otto, Soave Classico, Veneto 42

Sylvaner DOC ‘21 Kuenhof, Alto Adige, Italy 60

Trebbiano DOC ‘18 Emidio Pepe, Abruzzo, Italy 150

Fiano DOCG ‘20 Laura de Vito, Avellino, Campania, Italy 60

Chardonnay ‘22 Rombauer, Carneros, Napa, California 66

ITALY

Pelaverga DOC ‘21 Castello di Verduno, Piedmont 56

Petit Rouge ‘20 Grosjean Frères Torrette, Valle D’Aosta 48

Frappato IGT ‘22 COS, Vittoria, Sicily 48

Vernatsch/Lagrein DOC ‘20 Franz Gojer, St Magdalener, Alto Adige 50

Nebbiolo DOC ‘21 Brezza, Langhe, Piedmont, Italy 54

Nerello Mascalese ‘21 Girolamo Russo A’Rina, Etna, Sicily 56

Barolo DOCG ‘18 G.D. Vajra Albe, Piedmont 68

Barolo DOCG '18 Luigi Baudana, Cerretta, Piedmont 130

Barolo DOCG ‘16 Ettore Germano Riserva, Lazzarito, Serralunga 218

Barolo DOCG ‘16 Cavallotto Riserva, Vigna San Giuseppe, Bricco Boschis 278

Barbaresco DOCG ‘10 Produttori del Barbaresco, Piedmont 110

Sangiovese Grosso DOC '21 La Torre, Montalcino, Tuscany 56

Barbera DOC '14 San Fereolo Austri, Piedmont 62

Aglianico DOCG ‘20 Grifalco, Vulture, Basilicata 54

Gaglioppo ‘16 Du Cropio Dom Giuva, Calabria 48

CALIFORNIA

Pinot Noir ‘21 Navarro, Mendocino 68

Cabernet Sauvignon ‘19 Jordan, Alexander Valley, Sonoma 74

Cabernet Franc/Merlot ‘04 Justin Justification, Paso Robles 92

Cabernet Sauvignon ‘19 Keenan, St Helena, Napa 64

Cabernet Sauvignon ‘16 Heitz, Lot C-91, St Helena, Napa 140

Cabernet Sauvignon ‘19 Silver Oak, Alexander Valley, Napa 110

BIRRA

DRAFT 9

Bavik Super Pils

Almanac Future is Fluid IPA

Estrella Non-Alcoholic 6

Corkage \$25 per 750 ml

ITALIAN COLORS
Kids
menu



Spaghetti Marinara

\$9

Plain Pasta with Butter

\$8

Cheese Pizza with Marinara (No Green Stuff)

\$14

Pepperoni Pizza

\$16

Grilled Chicken Breast, Mashed Potatoes and Vegetables

\$16

ITALIAN COLORS
PIZZA
VEGETABLES
CHEESE
SPAGHETTI
MARINARA
FETTUCCHINE
ALFREDO
MASHED POTATOES
PEPPERONI
PASTA
BUTTER
BREAD
SUNDAE
ICE CREAM
CAKE

QQIMITALIANCOLORS
ENICCUTTEFPASTADQ
MCYPELTQLTPWJQADY
ZAYIGCWYLRKMPEYBC
LKSMNDRZSZWDRMTHL
DEDHAOMELPKBSBEMO
NTVLERRGASAEAEYDD
TNQDXDIEUMLGSZEKJ
RRDQNKPNPBKEHRZNP
YYJWB YDOAPP MFEQIB
KKNYRAQT TRELPMTBP
DYZVEEEDJAAPNVTTB
LYYYYGTJKNTMDYWYI
KTLBERPTXMJOYPRJZ
MKBVBVBVUTMDEGLRL
ZPDLRQNDDBMZRSKRN