

CURBSIDE PICK UP MENU

May 18, 2024

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

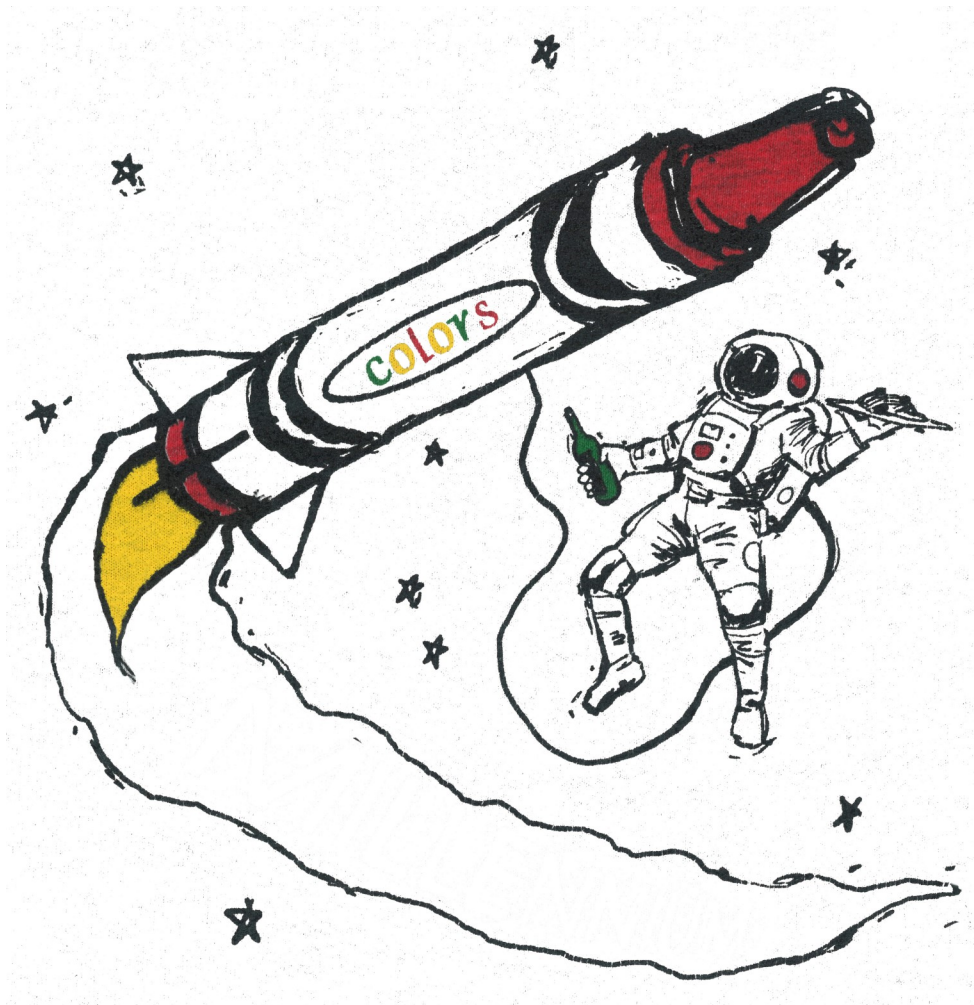
Choose one bottle of wine:

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

Garganega DOC ‘21 Pra Otto, Soave Classico, Veneto

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

Montepulciano DOC ‘20 Cirelli La Collina Biologica, Abruzzo, Italy



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 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

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**
- GRILLED CHICKEN** BACON, RED ONION, MOZZARELLA, GARLIC OIL **22**
- 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**

PRIMI

- ZUPPA** BOSTON CLAM CHOWDER **12/14**
- DEL GIORNO** SPAGHETTI CARBONARA, PANCETTA, SWEET PEAS, ARTICHOKE HEARTS **28**
- LINGUINI VONGOLE** ONE POUND OF STEAMED CLAMS, WHITE WINE GARLIC BUTTER SAUCE, LINGUINI **28**
- SMOKED CHICKEN FETTUCCINI** 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, BASIL PESTO, SMASHED POTATOES, ASPARAGUS **34**
- FISH AND CHIPS** BREADED PETRALE SOLE, FRENCH FRIES, COCKTAIL SAUCE, LEMON CAPER AIOLI **24**
- SCALLOPS** POMEGRANATE REDUCTION, CAULIFLOWER PUREE, ASPARAGUS **30**
- CHICKEN PICCATA** LEMON CAPER BUTTER SAUCE, MASHED POTATOES, BROCCOLI **26**
- FILET MIGNON** DEMI GLACE, GARLIC MASHED POTATOES, GREEN BEANS **34**
- FORNO** LAMB LOIN CHOPS, CHIMICHURRI, GARLIC MASHED POTATOES, HARISSA ROASTED BABY CARROTS **28**

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

SPLIT FEE **\$3**

20% AUTO GRATUITTY 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

510 482 8094

ITALIANCOLORSRESTAURANT.COM

Cocktails 15

SAUSAL CREEK WATER GREY GOOSE, MACCHIA DRY *UNDER FLOR* VERMOUTH DI SARDEGNA, CASTELVETRANO OLIVE BRINE

CUCUMBER MARTINI CUCUMBER INFUSED VODKA, MACCHIA BIANCO, DOMAINE CANTON GINGER LIQUEUR, LIME

101 HERB MOJITO 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 LIQUORI DELL’ETNA PEAR, OCCITAN GIN, BORDIGA BIANCO, 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 DI VITTORIA, FRED JERBIS 25

ST HUBERTUS MAI TAI AMARO RISERVA, AMARA SICILIAN BLOOD ORANGE, LIQUID ALCHEMIST ORGEAT, PINEAPPLE, ORANGE

AMARETTO SOUR BORDIGA AMARETTO, OLD FORESTER BOURBON, LEMON

BOULEVARDIER MICTER’S RYE, CAMPARI, BORDIGA ROSSO VERMOUTH

BLACK WALNUT MANHATTAN OLD FORESTER BOURBON, NOCINO WALNUT, FRED JERBIS 16

MAI APRICOT TAI BERNARD ABRICOT, BACARDI SILVER, ORGEAT, PINEAPPLE JUICE, LUXARDO CHERRY JUICE

BUILD YOUR OWN MANHATTAN:

CHOOSE: OLD FORESTER BOURBON OR MICTER’S RYE

CHOOSE: FRED JERBIS 16 OR BORDIGA VERMUT DI TORINO OR PERFECT

Liquor

KETEL ONE 12	MONTEREY PINE GIN 13
GREY GOOSE 14	HIGH WEST DBL RYE 13
OCCITAN GIN 13	DEWAR’S WHITE LABEL 12
BASIL HAYDEN’S 14	OBAN 14 YR 22
JAMESON 13	HENNESSEY VS 15
JOHNNIE WALKER BLACK 14	DON FULANO REPOSADO 15
MESTIZA NEGRA 12	Ron Zacapa 14
	<i>UP +1</i>

Digestif

AMARO MONTENEGRO 12	SANDEMAN PORT 20 YR 18
ST. HUBERTUS AMARO 13	YAMAZAKI 12 YR 16
AMARA AMARO ROSSO 12	VERDUNO GRAPPA 14
FRED JERBIS AMARO 13	BERNARD BARATHIER 13
BORDIGA AMARETTO 11	BORDIGA PASTIS 12

Birra

BAVIK SUPER PILS 9
ALMANAC FUTURE IS FLUID IPA 9
ESTRELLA NON-ALCOHOLIC 6

Vino by the Glass

Prosecco DOC N.V. Sorelle Bronca <i>Brut</i> , Valdobbiadene, Italy	13	42
Rosato di Nebbiolo ‘22 GD Vajra, Barolo, Italy	14	42
Garganega DOC ‘21 Pra <i>Otto</i> , Soave Classico, Veneto, Italy	14	46
Kerner DOC ‘22 Niklas, Alto Adige, Italy	14	48
Chardonnay ‘22 Rombauer, Carneros, Napa, California	20	66
Frappato IGT ‘22 COS, Vittoria, Sicily, Italy	16	48
Montepulciano DOC ‘21 Cirelli <i>La Collina Biologica</i> , Abruzzo, Italy	14	42
Zinfandel ‘20 Wilson, Dry Creek, Sonoma, California	17	54

By the Bottle

FRIZZANTE

Blanc de Blancs ‘16 Ettore Germano, Alta Langa, Piedmont, Italy	90
Blanc de Blancs Grand Cru N.V. Agrapart <i>Terroirs</i> , Avize, Champagne	112
<i>Lambrusco</i> Salamino/Sorbara ‘21 Terrevive, Emilia-Romagna, Italy	48

Bianco

Timorasso DOC ‘20 La Colombera <i>Il Montino</i> , Piedmont, Italy	58
Arneis ‘20 Giovanni Almondo, Roero, Piedmont, Italy	45
Garganega DOC ‘21 Pra <i>Otto</i> , Soave Classico, Veneto	46
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

Italy

Pelaverga DOC ‘21 Castello di Verduno, Piedmont	56
Petit Rouge ‘20 Grosjean Frères <i>Torrette</i> , 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 <i>A’Rina</i> , Etna, Sicily	56
Barolo DOCG ‘18 G.D. Vajra <i>Albe</i> , Piedmont	72
Barolo DOCG '18 Luigi Baudana, Cerretta, Piedmont	130
Barolo DOCG ‘16 Ettore Germano <i>Riserva</i> , Lazzarito, Serralunga	218
Barolo DOCG ‘16 Cavallotto <i>Riserva</i> , 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 <i>Austri</i> , Piedmont	62
Aglianico DOCG ‘20 Grifalco, Vulture, Basilicata	54

California

Pinot Noir ‘22 Navarro, Mendocino	68
Cabernet Franc/Merlot ‘04 Justin <i>Justification</i> , Paso Robles	92
Cabernet Sauvignon ‘19 Keenan, St Helena, Napa	64
Cabernet Sauvignon ‘16 Heitz, <i>Lot C-91</i> , St Helena, Napa	140
Cabernet Sauvignon ‘19 Silver Oak, Alexander Valley, Napa	110

Non-Alcoholic Beverages

ALAMEDA POINT CRAFT SODA 4	COFFEE 4
	ESPRESSO 4
COLA	CAPPUCCINO 5
LEMON-LIME	HOT TEAS 5
GINGER BEER	GREEN
SHIRLEY TEMPLE	MINT
ROY ROGERS	BREAKFAST
LEMONADE	EARL GREY
CRANBERRY JUICE	CHAMOMILE
SAN BENEDETTO 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

FETTUCINE

ALFREDO

MASHED POTATOES

PEPPERONI

PASTA

BUTTER

BREAD

SUNDAE

ICE CREAM

CAKE

QQ 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