

CURBSIDE PICK UP MENU

April 18, 2024

TO PLACE ORDER DURING BUSINESS HOURS

CALL (510) 482-8094

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

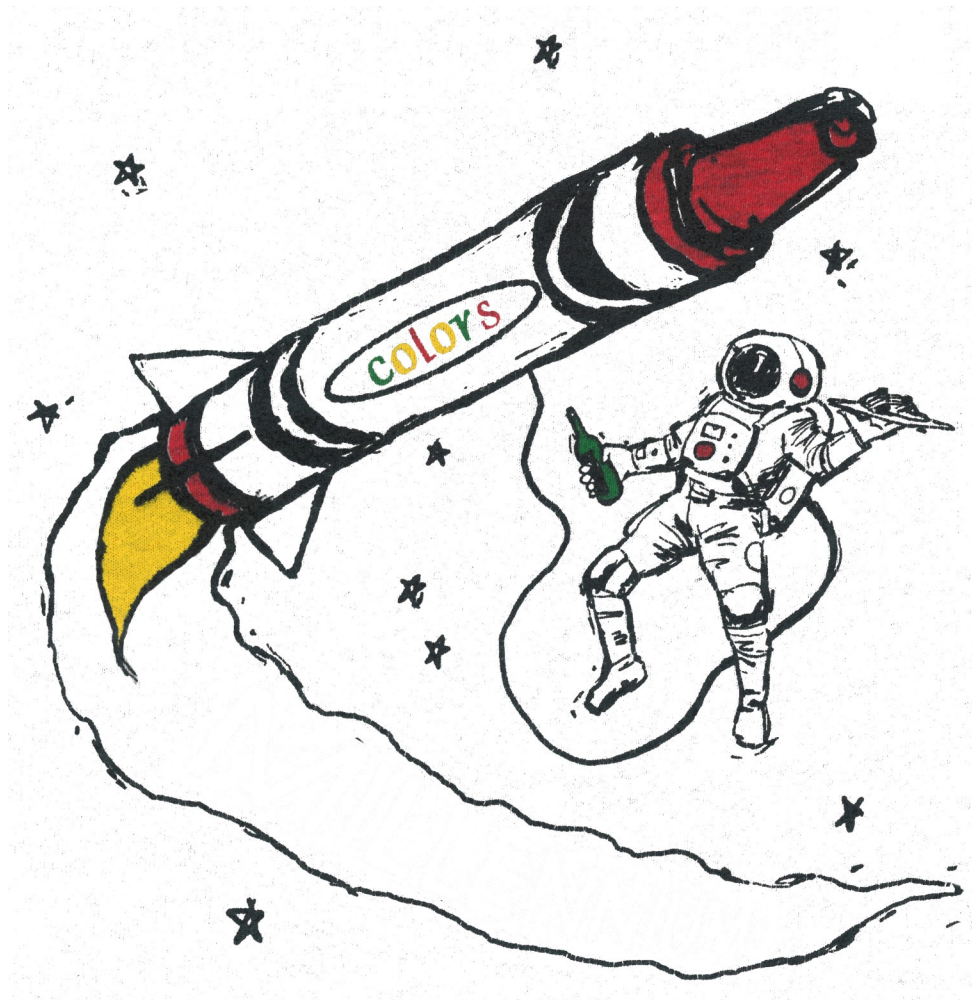
Family Meal (Sunday, Monday, and Tuesday)

2 Items: Caesar Salad ~or~ Insalata Mista
~or~ Chocolate Torte ~or~ Mom's Lemon Cake

AND

4 Items from the Pizza or Pasta Sections

\$110 All-in (Tax & \$12 gratuity included)



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

- GNOCCHI BOLOGNESE** 6 HOUR RAGOUT OF PANCETTA, BEEF, MUSHROOMS, ONIONS, CARROTS, TOMATOES, CREAM **18**
- BRUSSELS SPROUTS** PANCETTA, PARMESAN, CHILI FLAKES, BREAD CRUMBS, LEMON **14**
- FRIED MONTEREY CALAMARI** MARINARA AND LEMON CAPER AIOLI **16**

- OCTOPUS** SPANISH OCTOPUS, MARBLED POTATOES, GREEN BEANS, PANCETTA, OLIO SANTO **18**
- AHI TUNA** TOASTED SESAME SEEDS, WAKAME, AVOCADO, PICKLED GINGER, SOY SAKE DRESSING **18**
- CRAB CAKES** DUNGENESS CRAB CAKES, LEMON CAPER AIOLI, MIXED GREENS, SHERRY VINAIGRETTE **22**

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**
- WEDGE** ICEBERG LETTUCE, BACON, GORGONZOLA CHEESE, TOMATOES, GREEN GODDESS DRESSING **18**
- BEET** MIXED GREENS, GOLDEN RAISINS, FETA CHEESE, SHERRY VINAIGRETTE, MINT **14**

PIZZA

- SALSICCIA** FENNEL SAUSAGE, PEPPERONI, ONIONS, MUSHROOMS, MOZZARELLA, MARINARA **23**
- 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 **11**
- FRENCH FRIES **6**
- GARLIC MASHED POTATOES **6**

PRIMI

- ZUPPA** CAULIFLOWER MANCHEGO **9/12**
- DEL GIORNO** PRAWNS, COD, FENNEL, SWEET PEAS, CHERRY TOMATOES, BASIL PESTO CREAM SAUCE, LINGUINI **32**
- 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, TOMATO BASIL CAPER SAUCE, GARLIC MARBLED POTATOES, ASPARAGUS **32**
- SCALLOPS** SAFFRON RISOTTO WITH ARTICHOKE HEARTS, ASPARAGUS, BACON BITS **32**
- CHICKEN PARMESAN** MARINARA, MOZZARELLA, PARMESAN, SIDE OF CAESAR SALAD **28**
- DUCK CONFIT** DUCK LEG, GRILLED POLENTA, MUSHROOM DEMI GLACE, SAUTEED SPINACH **25**
- GRILL** RIBEYE, MUSHROOM DEMI GLACE, FRENCH FRIES **32**
- SHORT RIB STEW** CARROTS, CELERY, MARBLE POTATOES, ONION, GREEN PEAS, GRILLED POLENTA **23**

DOLCE

- TIRAMISU** HOUSE MADE SPONGE CAKE SOAKED IN ESPRESSO, MASCARPONE, ZABAGLIONE, ESPRESSO CREAM ANGLAISE, CHOCOLATE **12**
- MOM’S LEMON CAKE** WHIPPED CREAM, FRESH BERRIES **12**
- CRÈME BRULÉE** **12**
- DOUBLE CHOCOLATE TORTE** WHIPPED CREAM, BERRIES **12**
- HOT FUDGE SUNDAE** CHOCOLATE AND CARAMEL SAUCE, HAZELNUT CRACKLE, WHIPPED CREAM **12**
- DESSERT SPECIAL** INQUIRE WITH YOUR SERVER **12**

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

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 JUICE, MINT

MIRTO MARTINI DISSIDENT MONTEREY PINE, BRESCA DORADA MIRTO VERDE, BORDIGA EXTRA DRY

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 GENEPY, LUXARDO MARASCHINO, HENDRICK’S 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

Liquor

KETEL ONE 12	MONTEREY PINE 13
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	HENNESSEY VS 15
AMARO MONTENEGRO 13	FORTALEZA BLANCO 16
MESTIZA NEGRA 12	DON FULANO REPOSADO 15
	<i>UP +1</i>

Non-Alcoholic Beverages

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

Vino by the Glass

Prosecco DOC N.V. Sorelle Bronca <i>Brut</i> , Valdobbiadene	13	42
Garganega DOC ‘21 Pra <i>Otto</i> , 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 <i>La Collina Bioligica</i> , Abruzzo	14	42
Aglianico DOCG ‘20 Grifalco, Vulture, Basilicata	17	54

By the Bottle

FRIZZANTE

Blanc de Blancs ‘16 Ettore Germano, Alta Langa, Piedmont, Italy	90
Prosecco DOCG N.V. Sorelle Bronca <i>Extra Dry</i> , Valdobbiadene, Italy	50
<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
Erbaluce DOCG '21 Benito Favaro, Caluso, Italy	54
Garganega DOC ‘21 Pra <i>Otto</i> , 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 <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	68
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
Gaglioppo ‘16 Du Cropio <i>Dom Giuva</i> , Calabria	48

CALIFORNIA

Pinot Noir ‘21 Navarro, Mendocino	68
Cabernet Sauvignon ‘19 Jordan, Alexander Valley, Sonoma	74
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

BIRRA

DRAFT 9

Bavik Super Pils

Boont Amber Ale

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

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