CURBSIDE PICK UP MENU

April 30, 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)

$110 All-in (Tax and Gratuity included)

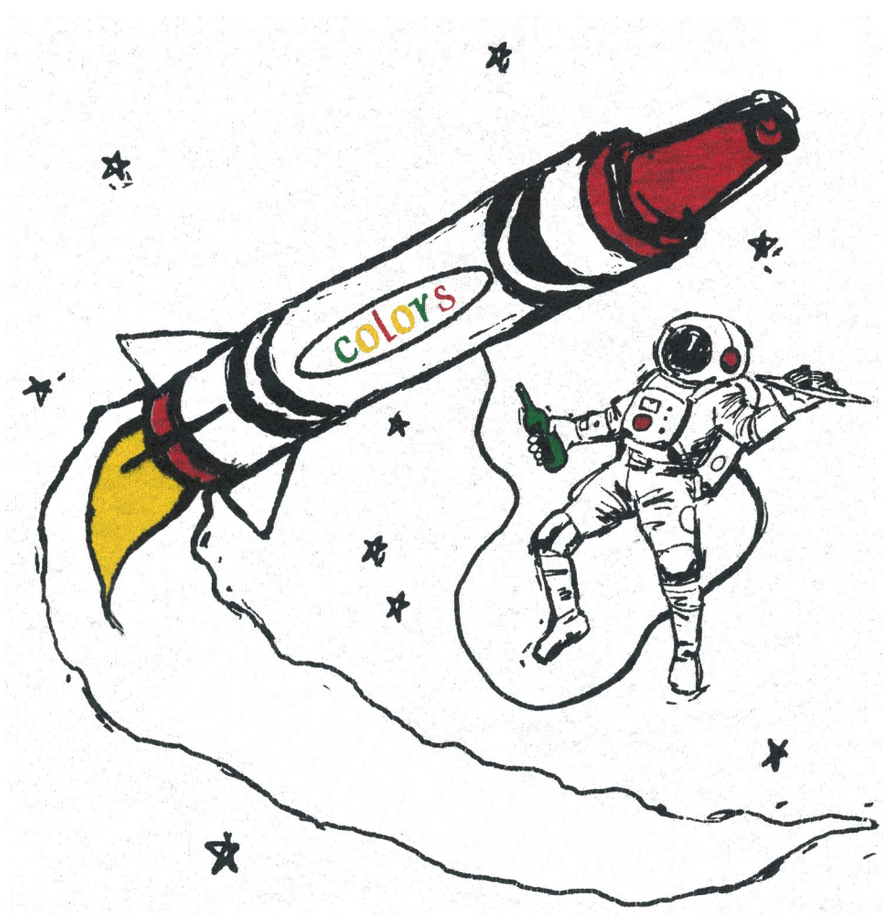
Pick 2 Items: Caesar Salad ~or~ Insalata Mista

~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

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

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**

Asparagus Grilled asparagus, sherry vinaigrette, goat cheese arancini **16**

Fried Monterey Calamari Marinara and lemon caper aioli **16**

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**

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**

Truffle Shaved black truffle, fontina, manchego, truffle 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**

510 482 8094

ITALIANCOLORSRESTAURANT.COM

Primi

Zuppa Cream of asparagus **10/12**

Del Giorno Lobster, prawns, peas, cheery tomatoes, white wine sweet butter tomato sauce, linguini **34**

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**

Light Entrée Ravioli of lamb, goat cheese, ricotta, and mint, bordelaise sauce, shaved black truffle **22**

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 Blackened mahi-mahi, roasted cherry tomato sauce, fresh lentils with pancetta and artichoke, asparagus **30**

Chicken Picatta Chicken breast, lemon caper garlic butter, garlic mashed potatoes, broccoli **26**

Grill Ribeye, mushroom demi glace, truffle french fries **34**

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

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

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, 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 orgeat, orange **Non Alcoholic 8**

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**

***Up* +1**

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

Jasmine Green

Mint

Breakfast

Earl Grey

Chamomile

Vino by the Glass

Prosecco DOC N.V. Sorelle Bronca *Brut,* Valdobbiadene	**13**	**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 Bioligica*, 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
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