

EXEC. CHEF  
TRAVIS  
KIRKLEY

# Colletta

ITALIAN FOOD & WINE  
AT AVALON

LUNCH  
SERVED AT  
YOUR LEISURE

## Soup & Salad

---

ADD CHICKEN 6 SALMON 8 SHRIMP 6	
CAESAR SALAD: hearts of romaine, focaccia crouton, parmesan dressing	12
BABY GEM LETTUCES: cucumber, tomato, radish, truffle vinaigrette	12
ITALIAN SALAD: red onion, feta, olives, pepperoncini, italian vinaigrette	12
SEASONAL SOUP	8

## Antipasti

---

C.A.B BEEF CARPACCIO: espresso rubbed, garlic aioli, arugula, shaved parmesan, evoo	18
MEATBALLS: C.A.B, pork & veal, san marzano tomato, polenta, parmesan, basil	14
BURRATA: marinated olive, flatbread	16
WHIPPED RICOTTA: lemon pepper, toasted focaccia, almonds	14
PROSCIUTTO DI PARMA: parmesan, honeycomb, seasonal fruit, fried flatbread	22

## Piatti

---

CHICKEN PARMESAN: capellini, sugo rosa	24
PAN SEARED SALMON*: roasted fennel, oven dried tomatoes, crispy artichoke, brown butter capers	24
LASAGNA: C.A.B. bolognese, ricotta	22

## Pasta

---

BLACK PEPPER TAGLIATELLE*: pork tesa, carbonara, egg yolk, fresh herbs	18
SAUSAGE RIGATONI: rapini, charred cipollini, lemon zest	16
THREE CHEESE RAVIOLI: fontina, amatriciana, garlic, pecorino	14
CAPELLINI & MEATBALLS: san marzano tomato, shaved garlic, basil	18

## Sandwiches

---

CHOICE OF: french fries, soup or salad	
ITALIAN: pepperoni, calabrese, black forest ham, roasted red peppers, smoked fontina	14
MEATBALL: san marzano tomato, mozzarella	14
CAPRESE CHICKEN: basil pesto, tomato, mozzarella, arugula, balsamic	14

## Pizza

---

MARGHERITA: san marzano tomato, mozzarella, basil	15
PEPPERONI: san marzano tomato, buffalo mozzarella, basil	16
SAUSAGE: san marzano tomato, house-made Italian sausage, pepperoni, whipped ricotta	18
CALABRESE: calabrese salami, calabrian chili, olive, mozzarella, honey	17

# Vino

PROSECCO 10/48
Da Luca, Veneto, Italy NV
PINOT GRIGIO 9/35
Ca'del Sarto, Friuli, Italy 2019
SAUVIGNON BLANC 11/43
Bollini, Trentino, Italy 2019
SOAVE CLASSICO 12/47
Inama, Veneto, Italy 2020
CHARDONNAY 13/51
Fess Parker "Ashley" Santa Barbara, CA 2019
MOSCATO D'ASTI 11/43
Saracco, Piedmont, Italy 2020
ROSE 12/47
Pico Maccario "Lavignone", Veneto, Italy 2020
PINOT NOIR 12/47
Bottega Vinaia, Trentino-Alto-Adige, Italy 2017
PINOT NOIR 15/59
Three Saints, Santa Maria Valley, CA 2018
NERO D'AVOLA 12/47
Caruso & Minini "Naturalmente" Sicily, Italy 2018
AGLIANICO 13/51
Vicus, Campania, Italy 2016
CHIANTI CLASSICO 13/51
Castello Di Bossi, Tuscany, Italy 2017
SUPER TUSCAN 18/71
Arcanum "Il Fauno", Tuscany, Italy 2018
MALBEC 11/43
Catena "Vista Flores", Mendoza, ARG 2017
CABERNET SAUVIGNON 14/55
Daou, Paso Robles, CA 2019

# Cocktails

REVIVAL.....	12
Watershed Four Peel gin, Combier Pamplemousse, Cocchi Americano, Absinthe, lemon	
TUSCAN SUNRISE.....	14
Watershed Apple brandy, Combier Peach, red wine, lemon, simple syrup	
THE PHOENIX.....	13
Hanson Organic Habanero Vodka, passionfruit, lime, honey simple, chili sugar rim	
SPICED OLD-FASHIONED.....	14
Four Roses Yellow Label, house-made spiced simple syrup, Luxardo Cherry, flamed orange	

# Mocktails

ARANCIONE 6
italian orange cream soda
LIMONATA DEL GIORNO 5
HOUSE-MADE VANILLA SODA 5

# Birra

BOTTLES + CANS	
Bud Light, Light Lager.....	5
Michelob Ultra, Light Lager.....	5
Bold Rock, Apple Cider.....	7
Guinness, Stout.....	7
O'Douls, Non-Alcoholic Lager.....	7
DRAFT	
Peroni, Italian Lager.....	7
Rotating Wheat.....	7
Rotating IPA.....	8
Rotating Local.....	7