

EXEC. CHEF  
TRAVIS  
KIRKLEY

# Colletta

DINNER  
SERVED  
DAILY

ITALIAN FOOD & WINE  
AT AVALON

## Antipasti

CAESAR SALAD: hearts of romaine, focaccia crouton, parmesan dressing	12	BURRATA: marinated olive, flatbread	16
BABY GEM LETTUCES: cucumber, tomato, radish, truffle vinaigrette	12	C.A.B BEEF CARPACCIO: espresso rubbed, garlic aioli, fried capers, arugula, shaved parmesan, olive oil	18
RED + GOLDEN BEET SALAD: whipped goat cheese, sicilian pistachio nougatine	14	MEATBALLS: C.A.B, pork & veal, san marzano tomato, polenta, parmesan, basil	14
SHRIMP SCAMPI: fire roasted, lemon butter, fresh herbs, grilled baguette	16	PROSCIUTTO DI SAN DANIELE: parmesan, honeycomb, seasonal fruit, fried flatbread	22

## 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	16
CALABRESE: calabrese salami, calabrian chili, olive, mozzarella, honey	17
PROSCIUTTO : poached pear, gorgonzola crema, mozzarella, arugula, olive oil	17

## Piatti

WOOD GRILLED C.A.B. HANGER: crispy brussels, fingerling potatoes, romesco, calabrian chili gremolata	29
LASAGNA: C.A.B. bolognese, ricotta	24
PORCHETTA: tuscan white beans, confit lemon gremolata, aleppo	29
CHICKEN PARMESAN: capellini, sugo rosa	23
WOOD FIRED ATLANTIC SALMON*: roasted cherry tomatoes, shaved summer squash, toasted pine nuts	27
CHICKEN MARSALA: mushroom, fresh herbs, capellini	26

## Pasta

BOLOGNESE: pasta of the day, parmesan, basil	24
BLACK PEPPER TAGLIATELLE*: pork tesa, carbonara, egg yolk, fresh herbs	24
SMOKED PORK TORTELLINI: brown butter sage brodo, local arugula, parmigiano-reggiano	26
FARFALLE: lump crab, shrimp, lemon, basil, parsley	28
THREE CHEESE RAVIOLI: fontina, amatriciana, garlic, pecorino	26
CAPELLINI POMODORO: san marzano tomato, shaved garlic, basil	22
GLUTEN-FREE PASTA AVAILABLE UPON REQUEST	

## Family Style

LET OUR CHEF  
CURATE THREE COURSES,  
FAMILY-STYLE

\$45/GUEST

\*State of georgia health regulations dictate: "thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, poultry, pork or shellfish may reduce the risk of food borne illness."