

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: roasted fennel, citrus, arugula, toasted almonds, Prosciutto di Parma	17
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
SHRIMP SCAMPI: fire roasted, lemon butter, fresh herbs, grilled baguette	16	MEATBALLS: C.A.B, pork & veal, san marzano tomato, polenta, parmesan, basil	14
CALAMARI: pepperoncini, lemon, calabrian chili aioli, pickled fresno chili	17	PROSCIUTTO DI PARMA: parmesan, honeycomb, seasonal fruit, fried flatbread	22
TUSCAN LEMON FARRO SOUP: house-made italian sausage	8	MARINATED OLIVES: castelvetro, kalamata, citrus, aleppo	7

Pizza

MARGHERITA: san marzano tomato, mozzarella, basil	15
PEPPERONI: san marzano tomato, mozzarella, basil	16
SAUSAGE: san marzano tomato, house-made italian sausage, whipped ricotta	18
CALABRESE: calabrese salami, calabrian chili, olive, mozzarella, honey	17
PROSCIUTTO: gorgonzola, poached pear mozzarella, arugula, olive oil	17
BIANCA: porchetta, rapini, San Simon, onion, pickled chili, whipped ricotta	17

Piatti

WOOD GRILLED C.A.B. HANGER: romesco, charred cipollini onion, rapini, calabrian chili butter	32
LASAGNA: C.A.B. bolognese, ricotta	24
PORCHETTA: roasted cauliflower, caramelized onion, crispy artichoke, natural jus	29
CHICKEN PARMESAN: capellini, sugo rosa	26
FLOUNDER MILANESE: arugula, capers, fregola sarda, lemon beurre blanc	28
VEAL MARSALA: mushroom, fresh herbs, capellini	27
CHICKEN CACCIATORE: san marzano tomato, basil, parmesan risotto, confit lemon	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, garlic breadcrumb	28
THREE CHEESE RAVIOLI: fontina, amatriciana, garlic, pecorino	26
CAPELLINI POMODORO: san marzano tomato, shaved garlic, basil	22
ORECCHIETTE: spicy ragu, house-made italian sausage, cremini mushrooms, ricotta salata	26

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."