

EXECUTIVE CHEF
OBIE FERGUSON

Colletta
ITALIAN FOOD & WINE
AT FENTON

CHEF DE CUISINE
RAEKWON COHEN

SOUS CHEF
JOSIAH CARDER

Antipasti

FOCACCIA / 8 lemon, ricotta, honey, black pepper, parmesan	BURRATA TOAST / 20 smashed avocado, arugula, olive oil, prosciutto, parmesan, farm eggs*
CAESAR / 17 romaine, focaccia crumb, parmesan, lemon Caesar	POLPETTE / 17 C.A.B. beef, pork, San Marzano tomato DOP, basil, parmesan
FRISÉE / 16 arugula, gorgonzola, pomegranate seeds, Asian pears, hazelnuts	CHARCUTERIE & CHEESE / 26 daily cured meats, rotating cheese, jam, pickled vegetables, local crackers
COLLETTA INSALATA / 17 local lettuces, cucumber, radish, olives, pepperoncini, soppressata, creamy Italian	CRISPY CALAMARI / 19 pepperoncini, pomodoro
ZEPPOLE / 13 Italian donut holes, espresso chocolate	MARINATED OLIVES / 13 Ligurian, green Cerignola, and Castelvetro olives, salsa verde

Pizza

GLUTEN-FREE PIZZA DOUGH AVAILABLE UPON REQUEST +5

MARGHERITA San Marzano tomato DOP, mozzarella, basil, parmesan	19
SPICY SOPPRESSATA San Marzano tomato DOP, mozzarella, oregano, honey, basil, parmesan	21
“REGINA COLLETTA” mozzarella, garlic, ricotta, arugula, parmesan, aged balsamic, prosciutto	22
BRUSSEL SPROUTS smoked mozzarella, ricotta, bacon, apples, balsamic	22
FUNGHI local mushrooms, whipped goat cheese, mozzarella, lemon	22
BREAKFAST San Marzano tomato DOP, mozzarella, bacon, sausage, sunny side farm eggs*	21

Join us
for Dinner

Sunday-Thursday
5:00pm-10:00pm
Friday & Saturday
5:00pm-11:00pm

Brunch

ROADY PLATE 2 farm eggs any style, parmesan polenta, bacon, focaccia 16
STEAK HASH red peppers, local mushrooms, crispy potatoes, salsa verde, 2 eggs any style* 29
BAGEL SANDWICH NYBD everything bagel, bacon, scrambled egg, provolone piccante, crispy potatoes 16
LOX + BAGEL NYBD everything bagel, smoked salmon, cream cheese, pickled red onion, capers 18
EGGS IN PURGATORY two eggs, spicy tomato, basil, parmesan, flatbread 18
FRENCH TOAST spring berries, fresh whipped cream 16

Brunch Bevanda

CALABRIAN BLOODY MARY / 15 Vodka, Tomato, Herbs, Chili	ESPRESSO MARTINI / 19 Vodka, Coffee Liqueur, Espresso
MIMOSA / 14 Prosecco, Orange Cello, Orange Juice	HUGO / 16 Prosecco, Elderflower, Mint, Lime

Pranzo

SHRIMP + GRITS / 29 parmesan polenta, ‘nduja, local mushroom
CHICKEN PARMESAN / 31 crispy Joyce Farms breast, spaghetti, vodka sauce, mozzarella, parmesan, basil
CRESTE DI GALLO / 28 C.A.B bolognese, tomato, basil, parmesan, ricotta
CASARECCE / 36 crab, pesto Genovese, peas, garlic, pinenuts
TAGLIATELLE* / 28 pork tesa, black pepper, Braswell Farms eggs, chive, parmesan

GLUTEN-FREE PASTA
AVAILABLE UPON REQUEST

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

VINO

Bicchiere

PROSECCO, Jeio by Bisol, Veneto, Italy NV.....	13/59	LAMBRUSCO, Fiorini, Becco Rosso, Emilia-Romanga, Italy 2024.....	13/59
BRUT ROSÉ, Lamberti, Veneto, Italy 2022.....	12/54	PINOT NOIR, Stoller Family, Willamette Valley, OR 2023.....	17/63
ROSE, Tenuta Regaleali “Le Rose”, Sicily, Italy 2022	14/51	VALPOLICELLA, Allegrini, Veneto, Italy, 2023.....	15/57
PINOT GRIGIO, Santi, Valdadige, Italy 2022.....	13/47	BARBERA D’ALBA, Giuseppe Cortese, Piedmont, Italy 2021.....	16/61
SAUVIGNON BLANC, Infamous Goose, Marlborough, New Zealand 2023.....	14/51	MONTEPULCIANO DI ABRUZZO, Cirelli, Abruzzo, Italy 2022.....	16/59
GAVI DI GAVI, Enrico Serafini, Piedmont, Italy 2023.....	16/59	CHIANTI CLASSICO, Castello D'Albola, Tuscany, Italy 2023.....	13/47
MOSCATO D'ASTI, Ercole, Piedmont, Italy 2023.....	14/51	RED BLEND, Fidelity “Crazy Creek”, Alexander Valley, CA 2022.....	14/51
CHARDONNAY/MALVASIA, Querceto, Tuscany, Italy 2022.....	13/47	CABERNET SAUVIGNON, Austin Hope, Paso Robles, CA 2023.....	16/58
GRECHETTO, Romanelli “Fonte Perna”, Umbria, Italy 2023.....	14/55	SUPER TUSCAN, Montepeloso A Quo, Tuscany, Italy 2023.....	19/75

Bottiglie

BIANCO

FRIULANO, Venica & Venica , Friuli-Venezia-Giulia, Italy 2023	54
ROERO ARNEIS, Malabaila Di Canale, “Le Tre”, Piedmont, Italy 2023	55
SAUVIGNON BLANC, Hunky Dory, Marlborough, New Zealand 2024	48
SAUVIGNON BLANC, Long Meadow Ranch, Napa Valley, CA 2023	57
CHARDONNAY, Cuvasion, Vintner’s Select, Carneros, CA 2021	68

NEW WORLD REDS

PINOT NOIR, Infracation Wines, Russian River Valley, CA 2021	73
PINOT NOIR, Sokol Blosser “Estate”, Dundee Hills, OR 2019	100
MERLOT, Trig Point “Diamond Dust Vineyard”, Alexander Valley, CA 2022	60
GRENACHE, La Sirena “Aviatrix” by Heidi Barrett, Eldorado County, CA 2019	105
SANGIOVESE, Stolpman "Love You Bunches", Ballard Canyon, CA 2022	59
ZINFANDEL, Hendry “Block 7 & 22”, Napa Valley, CA 2022	95
ZINFANDEL BLEND, Ridge “Geyserville Red”, Alexander Valley, CA 2023	130
CABERNET SAUVIGNON, Treana, Paso Robles, CA 2022	75
CABERNET SAUVIGNON, Crossbarn by Paul Hobbs, Napa Valley, CA 2021	125
CABERNET SAUVIGNON, Raymond “Reserve”, Napa Valley, CA 2021	140

CLASSIC ITALIAN REDS

NEBBIOLO, Giuseppe Cortese Langhe, Piedmont 2020	74
BAROLO, Renato Corino, Barolo Del Comune di La Morra, Piedmont 2021	120
BAROLO, Luigi Baudana “Serralunga d’Alba”, Piedmont 2022	140
VALPOLICELLA, Pra “Morandina”, Veneto 2022	57
ROSSO, Gaja “Sito Moresco”, Langhe, Piedmont 2022	155
AMARONE DELLA VALPOLICELLA, La Giarretta, Veneto 2021	94
AMARONE DELLA VALPOLICELLA, Bertani “Villa Arvedi”, Veneto 2021	155
CHIANTI CLASSICO RISERVA, Castello di Volpaia, Tuscany 2019	120
ROSSO DI MONTALCINO, Il Poggione, Tuscany 2022	76
BRUNELLO DI MONTALCINO, Casanuova delle Cerbaie, Tuscany 2019	135
SUPER TUSCAN, Querciabella “Mongrana”, Tuscany 2022	74
SUPER TUSCAN, Le Volte dell’Ornellaia, Tuscany 2023	89
SUPER TUSCAN, Aia Vecchia “Sor Ugo” Bolgheri Superiore, Tuscany 2021	110
SUPER TUSCAN, Poggio Al Tesoro "Il Seggio", Tuscany 2021	115
SUPER TUSCAN, Argiano “Solengo”, Tuscany 2022	160
AGLIANICO, Mastroberardino "Irpinia", Campania 2021	59
ETNA ROSSO, Tornatore "Pietrararizzo", Sicily 2021	85

Please accept our apologies if we are ever
without a particular vintage or varietal...