

EXECUTIVE CHEF
OBIE FERGUSON

Colletta
ITALIAN FOOD & WINE
AT FENTON

SOUS CHEF
RAEKWON COHEN & JOSIAH CARDER

Antipasti

- FOCACCIA / 8
lemon, ricotta, honey, black pepper,
parmesan
- CAESAR / 17
romaine, focaccia crumb, parmesan, lemon
Caesar
- FRISÉE / 16
arugula, gorgonzola, blueberry, fennel, pistachio
- COLLETTA INSALATA / 17
local lettuces, cucumber, radish, olives,
pepperoncini, soppressata, creamy Italian
- ZEPPOLE / 13
Italian donut holes, espresso chocolate

- BURRATA TOAST / 20
smashed avocado, arugula, olive oil, prosciutto,
parmesan, farm eggs*
- POLPETTE / 17
C.A.B. beef, pork, San Marzano tomato DOP,
basil, parmesan
- CHARCUTERIE & CHEESE / 26
daily cured meats, rotating cheese,
jam, pickled vegetables, local crackers
- CRISPY CALAMARI / 19
pepperoncini, arrabbiata
- 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, parmesan19
- SPICY SOPPRESSATA San Marzano tomato DOP, mozzarella, oregano, honey, basil, parmesan21
- “REGINA COLLETTA” mozzarella, garlic, ricotta, arugula, parmesan, aged balsamic, prosciutto22
- PEACH mozzarella, gorgonzola, pickled red onion, crispy prosciutto, mint, hot honey22
- FUNGHI local mushrooms, whipped goat cheese, mozzarella, lemon22
- 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
- TROUT + BAGEL
NYBD everything bagel, smoked trout,
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

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
- RISOTTO / 35
summer truffle, mushrooms,
garlic, lemon, chives
- TAGLIATELLE* / 28
pork tesa, black pepper, Braswell
Farms egg, chive, parmesan

GLUTEN-FREE PASTA
AVAILABLE UPON REQUEST

Brunch Bevanda

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

*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	PINOT NOIR, Stoller Family, Willamette Valley, OR 2023.....	17/63
BRUT ROSÉ, Lamberti, Veneto, Italy 2022.....	12/54	VALPOLICELLA, Allegrini, Veneto, Italy, 2023.....	15/57
ROSE, Tenuta Regaleali “Le Rose”, Sicily, Italy 2022	14/51	BARBERA D'ALBA, Giuseppe Cortese, Peidmont, Italy 2021.....	16/61
PINOT GRIGIO, Santi, Valdadige, Italy 2022.....	13/47	MONTEPULCIANO DI ABRUZZO, Cirelli, Abruzzo, Italy 2022.....	16/59
SAUVIGNON BLANC, Infamous Goose, Marlborough, New Zealand 2023.....	14/51	CHIANTI CLASSICO, Castello D'Albola, Tuscany, Italy 2023.....	13/47
GAVI DI GAVI, Enrico Serafini, Piedmont, Italy 2023.....	16/59	RED BLEND, Fidelity “Crazy Creek”, Alexander Valley, CA 2022.....	14/51
MOSCATO D'ASTI, Ercole, Piedmont, Italy 2023.....	14/51	CABERNET SAUVIGNON, Austin Hope, Paso Robles, CA 2023.....	16/58
CHARDONNAY/ MALVASIA, Querceto, Tuscany, Italy 2022.....	13/47	SUPER TUSCAN, Podere Il Palazzino “Bertinga”, Tuscany, Italy, 2018.....	19/75
GRECHETTO, Romanelli “Fonte Perna”, Umbria, Italy 2023.....	14/55		

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, St Innocent “Freedom Hill”, Willamette Valley, OR 2021	85
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 2021	95
ZINFANDEL BLEND, Ridge “Geyserville Red”, Alexander Valley, CA 2022	130
CABERNET SAUVIGNON, Treana, Paso Robles, CA 2022	75
CABERNET SAUVIGNON, Crossbarn by Paul Hobbs, Napa Valley, CA 2020	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 2020	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 Giaretta, Veneto 2021	94
AMARONE DELLA VALPOLICELLA, Bertani “Villa Arvedi”, Veneto 2020	155
CHIANTI CLASSICO RISERVA, Castello di Volpaia, Tuscany 2019	120
CHIANTI CLASSICO, Castell'in Villa, Tuscany 2019	68
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 2020	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 "Pietrarizzo", Sicily 2019	85

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