

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 PARMA: parmesan, honeycomb, seasonal fruit, fried flatbread	22
TUSCAN LEMON FARRO SOUP: house-made italian sausage	8		

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
PROSCUITTO: poached pear, gorgonzola crema, 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	29
LASAGNA: C.A.B. bolognese, ricotta	24
PORCHETTA: tuscan white beans, confit lemon gremolata, aleppo	29
CHICKEN PARMESAN: capellini, sugo rosa	26
WOOD FIRED SALMON: roasted fennel, oven dried tomatoes, crispy artichoke, brown butter capers	28
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, garlic breadcrumb	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."