

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

CAESAR / 17
romaine, focaccia crumb, parmesan, lemon
Caesar

FRISÉE / 16
arugula, gorgonzola, pomegranate seeds, Asian
pears, hazelnuts

COLLETTA INSALATA / 17
local lettuces, cucumber, radish, olives,
pepperoncini, soppressata, creamy Italian

BURRATA / 13
McLamb Farms apples, roasted beets, arugula,
pistachio gremolata, lemon vinaigrette, local
crackers

ITALIAN DONUTS “ZEPPOLE” / 13
cannoli cream, chocolate shavings

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, pomodoro

MARINATED OLIVES / 13
Ligurian, green Cerignola, and Castelvetrano 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
ALLA VODKA	vodka sauce, pesto, stracciatella, basil	22
FUNGHI	local mushrooms, whipped goat cheese, mozzarella, lemon	22
BREAKFAST	San Marzano tomato DOP, mozzarella, bacon, sausage, sunny side farm eggs*	21
SMOKED SALMON FLATBREAD	mozzarella, dill cream cheese, arugula, pickled red onion, capers, lemon, everything bagel seasoning	24

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, mozzarella, crispy
potatoes
16

AVOCADO TOAST
smashed avocado, burrata, arugula, olive
oil, prosciutto, parmesan, farm eggs
20

EGGS SHAKSHUKA
spicy tomato, artichokes, olives, feta,
poached eggs, focaccia
18

PUMPKIN FRENCH TOAST
mascarpone whipped cream, spiced pepitas
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

MALFADINE / 28
Fox & Farms mushroom, charred
scallion, sunchoke, pecans,
parmesan

TAGLIATELLE* / 28
pork tesa, black pepper, Braswell
Farms eggs, 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	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 Giaretta, 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 "Pietrarizzo", Sicily 2021	85

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