

# Colletta

ITALIAN FOOD & WINE

AT AVALON

DINNER  
SERVED DAILY

## Antipasti

CAESAR SALAD/14  
hearts of romaine, focaccia crouton,  
parmesan dressing

ANTIPASTO SALAD/16  
artisan lettuces, soppressata,  
pepperoncini, olives, artichoke heart, feta,  
tomato, white balsamic vinaigrette

FIRE ROASTED OCTOPUS/19  
spicy tomato puree, crispy capers, smoked  
olives, herbs

MARINATED OLIVES/8  
castelvetro, cerignola, arbequina,  
cuquillo, thyme, citrus

BURRATA/18  
wood-roasted delicata squash, Bosc pears,  
Calabrian hot honey

SHRIMP SCAMPI/18  
lemon, parsley, garlic, butter, toasted flat  
bread

MEATBALLS/15  
CAB, pork, veal, San Marzano  
tomato, polenta, parmesan, basil

PROSCIUTTO DI PARMA/25  
parmesan, honeycomb, apple, flatbread

## Pizza

MARGHERITA San Marzano tomato, mozzarella, basil, parmesan 17

PISTACHIO PESTO Smoked Mozzarella, pickled red onion, Roman artichoke,  
pistachio pesto, parmesan 21

SAUSAGE San Marzano tomato, house-made Italian sausage, whipped ricotta 18

CALABRESE calabrese salami, calabrian chili, olive, mozzarella, honey 18

FUNGI roasted mushrooms, truffle cream, aged fontina, herbs 19

SWEET POTATO mascarpone, barolo salami, balsamic glaze, sage 17

GLUTEN-FREE PIZZA DOUGH AVAILABLE UPON REQUEST +4

## Family Style

LET OUR CHEF CURATE THREE  
COURSES, SERVED FAMILY-STYLE  
\$55/GUEST

## Pasta

RIGATONI/28  
CAB bolognese, tomato  
parmesan, basil

BLACK PEPPER TAGLIATELLE\*/27  
pork tesa, egg yolk  
brodo, chive

SPAGHETTI/26  
San Marzano tomato,  
shaved garlic, olive oil, basil

MAFALDINE/28  
shrimp, mussels, 'fra diavolo'  
spicy tomato, lemon, parsley

LASAGNA/28  
CAB bolognese, tomato, parmesan,  
mozzarella, whipped ricotta

RAVIOLI/28  
herb ricotta, vodka sauce,  
house italian sausage

GLUTEN-FREE PASTA  
AVAILABLE UPON REQUEST

CONTORNI  
9 EACH

ROASTED MUSHROOMS shallots, chive  
CRISPY POTATOES cacio e pepe aioli, pecorino  
ROASTED BRUSSELS sherry vinaigrette, goat cheese  
POLENTA parmesan, olive oil, chive

## Piatti

CAB FLAT IRON\*/34  
cavalo nero, crispy potatoes,  
salsa verde, crispy shallots

CHICKEN "CACCIATORE"/36  
grilled half chicken, onion,  
trumpet mushrooms, fire  
roasted bell pepper, olives,  
tomato gravy

BONE-IN PORK CHOP/36  
apple cider brine, parsnip  
roasted brussels sprouts  
mostarda

CHICKEN PARMESAN/28  
crispy Joyce Farms breast,  
spaghetti, vodka sauce  
mozzarella, basil

TUSCAN FISH STEW/36  
redfish, Bangs Island mussels,  
Sapelo Island clams, shrimp,  
fregola

GRILLED STEALHEAD TROUT  
"A LA PUNTANESCA"/36  
confit cherry tomatoes, olives,  
capers, saffron potato puree

\*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."