

EXECUTIVE CHEF
EVAN CHURCHILL

Colletta

ITALIAN FOOD & WINE
AT AVALON

CHEF DE CUISINE
ETHAN CHARLESTON

Antipasti

CAESAR SALAD/17

hearts of romaine, focaccia croutons, parmesan dressing

COLLETTA INSALATA/16

mix greens, olives, pepperoncini, soppressata, tomato, cucumber, radish, creamy italian dressing

BEET SALAD/14

roasted Bradford farms beets, honey, olive oil, yogurt, frisée, candied walnuts

MARINATED OLIVES/10

peppadew peppers, caperberries, confited allium

OCTOPUS /21

grilled, red onion, roasted potatoes, celery, calabrese vinaigrette

FOCACCIA/12

whipped ricotta, honey, fennel pollen

BURRATA/19

woodfired pears, arugula, pistachios, pickled shallots, olive oil, aged balsamic, grilled bread

FORMAGGIO AL FORNO/18

baked Snow Camp cheese, hazelnut syrup, grilled bread

MUSSELS/18

P.E.I. Maine mussels, blistered heirloom tomatoes, Nduja, grilled bread

MEATBALLS/15

C.A.B., pork, San Marzano tomato, parmesan, basil

CHARCUTERIE BOARD/30

3 meats, 2 cheese, honey comb, seasonal accoutrements

GLUTEN-FREE PIZZA DOUGH AVAILABLE UPON REQUEST +4

MARGHERITA San Marzano tomato, mozzarella, basil, parmesan 19

MORTADELLA pistachio pesto, stracciatella, fontina, spices 19

SAUSAGE vodka sauce, house italian sausage, hot cherry peppers, ricotta, oregano 22

CALABRESE calabrese salami, calabrian chili, olive, mozzarella, honey 20

FUNGI roasted mushrooms, truffle cream, aged fontina, herbs 22

Pizza

Family Style

LET OUR CHEF CURATE THREE COURSES, SERVED FAMILY-STYLE

\$65/GUEST

Pasta

BLACK PEPPER TAGLIATELLE*/29

pork tesa, egg yolk brodo, chive

LASAGNA /32

C.A.B. bolognese, tomato, parmesan, mozzarella, whipped ricotta

MAFALDINE ALLO GRANCHIO/34

crab meat, crab roe, lemon, blackening spice, celery

MEZZALUNA /25

local candyroaster squash, ricotta, brown butter, chili crisp

RAVIOLI /36

cacio e pepe, perigold black truffle, pecorino

RIGATONI/29

C.A.B. bolognese, tomato parmesan, basil

SPAGHETTI/26

San Marzano tomato, shaved garlic, olive oil, basil

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST +4

Piatti

PORK CHOP MILANESE /36

frisée salad, Alabama dressing, giardiniera

MARKET FISH/38

roasted seasonal squash, fingerling potato, browned butter, crispy kale, pumpkin seeds

CHICKEN ZAFFERANO /38

de-boned, saffron risotto, fra diavola braised greens

HANGER STEAK /41

10 oz. C.A.B, baby artichokes, crispy potatoes, mushroom conserva

CHICKEN PARMESAN/31

crispy Joyce Farms breast, spaghetti, vodka sauce, mozzarella, basil

DINNER
SERVED DAILY

CONTORNI / 9 EACH

CAULIFLOWER/ roasted cauliflower, amatriciana, cured pork

ROASTED MUSHROOMS / chives

CRISPY POTATOES / cacio e pepe aioli, pecorino

POLENTA / parmesan, olive oil, chive

*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."

*PARTIES OF SIX OR MORE WILL HAVE A 20% SERVICE CHARGE AUTOMATICALLY INCLUDED