

COLLETTI'S

ITALIAN RESTAURANT

Tuesday-Wednesday 11am-8pm Thursday-Friday 11am-9pm Saturday 5pm-9pm

STARTERS

CALAMARI

Tender, lightly breaded squid served with spicy marinara sauce
17

MOZZARELLA FRITTA

Fresh mozzarella breaded & fried, served with marinara
13

CHARCUTERIE BOARD

Premium cured meats and cheese coupled with an olive mix, candied nuts, fruit spread and grilled house made focaccia
25
GF with no Focaccia

SPICY MEATBALLS OR SHRIMP

Chunky, spicy marinara cooked with your choice of protein served with grilled Focaccia
Meatballs 12 Shrimp 14
GF with no Focaccia

CRAB CAKES

Two pan seared crab cakes nested in a Spinach salad with a remoulade sauce
18

GOAT CHEESE TERRINE

Sun dried tomato, olive tapenade, & house pesto layered in goat cheese
12
GF with no Crostinis

BRUSCHETTA

Fresh tomato & garlic on grilled bread: balsamic, olive oil, & basil on top
10

FOCACCIA

Fresh baked herbed focaccia bread toasted and served with extra virgin olive oil dip
5

SOUP & SALAD

TOMATO BASIL

Italian style creamy tomato broth with fresh basil
5
GF

MINISTRONE

Garden vegetables and pasta in a rich chicken broth; garnished with Parmesan cheese
5
GF

CLAM CHOWDER

New England style clam chowder with chopped clams, bacon, celery, onion, potatoes and herbs
6

PANZANELLA SALAD

Heirloom tomatoes, cucumbers, shallots, burrata cheese and toasted focaccia with a red wine vinaigrette and basil oil
13

GRILLED CHICKEN OR SHRIMP CAESAR

Crisp Romaine, Kalamata olives, cherry pepper, red onion, & croutons topped with Parmesan, served with our house Caesar dressing
15
GF with no croutons

GRILLED CHICKEN OR SHRIMP HOUSE SALAD

Crisp Romaine, tomato, pepperoncini, olives, red onion, carrots, croutons. topped with Parmesan, and served with our house Italian dressing
16
GF with no croutons

INSALATA CAPRESE

Fresh mozzarella & tomato: topped with balsamic, olive oil, basil & sea salt
12
GF

STEAKS

ALL STEAKS COOKED TO ORDER

8OZ TENDERLOIN FILET

Kennebec mashed potatoes, asparagus and a beef demi-glace sauce
Market Price
GF

10 OZ AKAUSHI NEW YORK STRIP

Kennebec mashed potatoes, asparagus and a beef demi-glace sauce
Market Price
GF

8OZ SIRLOIN

Grilled sirloin steak served with herb roasted red potatoes, vegetables and a chimichurri sauce
30
GF

HANGAR STEAK & MASH

Kennebec mashed potatoes, asparagus and a beef demi-glace sauce
55
GF

SEAFOOD

ATLANTIC SALMON
Seared 8oz salmon fillet served with vegetables and a light herb cream sauce
25
GF

FISH & CHIPS
Crispy fried basa with your choice of regular or sweet potato fries
15

SHRIMP & CHIPS
Crispy fried shrimp with ypur choice of regular or sweet potato fries
18

ENTREES

PICATTA
Lightly breaded and pan seared in a caper lemon butter sauce over a bed of capellini
Chicken 22 Fish 18 Veal 26

SALTIMBOCCA
Lightly breaded pan seared with crispy prosciutto in a sage artichoke lemon sauce over a bed of Capellini
Chicken 22 Fish 22 Veal 28

MARSALA
Lightly breaded and pan seared in a mushroom dry marsala sauce over a bed of capellini
Chicken 22 Veal 26

WILD MUSHROOM RISOTTO
Wild mushroom risotto topped with your choice of protein
Chicken 25 Steak 30 Shrimp 27

PARMIGIANA
Parmesan breaded entree topped with marinara and mozzarella on a bed of spaghetti
marinara
Chicken 22 Fish 15

PASTA

SPAGHETTI & MEATBALLS
Collettis meatballs in our house marinara over a bed of spaghetti
15

TORTELLINI
4 cheese stuffed Tortellini tossed in your choice of sauce
Chicken 15 Shrimp 18 Steak 25

FETTUCCINE ALFREDO
Collettis scratch-alfredo sauce over a bed of fettuccine
Chicken 17 Shrimp 19

SPAGHETTI CARBONARA
Spinach, cherry tomatoes, and red onions in a house made bacon, egg yolk, cream, and parmesan sauce over a bed of spaghetti
Chicken 23 Sirloin 30 Shrimp 27

CREMINI SHRIMP
Collettis cremini-mushroom sauce over penne with grilled shrimp
17

RICOTTA GNOCCHI
House-made ricotta gnocchi with your choice of sage/brown butter, house-made pesto sauce or house-made carbonara sauce
Brown Butter 12 Pesto 14 Carbonara 15
Chicken +8 Sirloin +15 Shrimp +12

LASAGNA MILANESE
Layers of italian sausage, marinara, mozzarella, provolone, ricotta topped with your choice of sauce
22

MANICOTTI
Pasta tubes baked and stuffed with ricotta, spinach, and chicken topped with your choice of sauce
15

MEDITERRANEAN CHICKEN
Sauteed chicken breast with a sundried tomato, black olive, artichokes and a creamy basil sauce topped with feta cheese on a bed of spaghetti
18

BURGERS

COLLETTI'S BURGER 15
Seared Texas Akaushi beef cooked to your liking, Tillamook white cheddar, mayo, lettuce, tomato, onion on a toasted Challah bun
GF with no buns

BYOB 13
Seared Texas Akaushi beef cooked to your liking with mayonnaise, lettuce, tomato, onion on a toasted Challah bun
add cheddar 1 -add white cheddar 2 -add swiss 1-
add bleu cheese 2 -add bacon 2 -add roasted mushrooms 1 -add beef fat aioli 1

SIDES

VEGETABLE MEDLEY 4
GF

HOUSE SIDE SALAD 5
GF

CAESAR SIDE SALAD 4

COLLETTI'S MEATBALLS 6
GF

GRILLED CHICKEN 6
GF

SAUTÉED SHRIMP 6
GF

ITALIAN SAUSAGE 6
GF

SIDE PASTA 10

PIZZA

MARGHERITA

Chopped plum tomatoes, fresh mozzarella, fresh basil over seasoned olive oil
14

FOUR CHEESE

Fresh Mozzarella, Smoked Gouda, Parmesan, and Asiago
15

MEDITERRANEAN

Mozzarella, black olives, red onions, artichoke hearts, spinach, feta cheese and chopped tomatoes
16

HAWAIIAN

Mozzarella, chopped ham, pineapple, plum tomatoes
14

BROOKLYN

Mozzarella, pepperoni, Italian sausage, grilled onions
15

CHICKEN

Mozzarella, chopped tomatoes, pulled chicken
15

STALLION

Our Pizza Pie topped with mozzarella, sweet bell pepper, pepperoni, red onions, mushrooms, ham, Italian sausage
19

SOPHIA

Alfredo sauce, mozzarella, goat cheese, pepperoni, pepperoncini
15

NICKY

Pepperoni, Italian sausage, mixed olives roasted garlic
16

BIANCA

Alfredo sauce, shrimp, marinated artichoke hearts
15

BYO PIZZA

Your choice of crust, sauce, cheese and toppings
Crispy Za 10 Pizza Pie 12

6" CALZONE

Fresh, golden, crispy crust stuffed with your choice of filling, cheese, and sauce
8

SAUCE

Italian Tomato-Alfredo-Basil Pesto-Seasoned Oil

CHEESE

Mozzarella-Pecorino Romano-Parmesan-Gouda-Ricotta-Goat Cheese

TOPPINGS

Grilled Onion- 2 Mushrooms- 2 Bell Pepper- 2 Jalapeno- 2 Fresh Basil- 2 Artichoke Hearts- 2 Mixed Olives- 2 Roasted Garlic- 2 Fresh Spinach- 2 Pepperoncini- 2 Pineapple- 2 Red Onion- 2 Sausage- 3 Ham- 3 Meatball- 3 Pepperoni- 3 Pulled Chicken- 3 Bacon- 3 Sundried Tomato- 4 Prosciutto- 4

DESSERT

SEASONAL

OLIVE OIL LEMON CAKE 10

ITALIAN ALMOND ORANGE CAKE 10
GF/Nut Allergy

CRÈME BRÛLÉE 8

SUGAR FREE CRÈME BRÛLÉE 8

CLASSICS

DECADENT CHOCOLATE CAKE 12

HOMEMADE CHEESECAKE 12

TIRAMISU 12

CANNOLI 7

GELATO 6

-Madagascar bourbon Vanilla Bean
-Rich bittersweet double dark Chocolate
-Collettis blend Espresso Gelato
GF

A LA MODE 3

Add a scoop of Gelato to any dessert

DRINKS

Coca-Cola 3.5 Sprite 3.5 Dr Pepper 3.5 Lemonade 3.5 Coke Zero 3.5 Diet Coke 3.5 Unsweetened Tea 4 Unsweetened Raspberry Tea 4 Coffee 2 Hot Tea 2

Parties of 6 or more will be charged an 18% gratuity

DRINK SPECIALS

TUESDAY-WEDNESDAY3-7 HAPPY HOUR SPECIALS

DRINKS

SANGRIA WHITE OR RED

6

PALOMA

6

OLD FASHIONED

6

COSMOPOLITAN

6

HOUSE MARGARITA

6

BUDLIGHT DRAFT

3

MICHELOB ULTRA DRAFT

3

THURSDAY MARTINI
EXTRA SPECIALS

COSMOPOLITAN 5

MANGO MARTINI 5

LEMON DROP 5

FRIDAY MARGARITA
SPECIALS

HOUSE MARGARITA 6

ITALIAN MARGARITA 6

BLUEBERRY MARGARITA 6

MANGO MARGARITA 6