

COLLETTIS

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 housemade focaccia

25

SPICY MEATBALLS OR SHRIMP

Chunky, spicy marinara cooked with your choice of protein served with grilled

Focaccia

Meatballs 12 Shrimp 14

ARANCINI

Fried risotto balls mixed with peas, carrots, mozzarella and parmesan topped with a tangy and spicy romesco sauce.

13

CRAB CAKES

Two pan seared crab cakes nested in a arugula salad drizzled with a mellow habanero aioli

18

GOAT CHEESE TERRINE

Sun dried tomato, olive tapenade, & house pesto layered in goat cheese

12

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

MINISTRONE

Garden vegetables and pasta in a rich chicken broth; garnished with parmesan cheese

5

ITALIAN WEDDING

vegetable broth, kale, orzo pasta and mini pork meatballs

5

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

GRILLED CHICKEN OR SHRIMP CAESAR

Crisp Romaine, Kalamata olives, cherry pepper, red onion, & croutons topped with parmesan, served with our house caesar dressing

15

INSALATA CAPRESE

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

12

STEAKS

ALL STEAKS COOKED TO ORDER

8OZ TENDERLOIN FILET

pan seared steak with roasted fingerling medley, grilled broccolini and a beef demi-glace sauce
Market Price

10 OZ AKAUSHI NEW YORK STRIP

pan seared steak with roasted fingerling medley, grilled broccolini and a beef demi-glace sauce
Market Price

8OZ SIRLOIN

Grilled sirloin steak cooked to your liking served with herb roasted red potatoes, vegetables and a chimichurri sauce

30

WILD MUSHROOM RISOTTO

Wild mushroom risotto topped with your choice of protein
Chicken 25 Sirloin 30 Shrimp 27



SEAFOOD

SEA SCALLOPS

5 jumbo scallops on a bed corn and basil puree with sauteed spinach, onion and cherry tomatoes
40

ATLANTIC SALMON

Seared 8oz salmon filet served with vegetables and a light herb cream sauce
25

CHILEAN SEA BASS

Pan roasted Chilean sea bass with lemon butter orzo, garlic asparagus topped with tarragon crème fraiche
40

CIOPPINO

Rich, slightly spicy tomato based seafood stew served with a mix of fresh mussels, clams, shrimp and fish with a side of grilled foccacia
45

FISH & CHIPS

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

SHRIMP & CHIPS

Crispy fried shrimp with your 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

DUROC PORK LOIN CHOP

Dry brined, seared pork loin with roasted broccolini in a bacon balsamic vinaigrette topped with spiced apple chutney on a bed of pureed butternut squash
35

PASTA

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

PARMIGIANA

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

CRISPY CAULIFLOWER

Crispy fried cauliflower florets served on a creamy cauliflower puree drizzled with a golden raisin and pine nut vinaigrette
20

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

COLLETTIS BURGER 15

Seared Texas Akaushi beef cooked to your liking, Tillamook white cheddar, beef fat aioli, lettuce, tomato, onion on a toasted potato bun

SPICY FRIED CHICKEN 14

Crispy chicken breast coated in a chili oil sauce, cabbage slaw, avocado spread on a toasted potato bun

BYOB 13

Seared Texas Akaushi beef cooked to your liking with mayonnaise, lettuce, tomato, onion on a toasted potato 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

HOUSE SIDE SALAD 5

CAESER SIDE SALAD 4

COLLETTIS MEATBALLS 6

GRILLED CHICKEN 6

SAUTEED SHRIMP 6

ITALIAN SAUSAGE 6

SIDE PASTA 10

EXTRA SAUCE 3

PIZZA

MARGHERITA

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

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

FOUR CHEESE

Fresh Mozzarella, Pecorino Romano, Parmesan, and Gouda
15

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

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

A LA MODE 3

Add a scoop of Gelato to any dessert



DRINKS

UNSWEETENED ICE TEA 3

UNSWEETENED RASPBERRY TEA 3

HOT TEA 2

COFFEE 2

SPRITE 3.5

COKE 3.5

DIET COKE 3.5

COKE ZERO 3.5

LEMONADE 3.5

DR PEPPER 3.5

DRINK SPECIALS

TUESDAY-THURSDAY 3-7 HAPPY HOUR SPECIALS

DRINKS

SANGRIA WHITE OR RED
7

PALOMA
7

OLD FASHIONED
7

COSMOPOLITAN
7

HOUSE MARGARITA
8

ITALIAN MARGARITA
8

BUDLIGHT DRAFT
4

MICHELOB ULTRA DRAFT
4

APPETIZERS

MUST PURCHASE HAPPY HOUR DRINK TO ENJOY HAPPY
HOUR APPS

CAPRESE SALAD
8

MOZZ FRITTA
8

ARANCINI
9

SPICY SHRIMP
9

SPICY MEATBALLS
8

BRUSCHETTA
7

GOAT CHEESE TERRINE
8

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

