

COLLETTIS

APPETIZERS

Charcuterie Board

Premium cured meats and cheese coupled with an olive mix, candied nuts, fruit spread, and grilled house-made focaccia 25

Crab Cakes

Two pan-seared crab cakes nested in an arugula salad drizzled with a mellow habanero aioli 18

Calamari

Tender, lightly breaded squid served with spicy marinara sauce 17

Mozzarella Fritta

Fresh mozzarella breaded & fried, served with marinara 13

Spicy Meatballs or Shrimp

Chunky, spicy marinara cooked and served with grilled house-made focaccia MB 12 Shrimp 14

Goat Cheese

Sun-dried tomato, olive tapenade, & house pesto layered with goat cheese 12

Bruschetta

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

Insalata Caprese

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

Fried Brussel Sprouts

Fried Brussel sprouts with bacon and sweet caramel sauce 10

PASTA

Spaghetti & Meatball

Collettis meatball and house marinara over a bed of spaghetti 12

Fettuccine Alfredo

Collettis scratch-alfredo sauce over a bed of fettuccine Chicken 12 Shrimp 14

Cremini Shrimp

Collettis cremini-mushroom sauce over penne with grilled shrimp 12

Bolognese Tortellini

4 cheese-stuffed Tortellini tossed in our house bolognese 12

SOUP/SALAD

Tomato Basil

Italian style creamy tomato broth with fresh basil 5

Minestrone

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

Clam Chowder

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

Grilled Chicken or Shrimp Caesar

Crisp Romaine, Kalamata olives, cherry pepper, red onion, & croutons topped with parmesan, served with our house caesar dressing 15

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

Sweet Chicken Salad

Pulled rotisserie chicken, grapes, walnuts, apple, and coconut; topped with balsamic, olive oil, and crostinis 12

Panzanella Salad

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

SIDES

Sautéed Shrimp

7

Grilled Chicken

6

Vegetable Medley

4

Meatballs

5

Italian Sausage

5

Side Caesar Salad

4

Side House Salad

5

Side Sauce

3

Side Pasta

10

ENTREES

Atlantic Salmon

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

8oz Sirloin

Grilled sirloin steak cooked to your liking served with herb roasted red potatoes, vegetables, and a chimichurri sauce 30

Rotisserie Chicken

1/2 rotisserie chicken served with herb-roasted red potatoes, sautéed vegetables, and a demi-glace sauce 15

Chicken Picatta

Pan fried chicken breast over capers and capellini in a lemon-butter wine sauce 13

Pesce Saltimbocca

Seared basa & prosciutto over artichoke and capellini in sage and lemon-butter wine sauce 14

Fried Seafood and Chips

Golden crispy fried seafood with your choice of regular or sweet potato fries Basa 12 Shrimp 16

SANDWICHES/BURGERS

Collettis Panino

Your choice of a 6-inch Salami or Meatball panini with your choice of regular or sweet potato fries 13

Muffuletta

salami, soppressata, smoked gouda, and arugula on toasted ciabatta bread with olive tapenade 16

Tuna Sandwich

House made tuna salad, roasted sourdough, avocado spread, tomato, and lettuce 15

Collettis Burger

Seared Texas Akaushi beef cooked to your liking, Tillamook white cheddar, beef fat aioli, lettuce, tomato, onion on a toasted potato bun 15

B.Y.O.B.

Seared Texas Akaushi beef cooked to your liking with mayonnaise, lettuce, tomato, and onion on a toasted potato bun 13
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

PIZZA

Margherita

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

Brooklyn

mozzarella, pepperoni, Italian sausage, grilled onions 15

Four Cheese

Fresh Mozzarella, Pecorino Romano, Parmesan, and Asiago 15

Mediterranean

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

Chicken

Mozzarella, chopped tomatoes, pulled chicken 15

Sophia

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

Hawaiian

mozzarella, chopped ham, pineapple, plum tomatoes 14

Nicky

Pepperoni, Italian sausage, mixed olives roasted garlic 16

Bianca

Alfredo sauce, shrimp, marinated artichoke hearts 15

Stallion Pie

Our Pizza Pie is topped with mozzarella, sweet bell pepper, pepperoni, red onions, mushrooms, ham, Italian sausage 14

DRINKS

Soft Drinks

Coca Cola, Dr Pepper, Sprite, Coke Zero, Diet Coke 3.5

Lemonade

3.5

Unsweetened Iced Tea or Raspberry Tea

4

Coffee or Hot Tea

2

SWEETS

CLASSIC DESSERTS

DECADENT CHOCOLATE CAKE

12

HOUSE CHEESECAKE

12

TIRAMISU

12

CANNOLI

7

GELATO

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

6

A LA MODE

Add a scoop of Gelato
to any dessert

3

SEASONAL DESSERT

OLIVE OIL LEMON CAKE

10

APPLE CRUMB CROSTATA

12

BAKED CHEESECAKE

9

ITALIAN ALMOND ORANGE CAKE

Gluten Free/Nut allergy
10

CRÈME BRÛLÉE

8

SUGAR FREE CRÈME BRÛLÉE

8

FIG SOUFRA

10

WINE CORNER

RED WINE

WHITE WINE

PINOT NOIR

Weather B-35
Prisoner G-15 B-68
Banshee G-20 B-80

Merlot

Columbia Crest B-40
J Lohr G-10 B-30

Malbec

Red Mountain G-20 B-80

Cabernet Sauvignon

Caymus G-40 B-120
Beaulieu Vinyard G-20 B-60
J Lohr Glass 15 B-40
Mount Veeder B-80

Red Blend

Vigna Marrucheto G-60 B-180
Sella Antica G-30 B-100
The Prisoner G-20 B-70
Complicated B-50
Masi Bonacosta B-40
Villa Antinori B-40
8 Years in the Desert B-60

CHIANTI CLASSICO

Santa Margherita B-30

PINOT GRIGIO

A-Z G-10 B-30
Ava Grace B-20
Centine B-30

SAUVIGNON BLANC

Ava Grace B-20
Emmolo B-30
Rodney Strong G-10 B-30

CHARDONNAY

19 Crimes G-10 B-30
J Lohr G-10 B-30
Butternut G-5 B-20
Unshackled G-15 B-60
Ste Chateau Michelle B-40

DESSERT

J Lohr Riesling G-10 B-30
Stella Moscato G-10 B-30
Pacific Rim G-10 B-30
Stella Berry G-10 B-30

SPARKLING

Carousel Classique Brut G-10 B-30
Valdo G-10 B-30
Banfi Brut G-10 B-30
Lamarca Prosecco B-30