

Colletti's

Italian Restaurant

Appetizers

Snappable and Shareable #Collettis

CALAMARI

Over half a pound of tender, lightly breaded squid served with our homemade spicy marinara 17

MOZZARELA FRITTA

Fresh buffalo mozzarella is the secret to the cheesiest pull in town - served with Marinara and topped with parmesan 13

CHARCUTERIE BOARD

Chef selected premium cured meats and cheeses coupled with nuts, fresh fruits, and preserves, a fine pairing with our house wines

SHRIMP COCKTAIL

Five of our jumbo gulf caught shrimp served with cocktail sauce in a martini glass, #instagramworthy #collettis 8

CRAB CAKES

Two jumbo lump pan seared crab cakes served with our homemade remoulade sauce 22

GOAT CHEESE TERRINE

Delicate layers of our custom blended goat cheese spread layered between sun dried tomato puree, olive tapenade, and basil pesto paté, its like three appetizers in one, served with crostini bread 12

BRUSCHETTA

Fresh tomato concasse & garlic confit on grilled house bread topped with fresh basil, extra virgin olive oil, and finished with a balsamic reduction 6

FOCACCIA

Brick oven baked herbed focaccia bread with a garlic and olive oil dip 8

HOUSE BREAD

Its back by popular demand! Our house bread topped with a seasoned parmesan and served with our famous garlic butter. 3

INSALATA CAPRESSE

Vine-ripe tomatoes, fresh buffalo mozzarella, and basil, drizzled with extra virgin olive oil and a balsamic glaze 10

FIRE GRILLED STREET CORN

Shareable street corn ribblets, flame-kissed and smothered with mayo, chili, parmesan and a cilantro lime pesto 8

Soups & Salads

TOMATO BASIL

Smooth, creamy, and comforting-finished with a touch of cream and fresh basil Bowl 5

CLAM CHOWDER

a rich, velvety soup brimming with clams, potatoes and garden vegetables Bowl 6

MINESTRONE

Rustic vegetable soup simmered with beans, pasta, and herbs in a rich chicken broth Bowl 5

HOUSE SALAD

Classic and refreshing - romaine, tomato, pepperoncini's, olives, red onion, carrots, and croutons served with Jo's Italian Dressing 10

CAESAR SALAD

Crisp romaine hearts, kalamata olives, cherry peppers, red onions, croutons and freshly grated Parmesan with our from-scratch Caesar dressing 12

COUNTRYSIDE SALAD

romaine with roasted corn, onions, tomatoes, croutons, Tillamook sharp white cheddar served with our Countryside dressing 11





Pizzas

MARGHERITA Crispy 14 Pie 16
Chopped plum tomatoes, fresh mozzarella, fresh basil, seasoned Olive Oil

FOUR CHEESE Crispy 15 Pie 17
Buffalo Mozzarella, Fontina, Asiago, Parmesean

HAWAIIAN Crispy 14 Pie 16
Buffalo mozzarella, Canadian Bacon, pineapple over our plumb tomato sauce

BROOKLYN Crispy 15 Pie 17
Buffalo Mozzarella, pepperoni, Italian sausage, grilled onions

THE WORKS Crispy 17 Pie 19
Buffalo mozzarella, Sweet Peppers, pepperoni, onions, mushrooms, ham, sausage over ur plum tomato sauce

ALFREDI FLAME Crispy 15 Pie 17
Alfredo sauce base, buffalo mozzarella cheese, pepperoni, and pepperoncini peppers

PERSONAL CALZONE 13
Our Calzone is made with our crispy crust and a seasoned ricotta with your choice of any premium topping and choice of sauce

THE DON Crispy 16 Pie 18
Pepperoni, Italian sausage, mixed olives, roasted garlic

SHRIMP FLORENTINE Crispy 15 Pie 17
Alfredo Sauce base, with Gulf caught shrimp, fresh spinach, and red bell peppers

Your Craft pizza

Craft your own perfect pizza masterpiece- exactly the way you love it. Start with your preferred crust our: **Classic Crispy thin crust 10, Guilt free Cauliflower crust 10, or Thick Pan Pizza Pie 12**

Then choose from our signature sauces: **Classic Tomato, Creamy Alfredo, Fresh Pesto, or Seasoned Olive Oil.**

Next Cheese it up with: **Mozzarella 1, Pecorino Romano 2, Parmesean 2, Ricotta 1, Goat cheese 2, Asiago 2, Fresh Mozzarella 2, or Fontina 2**

And top it with your favorites: **Grilled onion 1, Mushrooms 1, Bell Pepper 1, Jalapeno 1, Fresh Basil 1, Artichokes 2, Mixed Olives 1, Roasted Garlic 1, Fresh Spinach 1, Pepperoncini 1, Pineapple 2, Red onion 1, Sausage 3, Canadian Bacon 3, Meatball 3, Pepperoni 3, Pulled Chicken 3, Bacon 3, Sundried Tomato 3, or Proscuitto 4**



D r i n k s

FountainDrinks 3.5
Coca-cola, Sprite, Dr. Pepper, Coke Zero, Diet Coke, Lemonade, Unsweetened Arnold Palmer, Unsweetened Raspberry Palmer

Ceylon Iced Tea 4
Unsweetened, or Unsweetened Raspberry

Hot Drinks 3
Coffee

P a s t a s

Lasagna Milanese

A towering slice of handcrafted perfection layered with a scratch ricotta blend, Italian sausage crumbles, and our classic marinara, finished with your choice of sauce and melty mozzarella 22

Spaghetti & Meatballs

House-made marinara and tender all-beef italian style meatballs over perfectly cooked spaghetti - a timeless favorite done right. 18

Tortellini

Pillowy pasta stuffed with a rich blend of four cheeses, finished with your choice of sauce 15

Crimini Shrimp

A full order of Gulf-caught shrimp over a bed of capellini pasta tossed in our decadent crimini mushroom cream sauce 18

Chicken Fettuccine Alfredo

Silky ribbons of Fettuccine pasta tossed with our from-scratch Alfredo. It is a perfectly rich blend of Pecorino-romano and aged Parmesean that will become your next favorite dish! 15

Spaghetti Carbonara

A modern take on the Italian classic- Al dente spaghetti in a silky Parmesan cream sauce complimented with crispy bacon, baby spinach, sweet cherry tomatoes, and red onions 14

Parmigiana

Crisp, golden cutlet smothered in classic marinara and buffalo mozzarella, baked to perfection and served over tender spaghetti marinara, available in chicken or veal Chicken 20 Veal 26

Piccata

A light and vibrant dish featuring pan seared cutlets glazed in a fresh lemon caper butter sauce served atop capellini pasta, available in chicken, veal or fish Chicken 22 Veal 26 Fish 18

Marsala

Tender golden pan seared cutlets bathed in a fragrant marsala wine reduction with earthy mushrooms and al dente capellini, available in chicken or veal Chicken 22 Veal 26

Saltimboca

Tender cutlets with prosciutto and fragrant sage, finished in a savory wine butter sauce with artichoke hearts over capellini pasta, available in chicken, veal or fish Chicken 22 Veal 28 Fish 22

Manicotti

A hearty filling of ricotta, parmesan, pecorino, spinach, and shredded chicken tucked into soft pasta and baked in your choice of sauce 14

O f f t h e c o a s t

Fish n Chips

Crispy fried Swai fillet served over your choice of Crispy chips, regular, or sweet potato fries. 14

Atlantic Salmon

Tender, flaky Atlantic salmon finished with a bright citrus salsa and served alongside chef-selected seasonal vegetables 26

Baked Lobster Chedda-tappi

twists of cavatappi pasta baked in a rich cheddar cream, crowned with a buttery lobster tail 37

Sun-harvest Scallops

Extra large sea scallops pan-seared to a golden crust served over a bed of wild rice tossed with sweet corn, oven-roasted tomatoes, and spinach. 5 count 40 3 count 28

S t e a k s

À la carte

8oz Sirloin

Market

8oz tenderloin black angus beef filet

Market

Steak & Mushroom Risotto

An earthy wild mushroom blended risotto with hints of parmesan is the perfect pedestal for steak cuts cooked to your desired doneness 30

10oz Akashi New York strip

Market

Collettis Reserve

Crafted with premium Texas Akaushi beef, prized for its rich marbling and buttery tenderness, this Burger is seared to perfection and topped with romaine hearts, hot house tomato, red onion, our house mayo and melty cheddar cheese on a challah bun. 18

Sides

SEASONAL VEGETABLES 4

GRILLED CHICKEN 5

LOADED BAKED POTATO 10

MUSHROOM RISOTTO 10

HOUSE SIDE SALAD 5

SAUTEED SHRIMP 7

SIDE PASTA 6

FULL PASTA 10

CAESAR SIDE SALAD 4

ITALIAN SAUSAGE 5

SIDE SAUCE 4

COLLETTIS MEATBALLS 8

LOBSTER TAIL 35

STEAK TIPS 20

Just Desserts

Cannoli

6

Cheesecake

12

Crème Brulee

8

Fat Chocolate Cake

12

Gelato

Flavors- Bourbon Vanilla Bean, Double Dark Chocolate, Colletti's Blend Espresso - Ask about our seasonal flavor 6

Italian Almond Orange Cake

10

Olive Oil Lemon cake

10

Sugar Free Creme Brulee

8

Tiramisu

12

À La Mode

add a single scoop to any dessert! 3

