

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 25

BRUSCHETTA

Fresh tomato concassé & garlic confit on grilled house bread topped with fresh basil, extra virgin olive oil, and finished with a balsamic reduction 10

SHRIMP COCKTAIL

Six of our jumbo Gulf caught shrimp served with cocktail sauce in a martini glass #instagramworthy #collettis 12

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 16

HOUSE BREAD

Its back by popular demand! Our house bread topped with a seasoned Parmesan and served with our famous garlic butter 5

INSALATA CAPRESE

Vine-ripe tomatoes, fresh buffalo mozzarella, and basil, drizzled with extra virgin olive oil and a balsamic glaze 12

FIRE GRILLED STREET CORN

Sweet corn cut from the cob and sautéed in butter, then tossed with creamy mayo, chili seasoning, Parmesan, fresh cilantro, and basil 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 12

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





P i z z a s

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, Parmesan

HAWAIIAN Crispy 14 Pie 16
Buffalo mozzarella, Canadian bacon, pineapple over
our plum tomato sauce

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

THE WORKS Crispy 19 Pie 21
Buffalo mozzarella, sweet peppers, pepperoni, onions,
mushrooms, Canadian bacon, sausage over our 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 one 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



Y o u r C r a f t P i z z a

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, Parmesan 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 Prosciutto 4



S t e a k s & M o r e

**8OZ TENDERLOIN BLACK
ANGUS BEEF FILET**
À la carte 44

**PRIME BONE-IN 18OZ
RIBEYE**
À la carte 70

**10OZ AKASHI NEW YORK
STRIP**
À la carte 52

8OZ SIRLOIN
À la carte 20

AKAUSHI & TILLAMOOK
Premium Texas Akaushi beef, known for its rich marbling
and buttery flavor, seared and crowned with melted
Tillamook white cheddar. Finished with romaine hearts,
hot-house tomato, red onion, and our house mayo on a
soft Japanese milk bun 22

**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



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 19

TORTELLINI

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

CREMINI SHRIMP

A full order of Gulf-caught shrimp over a bed of capellini pasta tossed in our decadent cremini mushroom cream sauce 19

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 Parmesan that will become your next favorite dish! 16

SPAGHETTI CARBONARA

A modern take on the Italian classic- al dente spaghetti in a silky Parmesan cream sauce complemented with crispy bacon, baby spinach, sweet cherry tomatoes, and red onions 15

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

SALTIMBOCCA

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 baked in a rich cheddar cream, crowned with a buttery lobster tail 35

SUN-HARVEST SCALLOPS

Extra large sea scallops pan-seared to a golden crust served over a wild rice tossed with sweet corn, oven-roasted tomatoes, and spinach 5 count 42 3 count 30

Dinner sides

5 JUMBO SHRIMP 9

GRILLED CHICKEN 6

VEGETABLE MEDLEY 4

MEATBALLS 9

ITALIAN SAUSAGE 6

SIDE CAESAR SALAD 4

SIDE HOUSE SALAD 5

SIDE SAUCE 5

DINNER PASTA 10

SIDE FRIES 3

Your choice of:

regular, sweet potato, or seasoned house chips

LOADED BAKED POTATO 10

STEAK TIPS 30

MUSHROOM RISOTTO 10

LOBSTER TAIL 20

Drinks

SOFT DRINKS 3.5

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

LEMONADE 3.5

**UNSWEETENED ICED TEA OR
RASPBERRY TEA 4**

ESPRESSO 4 single 8 double

CAPPUCCINO 6.50

AMERICANO 5

Just Desserts

CANNOLI

6

CHEESECAKE

12

CREME BRULEE

8

FAT CHOCOLATE CAKE

12

TIRAMISU

12

GELATO

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

ITALIAN ICE

A dairy free alternative to gelato, ask about our seasonal
flavor 6

A LA MODE

Add a single scoop to any dessert! 3

