



APPETIZERS

- Stuffed Mushrooms 10

Sausage & pepperoni stuffed baby Portobello with Provalone cheese
- Goat Cheese Terrine

Sun dried tomato, olive tapenade, & house pesto layered in goat cheese 7
- Zucchini Fritta

Parmesan breaded zucchini sticks; fried & served with spicy countryside sauce 8
- Fresh Bruschetta

Fresh tomato & garlic on grilled bread; balsamic, olive oil, & basil on top 7
- Crab Cakes

Handmade crab cakes; pan seared and paired perfectly with house remoulade 11
- Smothered Chips

Homemade potato chips smothered with a garlic cheese sauce, bacon, onion & bell peppers 7
- Fried Calamari

Tender, lightly breaded squid served with spicy marinara sauce 12
- Spinach & Artichoke Dip

Served with homemade potato chips 8
- Mozzarella Fritta

Fresh mozzarella breaded & fried, served with marinara 8
- Insalata Caprese

Fresh mozzarella & tomato; topped with balsamic, olive oil, basil & sea salt 10
- Dipping Sauce

Choices: Marinara, Pesto, Bolognese, Mushroom, or any two combined 3
- Shrimp Diablos

Sauteed shrimp in a spicy butter wine sauce, served with house bread 10
- Herb Stuffed Shrimp

Crispy prosciutto wrapped around garlic & herb stuffed jumbo shrimp 13

BRICK OVEN PIZZA

Design your own personalized pizza! All pizzas come with your choice of sauce and buffalo mozzarella.

12" Crispy 'Za 8

Homemade Bock-infused dough hand tossed & baked to form a gourmet charred thin crust

12" Pizza Pie 10

Our made-from-scratch pan pizza rises to form a uniquely rich & fluffy crust

Choose one sauce

Italian Tomato - Seasoned oil - Alfredo - Basil Pesto

Extra Cheese \$2

Buffalo Mozzarella - Fontina - Goat Cheese - Riccotta - Fresh Mozzarella Pecorino Romano - Parmesean

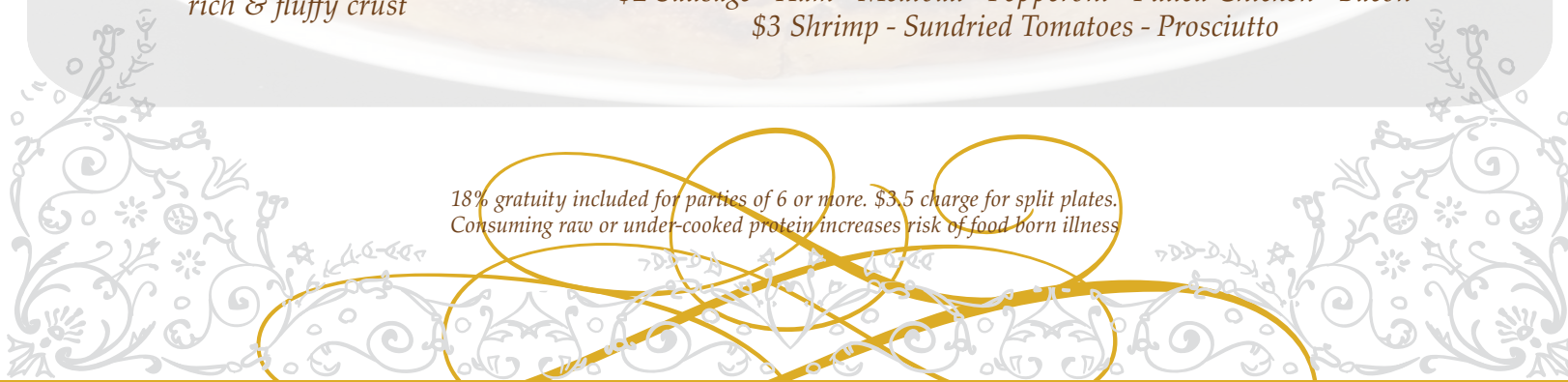
Toppings

\$1 Grilled Onions - Mushrooms - Bell Pepper - Jalapeno - Fresh Basil - Artichoke Hearts - Mixed Olives - Roasted Garlic - Fresh Spinach - Pepperoncini - Pineapple - Red Onion

\$2 Sausage - Ham - Meatball - Pepperoni - Pulled Chicken - Bacon

\$3 Shrimp - Sundried Tomatoes - Prosciutto

18% gratuity included for parties of 6 or more. \$3.5 charge for split plates.
Consuming raw or under-cooked protein increases risk of food born illness





SALADS

Add chicken, shrimp, or bacon to any salad.

Colletti's House Salad

*Crisp Romaine, tomato,
pepperoncini, olives, red onion,
carrots, parmesan, & croutons:
Colletti's Italian dressing 6*

Caesar Salad

*Romaine lettuce, kalamata
olives, parmesan, cherry pepper,
red onion, & croutons: Scratch
Caesar dressing 8*

Antipasto Salad

*Romaine hearts with fresh
specialty deli meat and hand-cut
imported cheese served with
olives peppers artichoke hearts,
croutons and Collettis own
Italian Dressing 12*

SOUPS

Cup....\$2.5 Bowl....\$5

Tomato Basil Soup

Italian style creamy tomato broth with fresh basil

Cioppino Soup

*Shrimp, fish, & garden vegetables in a spicy seafood
tomato stock*

Classic Minestrone Soup

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

Soup of the Day

New soup every week: ask your server for details

ALLEN BROTHERS

Since 1839

All steaks are served a la carte.

*From the fabled streets of Chicago's historic Union Stock Yard, Allen Brothers
delivers the top 3% of graded beef. Through five generations, Allen Brothers has been in business
for over 120 years & has perfected the art of hand-selecting & aging beef.*

Check out our Sides & find the perfect compliment to your steak

8 oz Beef Tenderloin Filet

*The best of choice beef;
cooked to order &
topped with a Chianti &
shallot butter. Market Price*

10 oz Prime New York Strip

*"The steak lovers' steak!"
Rich marbling combined with
dry-aging provide for an intense
flavor & tenderness finished with a roasted
garlic topping. Market Price*



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All plates below served with Italian side salad or a soup cup of your choice.

FROM THE SEA

"The Odyssey"

*Voyage over a mountain of
Seafood Diablos, across*

four giant grilled prawns, & onto golden basa and potato chips 30

Seared Sea Scallops

*Jumbo pan-seared scallops on a bed of spinach, onion, & roasted tomato topped with almonds & habañero apple
sauce*

Five Scallops 38

Three Scallops 28

Citrus Salmon Filet

*Pan-seared Atlantic salmon filet topped with a cold orange caper mint salsa: served with our vegetable of the day
23*

PRETZEL BUN BURGERS

*All burgers come with spinach, sliced tomato, red onion, house mayo, and your choice of House Chips, Regular
or Sweet Potato Fries*

Bacon Cheddar

*100% seasoned beef patty topped with chopped bacon, melted sharp cheddar, served with your choice of fries
12*

Marinated Chicken and Provolone

Homemade Italian dressing marinated and grilled chicken breast, served with your choice of fries 12

Fried Chicken Mushroom Swiss

*a full-sized butterflied chicken breast fried to a golden brown loaded with fresh saute mushrooms and melted
Swiss cheese, served with your choice of fries 12*

Black and Blue

*100% all beef patty with blackening seasoning, charbroiled and topped with melted blue cheese, served with
your choice of fries
12*

PASTAS

Lasagna Milanese

Layers of Italian sausage, marinara, mozzarella, provolone, ricotta & your choice of sauce 16

Mediterranean Chicken

Sauteéd chicken breast and spaghetti with sun dried tomatoes, olives, feta cheese, & a creamy basil pesto 15

Farfalle Primavera

Bow tie pasta cooked al dente; tossed in a hearty vegetable tomato sauce 11

Classic Spaghetti & Meatballs

House marinara & Colletti's meatballs over spaghetti 12

Cremeni & Shrimp

Creamy mushroom sauce & seared shrimp over capellini 12

Creamy Chicken Alfredo

Scratch-Alfredo sauce & grilled chicken over fettuccine 12

DINNER ENTREE

Australian Lamb Loin

Simply brined and oven roasted to perfection served with a velvety saffron risotto 48

Chocolate Mushroom Duck

360 Chocolate vodka mushroom sauce, over an oven roasted duck leg & thigh with a creamy vegetable risotto 26

Saltimboca

Lightly breaded pan seared entree with fresh sage & prosciutto, over capellini & artichoke, in a lemon-butter wine sauce Fish 18 Chicken 18 Veal 24

Piccata

Lightly breaded & pan seared with capers in a wine & lemon-butter sauce, & served over capellini pasta Chicken 18 Zucchini 15 Veal 22 Fish 18

Steak & Mushroom Risotto

A mound of creamy cremini-mushroom risotto topped with tender & juicy strips of steak: cooked to medium rare 25

Parmigiana

Parmesan breaded entree topped with marinara & melted cheese: served on spaghetti marinara Zucchini 10 Chicken 16 Veal 20 Fish 12

Marsala

Lightly breaded & pan-seared with mushrooms; this entree is finished with dry-Marsala wine & served over capellini pasta Veal 26 Chicken 19 Zucchini 14

SIDES

Add any combination of sides to your favorite entree!

Vegetable of the Day 3	Grilled Prawns 8	House Bread & Butter 1
Mushroom Risotto 5	Sea Scallop 5	Colletti's Meatballs 4.5
Saffron Risotto 6	Italian Side Salad 3	Italian Sausage 4.5
Buttered Broccoli 3	Side Caesar Salad 4	Grilled Chicken 4.5
Sauteed Spinach 3	Loaded Baked Potato 6	Sauteéd Shrimp 4.5
Side Pasta 5	bacon, cheddar, sour cream, & green onion	

BEVERAGES

(free refills)

Sprite, Coke, Diet Coke, Coke Zero, Lemonade, Dr Pepper 2

Unsweetend Iced Tea 2

Unsweetend Raspberry Tea 2

Hot Tea & Coffee 2