

Colletta

ITALIAN FOOD & WINE

Colletta presents new interpretations of Italian cuisine, drawing influence from Northern Italy, and using fresh and locally-sourced ingredients.

MENU

130 / PERSON

First Course

Colletta Crudo, Cobia, preserved lemon, olive, Nduja Vinaigrette, EVOO
Paired with Kurtasch Sauvignon Blanc

Second Course

Gem lettuce with grilled Georgia peaches, hazelnuts,
and a sherry wine vinaigrette
Paired with Ca del Sarto Pinot Grigio

Third Course

Maine scallops with a corn risotto, summer truffles,
micro radish and truffle vinaigrette
Paired with Tiefenbrunner Chardonnay

Fourth Course

Tart al limon, lemon mousse, graham crumb, toasted meringue
*Paired with the "Orange Blossom", Amaro Montenegro,
Grand Marnier, honey*