

# Colletta

ALPHARETTA RESTAURANT WEEK  
\$35 PP

## Primi

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CHOICE OF:

CAESAR SALAD: hearts of romaine, focaccia crouton, parmesan dressing

BURRATA: roasted fennel, citrus, arugula, toasted almonds, Prosciutto di Parma

## Secondi

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CHOICE OF:

CAPELLINI POMODORO: san marzano tomato, shaved garlic, basil

PEPPERONI PIZZA: san marzano tomato, mozzarella, basil

CHICKEN PARMESAN: spaghetti, sugo rosa

WOOD FIRED SALMON: roasted fennel, blistered tomatoes, brown butter capers, crispy artichoke

THREE CHEESE RAVIOLI: fontina, amatricana, garlic, pecorino

## Dolce

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CHOICE OF:

RICOTTA ZEPPOLE: cinnamon sugar, chocolate glaze

BUTTERMILK PANNA COTTA: blood orange gelee

No substitutions, please

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