

# COLLINA

E A T E R Y

## — APPETIZERS —

### BRISKET RAVIOLI 12

*smoked brisket, ricotta, with your choice of house-made marinara or green goddess sauce*

### DUMPLING 14

*veal dumpling, oyster mushrooms, sun-dried tomato, sherry sauce, mint yogurt*

### SHRIMP & CRAB CROQUETTES 15

*creamy white cheddar bechamel sauce, balsamic onion jam, baby arugula*

### BRUSCHETTA 14

*tomato jam on top of fresh mozzarella, fresh basil, balsamic reduction drizzle  
(vegan mozzarella option available)*

### CRAB CAKES 16

*miso ginger, mixed greens, whipped ricotta, cucumber relish*

### LOBSTER RISOTTO ARANCINI 15

*sicilian-style arancinis stuffed with lobster, peas and mozzarella cheese,  
served with saffron aioli and parmesano reggiano*

## — SALADS —

### WEDGE SALAD 12

*half romaine lettuce, spiced pecans, herb buttermilk dressing, cherry tomatoes, crispy onion*

### BURRATA SALAD 14

*creamy burrata, roasted seasonal vegetables, cauliflower puree, spiced sunflower seeds, honey lemon vinaigrette*

### URBAN SALAD 10

*spring mix, red onion, roasted peppers, provol cheese, pommes strips, rosemary white balsamic vinaigrette*

## — HANDHELDS —

### STL BLUES BURGER 15

*grilled beef burger, blue cheese, red hot riplet bacon, lettuce, tomato, pickles and onion, toasted sesame seed bun*

### COLLINA BURGER 12

*lettuce, tomato, pickles and onion, toasted sesame seed bun*

*Add Cheese for \$1: Provel, American, Blue, and Cheddar Cheese*

*Add Red Hot Rippet Bacon for \$2*

### CHICKEN WRAP 15

*crispy or grilled chicken breast, roasted corn and red peppers, shredded cheddar cheese and chipotle ranch*

## — ENTREES —

### GRILLED RIBEYE 39 gf

*14 oz prime ribeye, bourbon bacon jam, mascarpone potato puree, swiss chard*

### SMOKED PORK BELLY 29 gf

*pork belly, sauteed kimchi, oyster mushrooms, roasted potatoes, broccoli, vermouth jus*

### FRENCH GRILLED BEEF FILET 45 gf

*7 oz beef filet, french onion sauce, pomme frites, gruyere cheese*

### BEEF MEDALLIONS 28 gf

*beef medallions wrapped in applewood bacon with parmesan risotto, cowboy butter, grilled asparagus*

### CHICKEN CORDON BLEU 24 gf

*crispy stuffed chicken breast with ham and provol, with yukon cheddar gnocchi, sauteed spinach and peppercorn sauce*

### PAN-SEARED SNAPPER 25 gf

*mediterranean couscous, artichokes, green olives, cherry tomatoes, saffron jus*

### SWEET CHILI GLAZED SALMON 25 gf

*grilled salmon served on top of artichokes and oyster mushroom bamboo rice, and grilled asparagus*

### HONEY SHRIMP BOWL 25 gf

*grilled shrimp with sweet chili and honey sauce, served with tricolor quinoa, cherry tomatoes, cubed zucchini and yellow squash, mushrooms and crispy carrots*

### THE PIAZZA BOWL 20 gf

*crispy bbq chickpea served with grilled polenta, white balsamic-roasted vegetables, grilled asparagus, mushroom cream sauce*

## — FRIED CHICKEN —

side choices: roasted garlic broccoli, garlic mashed potatoes, parmesan green beans, parmesan fries

**QUARTER CHICKEN 15**  
(dark, white or mixed) choose 2 sides

**HALF FRIED CHICKEN 18**  
choose 2 sides

**WHOLE FRIED CHICKEN 18**  
comes with no sides

## — FRESH PASTAS —

### LINGUINI DI MARE 26

*fresh linguine pasta, mussels in the shell, garlic shrimp, scallops, calamari, sauteed shallots, tossed in a white wine pesto sauce with citrus gremolata*

### FETTUCINE DE GAMBARI 25

*marinated shrimp, fettuccine noodles tossed in lemon butter sauce, with sliced cherry tomatoes and spinach, topped with parmesan and julienne-cut green onion*

### GRILLED CHICKEN FETTUCINE ALFREDO 22

*fresh fettuccine noodles, grilled chicken breast, tossed in garlic parmesan cream sauce*

### BUCATINI PASTA 22

*al pomodoro, panchetta, basil, roasted tomato, parmesano reggiano*

### ROTINI PASTA 24

*rotini pasta, shiitake mushrooms, mustard greens, burrata, vodka cream sauce, chive oil*

### VEGAN LINGUINE PASTA 22

*plant-based meatballs, house-made cashew cream sauce, white mushrooms, vegan mozzarella, topped with marinara sauce*

### VEGAN SPINACH GNOCCHI 22

*pan-fried spinach gnocchi tossed with toasted sunflower seeds, poached tomato, roasted garlic, vegan mozzarella*