

The Atlanta Journal-Constitution

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COCKTAILS

Creative cocktails abound

Colletta, 900 Third St., Alpharetta. 678-722-8335, collettarestaurant.com.

When the Charleston-based restaurant group Indigo Road decided to move to Alpharetta's Avalon, it changed the face of fine dining OTP. The fresh yet familiar northern Italian fare, coupled with Colletta's casual sophistication, has filled a dining void in Alpharetta for those seeking to impress business clients or simply relax with a drink after a long day at the office.

The bar program offers quality ingredients of house-made shrubs, bitters and syrups, which further showcase the rich herb- and fruit-forward cocktail traditions of Italy.

What to sip: negroni on tap. The love-hate relationship with the negroni (equal parts gin, Campari and sweet vermouth) has existed since its inception nearly a century ago. While its haters find the negroni too bitter, due to the heavy use of Campari, for its lovers the beauty of the cocktail is that first bite and how it mellows as you continue sipping. Colletta doesn't mess with the classic, but enhances it by batching the cocktail on a Sunday and serving it on tap all week. What sets this beautifully-balanced negroni apart from all the others in Atlanta is its bottle-aged quality. It softens the cocktail slightly, while still retaining the boldness of the Campari and allowing the juniper of the gin to come forward.

[editorial]

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