

Antipasti (Appetizers)

Fritto Misto di Pesce	32
Fried shrimp, scallops, calamari, European seabass	
Pepata di Cozze	18
Peppered steamed mussels.	
Grilled Vegetables Platter	16
Grilled eggplant, zucchini, squash, asparagus, sweet peppers, onions, Tomatoes.	
Crostini Fior d'Italia	15
Garlic Crostini with Prosciutto, Mozzarella, Tomatoes, Basil.	
Salsiccia e Broccoletti	14
Sausage with sautéed broccoli rabe.	
Calamari Fritti	14
Fried calamari with side of tomato sauce.	
Caprese	14
Tomatoes, fresh Bufala Mozzarella, Basil, EVOO.	
Polpette o Salsiccia al sugo	13
Homemade meatballs or Sausage with tomato sauce.	
Bruschetta	12
Toasted bread with diced tomatoes, garlic, basil, Parmesan, Olive Oil.	

Zuppe (Soups)

Lobster Bisque	12
Homemade Maine lobster bisque.	
Soup of the day	6 / 9
Chef's soup of the day. Subject to seasonal availability.	
Tortellini in brodo	6 / 9
Cheese or meat (add \$4) filled tortellini with chicken broth (cup or bowl).	
Stracciatella	6 / 9
Italian egg-drop soup.	

Insalate (Salads)

Corleone Salad	12 / 16
Spring mix, cucumbers, red onions, tomatoes, carrots, Kalamata olives, Salame, and Ham.	
Caesar Salad	6 / 9
Romaine lettuce with homemade Caesar dressing.	
Side Salad	6 / 9
Lettuce, shredded carrots, cucumbers, tomatoes.	

Contorni (Sides)

Croquettes di Patate	9
Breaded, seasoned and deep-fried potato croquettes.	
Truffle Parmesan Fries	9
Fries tossed in White Truffle oil and Parmesan.	
Sautéed Asparagus	8
Sautéed Broccoli Rabe	8
Sautéed Broccoli	8
Sautéed Spinach	8
Roasted Potatoes	6

Risotti

Risotto is a Northern Italian dish cooked with broth until it reaches a creamy consistency. The broth can be derived from meat, fish, or vegetables. Many types of risotto contain butter, onions, white wine, and Parmesan Cheese. It is one of the most common ways of cooking rice in Italy. Saffron was originally used for flavor and its signature yellow color. Risotto in Italy is normally a first course served before the main course, but Risotto alla Milanese is often served with Ossobuco alla Milanese as a main course. We only use "Carnaroli" rice, hailed as the "king" or "caviar" of Italian rices. It produces the creamiest risotto, it has better condiment absorbing properties, and it is more resistant to overcooking as it always maintains an "al dente" texture. Please do not ask us to overcook our risottos.

<i>Risotto ai Frutti di Mare</i>	32
Carnaroli Risotto with Mussels, Shrimp, Calamari, Clams, Scallops and Maine Lobster.	
<i>Risotto al Nero di Seppia</i>	28
Carnaroli Risotto with cuttlefish black sauce and sautéed calamari.	
<i>Risotto ai Funghi</i>	26
Carnaroli Risotto with wild mushrooms sautéed in Truffle Oil.	
<i>Risotto Caprese</i>	25
Carnaroli Risotto with Tomatoes, Mozzarella, Basil, Balsamic Glaze.	

Pasta

<i>Pappardelle al Ragù di Cinghiale (Wild Boar Ragù)</i>	26
Fresh homemade pappardelle with wild boar meat ragù.	
<i>Spaghetti al Nero di Seppia (Cuttlefish Ink)</i>	25
Spaghetti with cuttlefish black sauce and sautéed calamari.	
<i>Tortellini alla Boscaiola</i>	24
Cheese or Meat (add \$4) Tortellini with Mushrooms, Sweet Peas, Ham, Heavy Cream, Grana Padano.	
<i>Tortellini ai Quattro Formaggi</i>	22
Cheese or Meat (add \$4) Tortellini with creamy "Four-Cheese" Sauce.	
<i>Maccheroni alla Gricia</i>	22
Maccheroni with Guanciale, Pecorino Romano, toasted cracked pepper.	
<i>Spaghetti alla Carbonara</i>	22
Spaghetti with a special sauce made with eggs, Romano, Parmigiano, topped with crispy Guanciale.	
<i>Penne alla Puttanesca</i>	22
Penne with tomato sauce, anchovies, black olives, capers.	
<i>Bucatini all'Amatriciana</i>	22
Bucatini with tomato sauce, red pepper, guanciale, Romano.	
<i>Tonnarelli Cacio e Pepe</i>	20
Tonnarelli with toasted cracked pepper and a creamy sauce made of Parmigiano, and Pecorino Romano.	

Carne (Steaks and Meats)

<i>Abbacchio Scottadito (Rack of Lamb)</i>	44
Herb marinated, grilled Rack of Lamb. Choice of two sides. Temp: Medium Rare.	
<i>Costata di Manzo (Grilled Ribeye)</i>	42
22oz Grilled Bone-In Ribeye, Choice of two sides. Temp: Rare, Medium Rare, Medium.	
<i>Filetto e Aragosta (Surf and Turf)</i>	38
8oz Grilled Filet Mignon and 8oz Maine Lobster tail on Truffle Parmesan crispy gnocchi and side of Grilled veggies. Temp: Rare, Medium Rare, Medium.	
<i>Lombata di Manzo (NY Strip Steak)</i>	30
12oz Grilled strip, choice of two sides. Temp: Rare, Medium Rare, Medium.	
<i>Filet Mignon</i>	30
8oz Grilled tenderloin, choice of two sides. Temp: Rare, Medium Rare, Medium.	
<i>Brasato di Costolette (Tuscan Braised Short Ribs)</i>	30
6oz Tuscan braised boneless short ribs in homemade barbeque glaze and side of butter sage fried ravioli, broccoli rabe, caramelized onions and carrots.	

Pesce e Frutti di Mare (Fish and Seafood)

<i>Grigliata di Pesce (Grilled Seafood Platter)</i>	36
Grilled shrimp, scallops, seabass and Maine Lobster, side of seasonal grilled vegetables. (*)	
<i>Spigola alla Brace (Seared European Seabass)</i>	35
Pan seared European Seabass on mint truffled basil vegetable pesto. (*)	
<i>Zuppa di Pesce (Seafood Stew)</i>	32
Seafood stew with shrimp, scallops, mussels, clams, calamari, Maine Lobster. (*)	
<i>Linguine all'Astice e Gamberi (Lobster and Shrimp)</i>	28
Linguine with Maine Lobster and Shrimp in Lobster sauce.	
<i>Filetto di Branzino (Sea Bass Fillet)</i>	26
Grilled Branzino with seasonal grilled vegetables and roast potatoes.	
<i>Polipo alla Griglia (Grilled Octopus)</i>	26
Grilled Mediterranean Octopus over mixed greens, roast potatoes, seasonal grilled vegetables. (*)	
<i>Capesante Amalfi (Seared Scallops)</i>	26
Seared scallops on sautéed spinach. Side of garlic and olive oil spaghetti.	
<i>Linguine alle Vongole (Clams)</i>	24
Linguine with clams in white wine or Fra Diavolo sauce.	
<i>Linguine agli Scampi (Shrimp)</i>	24
Linguine with Scampi in white wine or Fra Diavolo sauce.	
(*) Side of Pasta available for an additional charge. No substitutions.	

Vitello (Veal)

<i>Cotoletta alla Milanese (Veal Milanese)</i>	38
Breaded and fried bone-in Veal Chop on mixed greens. Side of roast potatoes, shaved Parmigiano and Balsamic Vinegar. (*)	
<i>Ossobuco con Risotto</i>	38
Braised Veal Ossobuco over Carnaroli Risotto. Please check for availability.	
<i>Saltimbocca alla Romana (Veal Saltimbocca)</i>	24
Veal cutlet wrapped in Prosciutto, sage, topped with Spinach. Choice of Pasta.	
<i>Vitellina Al Limone e Capperi (Lemon Caper Veal)</i>	24
Veal in lemon capers sauce. Choice of Pasta.	
<i>Vitellina al Marsala e Funghi (Veal Marsala)</i>	24
Veal in Marsala sauce topped with wild mushrooms. Choice of Pasta.	

(*) Side of Pasta available for an additional charge. **No substitutions.**

Pollo (Chicken)

<i>Pollo ai Ferri (Grilled Chicken)</i>	22
Grilled Chicken Breast. Side of seasonal grilled vegetables. (*)	
<i>Pollo al Limone e Capperi (Lemon Caper Chicken)</i>	22
Chicken Scaloppine in Lemon Caper sauce. Choice of pasta.	
<i>Pollo al Marsala e Funghi (Chicken Marsala)</i>	22
Chicken Scaloppine in Marsala sauce topped with wild mushrooms. Choice of pasta.	

(*) Side of Pasta available for an additional charge. **No substitutions.**

Italian-American Tribute

Italian-American cuisine is a style of cooking that was adapted from traditional Italian cuisine. Throughout the early 19th century, and early 20th century, as waves of immigrants from different regions of Italy settled in the US, many brought with them a distinct culinary tradition. In time, many of these foods were developed into new recipes, and became new favorites among the townspeople, and later Americans nationwide. Although none of the dishes below exist in the traditional Italian cuisine, with the exception of the Eggplant Parmigiana which, in Italy is mostly served as a cold dish appetizer, we at Corleone's wanted to show respect for the Italian-American heritage by offering some of the most popular dishes from this very different, yet exclusive cooking style.

<i>Veal Francese</i>	24
Veal dipped in egg wash with lemon sauce. Side of pasta.	
<i>Eggplant Parmesan</i>	22
Unbreaded fried eggplant with tomato sauce, parmigiano and mozzarella. Side of pasta.	
<i>Chicken Francese</i>	22
Chicken dipped in egg wash with lemon sauce. Side of pasta.	
<i>Baked Lasagna</i>	22
Bolognese, Ricotta, Mozzarella.	

Looking for Fettuccine Alfredo? Try our Quattro Formaggi instead!

Upcharges

There might be upcharges for substitutions and specialty items. Please ask your server for assistance.

Pasta: Garlic Olive Oil \$3, Ragù \$5; **Specialty** \$8; **Add-ons:** Chicken \$6; Shrimp \$8; Scallops \$10; **Splits:** \$2.50 per person for dishes under \$30.