

## Portate Tradizionali

All entrées (some exceptions as noted) come with fresh baked bread, side salad & pasta (garlic and EVOO or tomato sauce)

<b>Parmigiana di Melanzane (Eggplant Parmesan) (*)</b> .....20 Fried eggplant with tomato sauce, basil, parmesan and Fresh Bufala Mozzarella. Please read note at the bottom.	<b>Pollo al Limone e Capperi (Lemon Caper Chicken)</b> ..... 22 Chicken in Lemon Caper Sauce.
<b>Costa di Maiale alla Brace (Grilled Pork Chop)</b> ..... 28 Grilled Bone-in Pork Chop (Medium Well only), on Sautéed Broccoli Rabe, side of Caponata and Roast Potatoes. Pasta available for an additional charge.	<b>Pollo al Marsala (Chicken Marsala)</b> ..... 22 Chicken in Marsala and Wild Mushrooms Sauce.
<b>Salsiccia E Broccoletti (Sausage and Broccoli Rabe)</b> ..... 22 Italian Sausage seared in Chianti Wine and topped with sautéed Broccoli Rabe.	<b>Scaloppine di Pollo Al limone (Lemon Chicken)</b> ..... 22 Chicken Scaloppine topped with a Lemon-Butter and White Wine emulsion.
<b>Capesante Amalfi (Seared Scallops)</b> ..... 26 Seared scallops on sautéed spinach and side of garlic and olive oil spaghetti.	<b>Saltimbocca alla Romana (Veal Saltimbocca)</b> ..... 25 Veal cutlets seared in sage butter and topped with Prosciutto di Parma.
<b>Filetto di Branzino (Sea Bass Fillet)</b> ..... 26 Grilled Branzino with side of Vegetables. Pasta available for an additional charge.	<b>Vitello al Limone e Capperi (Lemon Caper Veal)</b> ..... 25 Veal in Lemon Caper Sauce.
<b>Polipo alla Griglia (Grilled Octopus)</b> ..... 26 Grilled Mediterranean Octopus over mixed greens, grilled Asparagus and roast or mashed potatoes. Pasta available for an additional charge.	<b>Vitello al Marsala (Veal Marsala)</b> ..... 25 Veal in Marsala and Wild Mushrooms Sauce.
<b>Zuppa di pesce (Cioppino)</b> ..... 24 Seafood stew with garlic crostini (bowl). Pasta available for an additional charge.	<b>Vitello alla Milanese (Veal Milanese)</b> .....38 Breaded and fried 1 4oz bone-in Veal Cutlet on mixed greens, roast or mashed potatoes, shaved Parmigiano and Balsamic Glaze.
(*) Our Eggplant Parmigiana is made Authentic Italian style, which means <b>NO</b> breading!	<b>Veal Ossobuco</b> ..... <i>Market Price</i> Braised Veal Ossobuco over choice of Saffron Risotto or Pasta. Please check for availability.
	<b>Costata di Vitello. (Grilled Veal Chop)</b> ..... 38 Grilled Veal Chop on mixed greens, grilled veggies and roast or mashed potatoes.

## Italian-American Tribute

<b>Chicken Parmesan</b> ..... 22 Breaded Chicken cutlet topped with tomato sauce and mozzarella.	<b>Veal Parmesan</b> ..... 25 Breaded Veal Cutlet topped with tomato sauce and mozzarella.
<b>Shrimp Parmesan</b> ..... 24 Breaded shrimp topped with tomato sauce and mozzarella	<b>Chicken Francese</b> ..... 22 Chicken cutlets dipped in egg wash with lemon sauce.
<b>Fettuccine Alfredo</b> ..... 20 Fettuccine in creamy white sauce.	<b>Veal Francese</b> ..... 25 Veal cutlets dipped in egg wash with lemon sauce.

## Sides and Salads

<b>Caesar Salad</b> ..... 6 / 9 Romaine lettuce with homemade Caesar dressing.	<b>Sautéed Asparagus</b> ..... 9
<b>Corleone</b> ..... 12 / 16 Spring mix, cucumbers, red onions, tomatoes, carrots, Kalamata olives, Salame, and Ham.	<b>Sautéed Broccoli</b> ..... 8
<b>Side Salad</b> ..... 6 / 9 Lettuce, shredded carrots, cucumbers, tomatoes, cheese.	<b>Sautéed Broccoli Rabe</b> ..... 9
	<b>Garlic Olive Oil Spinach</b> ..... 7
	<b>Grilled Vegetables Platter. (New!)</b> ..... 18

Substitutions and/or additions to standard menu items may carry an additional charge. Please ask our staff prior to make your selection!