

# Corleone's Trattoria

## DINNER

### *Soups and Salads*

*add anchovies \$2 : add chicken \$5 : add shrimp/salmon \$9*

<b>HOUSE SALAD</b> tomatoes, onions, and cucumbers	S/L
<b>CAESAR SALAD</b> crisp romaine topped with grated parmesan and house made croutons	5/8
<b>GREEK SALAD</b> tomatoes, onions, cucumbers, pepperoncinis, kalamata olives, and feta	7/10
<b>CHOPPED SALAD</b> Crisp romaine, chicken, cucumbers, onions, black olives, egg, crispy pancetta (pork) and fresh parmesan	8/11
<b>SPINACH SALAD</b> tomatoes, onions, feta, and crispy pancetta ( pork ) served with house made blueberry vinaigrette	8/11
<b>CHEF'S SALAD</b> prosciutto ( pork ), salami, pepperoni, provolone, tomatoes, onions, and pepperoncinis	11
<b>CAPRESE</b> sliced roma tomatoes and fresh mozzarella topped with balsamic glaze and fresh basil	8
<b>ZUPPA DI GIORNO</b> ask your server about our daily soup selection	4/6
<b>TOMATO BASIL BISQUE</b> creamy tomato bisque topped with fresh basil	4/6

*choice of dressing: italian, balsamic vinaigrette, bleu cheese, ranch, or thousand island*

### *Appetizers*

<b>v GARLIC MOZZARELLA BREAD</b> lightly toasted ciabatta smothered in mozzarella, topped with basil, and served with marinara	6
<b>v FRIED ASPARAGUS</b> lightly breaded and served with goddess sauce (mayonnaise, onions, parsley, anchovies, garlic, and chives)	8
<b>v FRIED GREEN TOMATOES</b> lightly breaded, topped with goat cheese, and served with a side of marinara	8
<b>v BRUSCHETTA</b> traditional tomato mix served with crostinis, fresh basil, fresh mozzarella, and balsamic glaze	8
<b>ANTIPASTO</b> Italian cheese board with prosciutto ( pork ), salami, pepperoni, kalamata olives, and bruschetta	12
<b>CALAMARI</b> lightly breaded, fried, and served with marinara	10
<b>MUSSELS ITALIANO</b> fresh PEI mussels in your choice of white wine garlic sauce or marinara	12
<b>GARLIC SHRIMP</b> sauteed in a spicy garlic butter sauce	12

### *Sandwiches*

*served with choice of house or caesar salad, cup of soup or fries*

<b>MILANO</b> pesto, prosciutto ( pork ), fresh mozzarella, tomato, and fresh basil on toasted ciabatta bread	10
<b>PARMESAN SANDWICH</b> with your choice of breaded chicken, meatballs, or sausage, smothered in marinara and mozzarella	10
* <b>PIZZA BURGER</b> pepperoni, marinara, and mozzarella	10
* <b>TRATTORIA BURGER</b> marinara and fresh mozzarella	10
* <b>CORLEONE'S BURGER</b> crispy pancetta ( pork ) and provolone	10
* <b>GREEK BURGER</b> kalamata olives and feta	10
* <b>GOAT CHEESE BURGER</b> with fried pancetta ( pork ) and goat cheese	10

### *Side Dishes*

<b>MEATBALLS</b> three of Ms. Fanta's house made meatballs	5
<b>ITALIAN SAUSAGE</b> fontanini mild italian style sausage	5
<b>vg MIXED VEGETABLES</b> sauteed spinach, bell peppers, onions, zucchini, yellow squash, and tomatoes	5
<b>v SPANIKOPITA</b> mixture of spinach, onion, and feta rolled and baked in filo dough	4
<b>v COUSCOUS</b> sauteed with peas, tomato, and spinach in a white wine butter sauce	6
<b>v MEDITERRANEAN PASTA</b> linguine, kalamata olives, capers, and tomatoes in a white wine garlic sauce	8
<b>v POTATO AU GRATIN</b> thinly sliced potato baked with gruyere, white cheddar, asiago, and mozzarella	5

### *Artisan Flatbreads*

<b>CHICKEN CARBONARA</b> ricotta base, garlic, pancetta ( pork ), spinach, tomatoes, roasted red peppers, and mushrooms	12
<b>v MARGHERITA</b> marinara base, roma tomatoes, fresh mozzarella, and fresh basil	10
<b>ITALIAN</b> marinara base, pepperoni, salami, and sausage	12
<b>v GREEK</b> ricotta base , garlic, onions, spinach, kalamata olives, and feta	10
<b>v NEOPOLITAN</b> basil pesto base, tomato bruschetta, fresh mozzarella, and fresh basil	10
<b>GOAT CHEESE</b> ricotta base, garlic, pancetta ( pork ), tomato bruschetta, and goat cheese	10
<b>BUILD YOUR OWN FLATBREAD</b> with pepperoni, sausage, chicken, anchovies, onions, green bell peppers, black olives, mushrooms, or spinach first two toppings free then 50 cents each	10

v = vegetarian vg = vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% Gratiuity may be added to parties of 6 or more.

## Classic Italian

*served with your choice of marinara, meat sauce, or alfredo  
add a cup of soup, house or caesar salad for \$4*

<b>SPAGHETTI AND MEATBALLS</b> a generous portion of spaghetti topped with our homemade meatballs	14
<b>LASAGNA</b> our signature homemade beef lasagna baked to perfection	14
<b>v VEGGIE LASAGNA</b> pasta layered with squash, zucchini, mushrooms, onion, peppers, ricotta and spices topped with marinara and mozzarella cheese.	14
<b>v CHEESE TORTELLINI</b> tri colored tortellini baked and topped with mozzarella cheese	13
<b>CANNELLONI</b> pasta shells stuffed with seasoned beef and spinach baked with mozzarella cheese	14
<b>v MANICOTTI</b> pasta shells stuffed with parmesan, ricotta, and mozzarella then baked to perfection	13
<b>v BAKED ZITI</b> tossed with ricotta, fresh basil, and marinara sauce	13

## Specialty Entrees

*add a cup of soup or house or caesar salad for \$4  
Substitute any pasta for gluten free penne \$4, or for mixed vegetables for no charge  
Add chicken \$5 Add shrimp/salmon \$9*

<b>ADULT MAC 'N' CHEESE</b> gruyere, white cheddar, asiago, and pancetta ( pork )topped with a parmesan crust	15
<b>PENNE A LA VODKA</b> with peas and prosciutto ( pork ) tossed in our pink vodka sauce	19
<b>vg VEGAN RAVIOLOI</b> chickpea filled vegan pasta topped with marinara and fresh basil	19
<b>v PASTA PRIMAVERA</b> spinach, tomato, squash, zucchini, mushrooms, and linguine tossed in a white wine garlic sauce	19
<b>v FETTUCCINE ALFREDO</b> fettuccine pasta tossed in our classic house made alfredo	17
<b>FETTUCCINE CARBONARA</b> crispy pancetta ( pork ) and tomatoes tossed in a garlic cream sauce	19
<b>CHICKEN PARMESAN</b> breaded and fried, served over linguine, and topped with marinara and mozzarella	22
<b>v EGGPLANT PARMESAN</b> breaded and fried, served over linguine, and topped with marinara and mozzarella	18
<b>VEAL PARMESAN</b> tender veal breaded and fried, served over linguine, and topped with marinara and mozzarella	28
<b>CHICKEN PICCATA</b> sauteed in white wine garlic sauce with lemon and capers, served over linguine and topped with spinach	22
<b>VEAL PICCATA</b> sautéed in white wine garlic sauce with lemon and capers, served over linguine, topped with spinach	28
<b>CHICKEN MARSALA</b> sauteed in marsala wine with mushrooms, served with a side of fettuccine alfredo	22
<b>VEAL MARSALA</b> sauteed in marsala wine with mushrooms, served with a side of fettuccine alfredo	28
<b>SAUSAGE ZITI</b> sausage, green pepper, and onion sauteed in marinara and tossed with ziti	16
<b>HERB ENCRUSTED SALMON</b> tossed in an herb mixture, pan seared, served over our mediterranean pasta and topped with bruschetta	22
<b>PROSCIUTTO WRAPPED SALMON</b> wrapped in thin sliced prosciutto ( pork ) and served over fettuccine with pesto alfredo	22
<b>FRUTTI DI MARE PASTA</b> scallops, shrimp, green pepper, onion, tomato, and linguine tossed in a white wine garlic sauce	28
<b>MUSSELS LINGUINE</b> Prince Edward Island mussels sauteed in your choice of white wine garlic or marinara sauce	20
<b>LOBSTER AND SHRIMP RAVIOLI</b> stuffed with lobster, shrimp, cheese, and tomatoes with a pink champagne sauce	26
<b>SHRIMP SCAMPI</b> shrimp sauteed in a white wine garlic sauce and tossed with linguine	24
<b>SHRIMP FRA DIAVOLO</b> shrimp sauteed with cherry peppers in a spicy marinara with linguine	24

## Mediterranean Kabobs

*Served with Caesar or house salad, and your choice of spanikopita, potato gratin, couscous, or mediterranean pasta*

<b>* MIXED GRILL</b> beef, chicken and pork served with demi-glaze	28
<b>* SURF AND TURF</b> beef and shrimp served with demi-glaze and drawn butter	28
<b>FRUTTI DI MARE</b> shrimp and sea scallops served with drawn butter	28
<b>vg PRIMAVERA</b> marinated eggplant, squash, zucchini, green pepper, and onion	20

## Desserts

<b>TIRAMISU</b> coffee dipped savoiardi layered with sweet mascarpone and cocoa ( contains hazelnut )	6
<b>CANNOLI</b> two chocolate dipped cannoli shells with a sweet cream cheese and chocolate chip filling	6
<b>KEY LIME PIE</b> topped with whipped cream and key lime	6
<b>CREME BRULEE</b> light vanilla custard bruleed with sugar	6
<b>NEW YORK CHEESECAKE</b> topped with raspberry and white chocolate sauce	6
<b>AUTHENTIC ITALIAN GELATO</b> ask your server about our available flavors	6
<b>DESSERT PLATTER</b> a piece of our housemade tiramisu, cannoli, and cheesecake	15

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