

Corleone's Trattoria

LUNCH

Soups and Salads

add anchovies 2 : add chicken 5 : add shrimp/salmon 9

HOUSE SALAD tomatoes, onions, and cucumbers	S/L
CAESAR SALAD crisp romaine topped with grated parmesan and house made croutons	5/8
GREEK SALAD tomatoes, onions, cucumbers, pepperoncinis, kalamata olives, and feta	7/10
CHOPPED SALAD Crisp romaine, chicken, cucumbers, onions, black olives, egg, crispy pancetta (pork) and fresh parmesan	8/11
SPINACH SALAD tomatoes, onions, feta, and crispy pancetta (pork), served with house made blueberry vinaigrette	8/11
CHEF'S SALAD prosciutto (pork), salami, pepperoni, provolone, tomatoes, onions, cucumber, and pepperoncinis	11
GYRO SALAD tomatoes, cucumbers, onions, feta, olives, pepperoncinis, and gyro meat, served with tzatziki and pita slices	12
CAPRESE sliced roma tomatoes and fresh mozzarella topped with balsamic glaze and fresh basil	8
ZUPPA DI GIORNO ask your server about our daily soup selection	4/6
TOMATO BASIL BISQUE creamy tomato bisque topped with fresh basil <i>choice of dressing: italian, balsamic, bleu cheese, ranch, and thousand island</i>	4/6

Appetizers

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

Artisan Flatbreads

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

Sandwiches and Wraps

Your choice of tomato basil bread panini, toasted ciabatta sandwich, or warm pita wrap
Comes with your choice of Fries, cup of soup, house or caesar salad

GRILLED CHICKEN pesto, seasoned chicken, tomato, red onion, provolone, and spinach	10
CHICKEN PARMESAN breaded chicken, marinara, and mozzarella	10
v EGGPLANT PARMESAN breaded eggplant, marinara, and mozzarella	10
MEATBALL PARMESAN housemade meatballs covered in marinara and mozzarella	10
ITALIANO pesto, prosciutto (pork), salami, pepperoni, tomato, red onion, and provolone	10
MILANO pesto, prosciutto (pork), fresh mozzarella, tomato, fresh basil, and balsamic glaze	10
v CAPRESE tomatoes, fresh mozzarella, fresh basil, and balsamic glaze	10
CHICKEN CAESAR lettuce, parmesan, grilled chicken, and caesar dressing	10
BARBECUE CHICKEN lettuce, red onion, grilled chicken, and barbecue sauce	10
CHICKEN ITALIANO pesto, grilled chicken, balsamic vinaigrette, roasted red peppers, lettuce, red onion, and tomato	10
GYRO sliced beef and lamb, lettuce, tomato, and red onion with tzatziki sauce wrapped in a warm pita	11

Pasta Specialties

add a cup of soup or house or Caesar salad for \$4

SPAGHETTI AND MEATBALL with your choice of marinara or meat sauce	8/14
v FETTUCCINE ALFREDO fettuccine tossed in a traditional house made alfredo	9/17
v BAKED ZITI tossed with ricotta, fresh basil, and marinara sauce	8/13
LASAGNA traditional meat lasagna baked with your choice of alfredo, marinara, or meat sauce	8/14
v VEGGIE LASAGNA pasta layered with squash, zucchini, mushrooms, onion, peppers, ricotta and spices topped with marinara and mozzarella cheese.	8/14
vgVegan Ravioli chickpea filled vegan pasta topped with marinara and fresh basil	10/19
v MANICOTTI pasta shells stuffed with parmesan, ricotta, and mozzarella then baked to perfection	8/13
ADULT MAC 'N' CHEESE gruyere, white cheddar, asiago, and pancetta (pork) topped with a parmesan crust	8/15
CHICKEN PARMESAN breaded, fried, topped with marinara and mozzarella then baked to perfection	11/22
v EGGPLANT PARMESAN breaded, fried, topped with marinara and mozzarella then baked to perfection	9/18
SHRIMP SCAMPI linguine and shrimp tossed in a creamy scampi sauce	12/24
PENNE A LA VODKA peas and prosciutto (pork) tossed in a pink vodka sauce	10/19
vgPASTA PRIMAVERA spinach, tomatoes, squash, zucchini, mushrooms, and linguine tossed in a white wine garlic sauce	10/19

Burgers

Served with your choice of fries or side salad

* CORLEONE'S with fried pancetta (pork) and provolone	10
* TRATTORIA with marinara and fresh mozzarella	10
* PIZZA with pepperoni, marinara, and mozzarella	10
* GREEK with kalamata olives and feta	10
* GOAT CHEESE with fried pancetta (pork) and goat cheese	10

Desserts

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

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